

2019 ILLINOIS STATE FAIR COMMERCIAL WINE COMPETITION CALL 4 ENTRIES

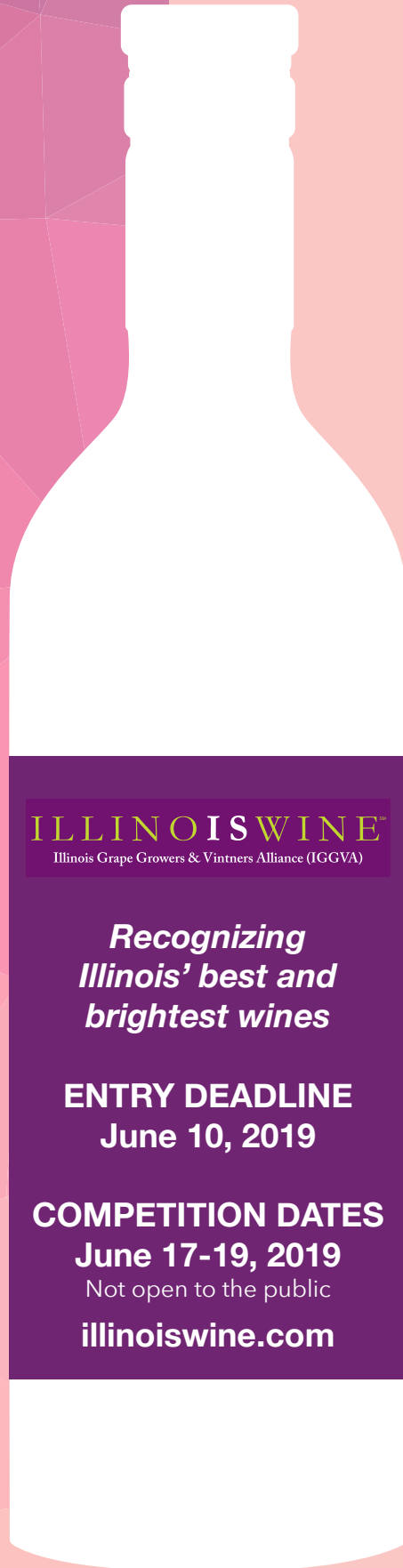
An Illinois Grape Growers and Vintners Alliance Event

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ILLINOISWINE™

Illinois Grape Growers & Vintners Alliance (IGGVA)

*Recognizing
Illinois' best and
brightest wines*

**ENTRY DEADLINE
June 10, 2019**

**COMPETITION DATES
June 17-19, 2019**

Not open to the public

illinoiswine.com

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2019 ILLINOIS STATE FAIR COMMERCIAL WINE COMPETITION RULES AND REGS

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COMPETITION DATES

June 17-19, 2019

LOCATION

Culinary Institute at Lincoln Land
Community College, Springfield, IL

JUDGING PROCESS

Three panels of judges will evaluate entries using a 20-point scoring system.

Individual judges' scores are submitted by each panel for each wine evaluated. Each panel will assign whether to award a wine with one of the following: Gold, Silver, Bronze, or no award. If all judges individually award a wine a gold, it receives a double-gold designation.

All entries will be given a numerical score based on points scored by each judge, then averaged for the entire panel. This score will be used to determine the Best of Class award-winning wines.

Wines will be judged in flights organized by class number and residual sugar levels supplied with the entry forms.

MEDALS AND AWARDS

Best of Show; Governor's Cup for (Illinois-grown) Fruit, Red, White, Rosé/Blush, and Dessert Wines; Best Fruit, Red and White wines (regardless of appellation); Best of Class as determined by the class designations in the entry materials.

Best of Show and Governor's Cup award-winning wines will be recognized at IGGVA's Annual Conference and Banquet. IGGVA will purchase at least 2 cases of each wine at ½ of retail cost (up to \$10/bottle) to pour at the banquet.

