

# Wine Competition Entry Form and Rules

## Amateur Winemakers of Central Illinois (AWCI)

Fourth annual amateur wine competition, Champaign, IL, May 1st, 2010

<http://www.illinoiswinemakers.com/>



AWCI operates what has become **the second-largest wine competition in Illinois, though our contest is restricted to amateur winemakers.** We do this to provide an open, objective competition for amateur wine makers, so that they can have their wines compared against the wider world of wine, by judges with educated and experienced palates, thereby gaining valuable insights and advice on how they might improve their wines.

**Entries:** 750 ml of wine and \$10 per entry is all that's required. Complete the entry form and bottle labels below (also available at <http://www.illinoiswinemakers.com/> ). **Entries must be received not later than April 15, 2010.**

**Who We Are:** AWCI is a club of amateur winemakers, geographically centered around Champaign County, Illinois. In addition to this contest, we bulk-buy high-quality California vinifera grapes and local varietals annually. We own a motorized crusher/de-stemmer and a bladder press for members' use. If you consider the drive to Champaign reasonable, we invite you to join our club.

**Further Information:** <Larry.Jackson@alumni.illinois.edu> (217-355-0832)

## Rules of the Contest:

1. One 750 ml bottle (or larger), or two 375 ml bottles must be shipped or delivered so as to be received, in full, not later than April 15, 2010. If you provide an e-mail address, receipt of your wines will be confirmed to you the day received. Complete and attach the entry form and bottle labels below (spares are available at <http://www.illinoiswinemakers.com/>), attaching the cut-out contest label to the bottle. **If** you are shipping your wines with those of others, including if you are using one of the AWCI collection points instead of shipping the wine, also attach a SEPARATE label stating your name. A \$10 fee is required per wine entered; checks must be payable to "AWCI". Scoresheets and medals will be mailed back, typically within 4 to 6 weeks after the contest. A list of medals awarded will be posted (<http://www.illinoiswinemakers.com/>) as soon as tabulated.
2. All wines will be judged according to their merits, relying on our judges' lifetime of tasting experience, specific to the category you choose. Gold, Silver, and Bronze medals will be awarded based on point totals and NOT on a simple comparison against the other wines entered in your category. Accordingly, **any number of medals may be awarded per category, if the wines warrant.** There is **only one 'Grand Champion' award**, however, given to that one top-ranking wine in this competition.
3. All contributors of aromas, flavors, and colors **MUST** be listed as ingredients (e.g., the type of grape used, adjuncts such as spices, aroma or color enhancers, and other beverages blended in), but NOT the processing agents (yeast, bacteria, oak, tannin, sulfite, finings, etc.).
4. Only the maker(s) of a wine may enter it into competition. Those who have EVER been paid for their services as a decision-making winemaker are not eligible to enter this competition. Wines for sale may not be entered.
5. Judges and AWCI staff will not re-categorize wines once the contest begins. Wines entered in an incorrect category will probably not score well, so please pay attention in your category determination (below).
6. All decisions by the Competition Chair and judges are final. Judges may elect to not fully evaluate wines having major flaws.

Thank you for your support of our contest, now and in the past, and for your support of amateur winemaking! Good luck in the contest!

## Contest Categories and Entry Form Completion Instructions:

For the purposes of this contest, a "**native**" grape means "a grape where either it, or the preponderance of its ancestors, originated naturally in North America". "**Hybrid**" means a hybrid of native grape(s) and grape(s) originating in Europe (usually **vinifera**). "**Fruit**" means "any fruit or vegetable, other than the fruit of grapevines".

Wines consisting of **75 to 99% of a single ingredient** may, at **your option**, be entered as a single varietal wine, or as a blend. If the minor ingredient(s) have little or unrecognizable effect on the finished wine, the wine should be entered as a single-varietal wine of the principal ingredient. Wines having **less than 75% of every ingredient** **MUST** be entered as a blend. Note **category #801**, concerning **cross-category blends**.

**Sweetness levels** are defined by the following sugar levels. Check the one box on the label (below) which best applies. Preferably measure these levels chemically (e.g., Clinitest, Dextrocheck), and/or calculate them based on the sweetening sugar additions, but if these are not possible, then measure by hydrometer. (Refractometers are not accurate due to the presence of alcohol.)

**Dry** = Less than 1% (or, up to 1.010 SG / 2.5° Brix)

**Semi-Dry** = 1-2% (or, 1.011 to 1.020 SG / 4.5° Brix)

**Semi-Sweet** = 2-3% (or, 1.021 to 1.030 SG / 7.5° Brix)

**Sweet** = over 3% (or, over 1.031 SG / 7.5° Brix) If the wine is sweet, it **MUST** be categorized in one of the 3-digit-numbered categories of "Category I" (following), **REGARDLESS** of its other ingredients.

Select that one "**most-correct**" **3-digit category number** from **this** list and write that number on the label:

## The Contest Categories:

### GROUP I: Sweet/ dessert/fortified/ flavored/mulled wines

**111** Grape sweet wines (e.g., late-harvest or ice wines, berry wines, Ruby Port)

**112** Tree-fruit sweet wines (e.g., apple, cherry, plum, citrus)

**113** Berry sweet wines (e.g., blueberry, elderberry, strawberry, cranberry)

**114** Other fruit-based sweet wines

**115** Honey-based sweet wines

**116** Flower-based sweet wines

**120** Oxidized wines (e.g., Sherry, Tawny Port, raisin wines)

**130** Spice-emphasis/spiced/  
mulled/flavored sweet wines

**140** Other sweet or dessert wines

### GROUP II: Dry/table wines from red vinifera grapes

**201** Barbera

**202** Cabernet Franc

**203** Cabernet Sauvignon

**204** Carignane

**205** Carmenere

**206** Grenache

**207** Malbec

**208** Merlot

**209** Nebbiolo/Barolo

**210** Petite Syrah

**211** Pinot Noir

**212** Sangiovese/Brunello

**213** Syrah/Shiraz

**214** Zinfandel/Primitivo

**215** Montepulciano

**216** Gamay

**217** Tempranillo

**280** Other single-varietal dry red vinifera wines (specify which, e.g., Petite Verdot, Lemberger)

**290** Wines from a blend of red vinifera grapes (e.g., your own blend such as Malbec-Merlot