The results of this competition will be taken into consideration by IGGVA's Board of Directors and/or its Executive Committee for the purposes of naming IGGVA's "Winemaker of the Year" award recipient.

All wines receiving gold, silver and bronze awards by the judges will receive medals from the Illinois State Fair and judges' sheets. Those not receiving medals will receive a report from the Enologist summarizing judges' comments and including constructive feedback on their wine.

If a class does not include a wine receiving a gold, the highest scoring silver-awarded wine will receive the Best of Class designation.

One case of the wine judged "Best of Show" shall be sold at the Illinois State Fair Commodity Auction in Springfield.

A press release announcing the award winners will be available after the judging.

Only wines and wineries receiving awards and medals will receive public recognition.

ELIGIBILITY AND RULES

- This competition is open to any commercial Illinois winery.
- Each wine entry must include (2) 750mL or (3) 375/500mL bottles. There is no limit to the number of wines a commercial winery can submit for the competition.
- Wine may not be entered in more than one class.

• Entrant is responsible for all packing and shipping charges. The IGGVA will not be responsible for lost or damaged wines. There will be no refunds of entry fees for late arrivals or damaged entries. Write Entrant Name in clear, legible letters on the outside of each box and include a copy of the submission form inside the box.

• Only wines commercially available (minimum of 25 cases) by the dates of the competition may be submitted.

• There is no limit to the number of entries per winery.

• The commercial label must be attached to all bottles submitted

• A completed wine entry form must be submitted for each wine entered.

ENTRY FEES

IGGVA members: \$40/wine
Non-IGGVA members \$60/wine

Make checks payable to: Illinois Grape Growers and Vintners Alliance (IGGVA)

WINE DELIVERY

Send wine and (1) Entry Form to:

Illinois State Fair Wine Competition
LLCC c/o Jolene Lamb
5250 Shepherd Rd
Springfield, IL 62794

Wines cannot be shipped through the US Postal Service. They must be shipped UPS, FedEx or personally delivered.

To personally deliver wine on or before June 10, 2019 please contact Jolene Lamb at (217) 786-2355 or via email at Jolene.Lamb@llcc.edu to schedule an appointment. Scheduled drop-offs must be made between 8 a.m. - 4 p.m., Monday through Thursday. Campus is closed Friday-Sunday.

Wine shipments will be accepted from May 13- June 10. Late entries may be rejected.

PAYMENT

(1) Entry form and payment should be sent to:

Illinois Grape Growers and Vintners Alliance
Lisa Ellis
2900 Greenbriar Dr.
Springfield, IL 62704

**ENTRY DEADLINE
JUNE 10, 2019**

2019 ILLINOIS STATE FAIR WINE JUDGING GRAPE/FRUIT CLASS LISTING

Class	Description
American, Labrusca Type, Varietal or Blend	
White	
101.1	Dry to semi-dry
101.2	Semi-sweet to sweet
Red	
102.1	Dry to semi-dry
102.2	Semi-sweet to sweet
Blush/Rosé	
103.1	Dry to semi-dry
103.2	Semi-sweet to sweet
Hybrid and Vinifera White Grapes	
Seyval blanc (>75%)	
201.1	Dry to semi-dry
201.2	Semi-sweet to sweet
Vidal blanc (>75%)	
202.1	Dry to semi-dry
202.2	Semi-sweet to sweet
Chardonnay (>75%)	
203.1	Dry to semi-dry
203.2	Semi-sweet to sweet
Vignoles (>75%)	
204.1	Dry to semi-dry
204.2	Semi-sweet to sweet
Traminette (>75%)	
205.1	Dry to semi-dry
205.2	Semi-sweet to sweet
La Crescent (>75%)	
206.1	Dry to semi-dry
206.2	Semi-sweet to sweet
Other (>75% single cultivar)	
207.1	Dry to semi-dry
207.2	Semi-sweet to sweet
Blends (<75% of any one cultivar)	
208.1	Dry to semi-dry
208.2	Semi-sweet to sweet
Hybrid or Vinifera Red Grapes	
Chambourcin (>75%)	
301.1	Dry to semi-dry
301.2	Semi-sweet to sweet
Marechal Foch (>75%)	
302.1	Dry to semi-dry
302.2	Semi-sweet to sweet
Norton/Cynthiana (>75%)	
303.1	Dry to semi-dry
303.2	Semi-sweet to sweet
Frontenac (>75%)	
304.1	Dry to semi-dry
304.2	Semi-sweet to sweet

Dry to semi-dry < 1.5% Residual Sugar, Semi-sweet to sweet > 1.5% Residual Sugar.

WINE DELIVERY

Send wine and (1) Copy of Entry Form to:

Illinois State Fair
Wine Competition
LLCC c/o Jolene Lamb
5250 Shepherd Rd
Springfield, IL 62794

ENTRY FEES

Send fees and (1) Copy of Entry Form to:

Illinois Grape Growers and
Vintners Alliance (IGGVA)
2900 Greenbriar Dr.
Springfield, IL 62704

Entry Procedures

1. Fill out the general entry form. A sample wine entry is listed at the top of the form. If you enter more than 20 wines, you will need to print the necessary extra pages.

2. Select the Wine Class from the list. For example, the class number for varietal Seyval Blanc wines is 201. However, dry to semi-dry wines classify as 201.1, and semi-sweet to sweet wines classify as 201.2. Select the proper class of the wine you wish to enter by first determining the variety of the grape from those listed. Varietal wines that are not listed must choose the "Other" category. Wines within this category will be organized by principle cultivar, and a new varietal class will be created if there are more than 4 entries of a single cultivar. If the wine is not 75% or more of the variety, you must choose one of the less specific classes such as class 208 - White Hybrid Blends.

3. Enter the variety of grape or fruit on the form. This is equivalent to "Frontenac" or "Apple." Then select the proper class. This is a number like 304.1, which is the proper classification for dry to semi-dry Frontenac wines.

4. Indicate fruit source as Illinois (Y or N) and list the vintage (NV=non-vintage).

5. Select the residual sugar level of your wine. Using either the Clinitest or an equivalent test, determine the sweetness category. Misrepresentation of Residual Sugar (RS) can lessen your chance of a fair assessment. The actual % RS is important for determining the best flight order, so please provide accurate information.

Class	Description
Hybrid and Vinifera Red Grapes (cont.)	
Cabernet Franc (>75%)	
305.1	Dry to semi-dry
305.2	Semi-sweet to sweet
Other (>75% of any one cultivar)	
306.1	Dry to semi-dry
306.2	Semi-sweet to sweet
Blends (<75% of any one cultivar)	
307.1	Dry to semi-dry
307.2	Semi-sweet to sweet
Hybrid and Vinifera Blush/Rosé Grape	
401.1	Dry to semi-dry
401.2	Semi-sweet to sweet
Non-Grape Wines	
501	Apple/Pear
502	Peach
503	Cherry
504	Strawberry
505	Other Fruit
506	Fruit, Oak Aged
507	Fruit Blends
508	Honey/Mead
509	Flower/Vegetable, All Other
510	Flavored Table Wines
Dessert	
601	Port-Style, Fortified Red
602	Port-Style, Fortified White
603	Sherry-Style
604	Late Harvest
605	Ice Wine/Iced Wine
606	Flavored Dessert Wine
607	Fortified Fruit Wine
Sparkling	
701.1	Grape, Bottle-Fermented, Dry/Semi-Dry
701.2	Grape, Bottle-Fermented, Semi-Sweet/Sweet
702.1	Grape, Bulk Processed, Dry/Semi-Dry
702.2	Grape, Bulk Processed, Semi-Sweet/Sweet
703	Grape, Carbonated
704	Other Fruit, Carbonated
705	Flavored, Carbonated
Cider, Apple or Pear	
801	Still <7% aBV
802	Sparkling <7%ABV

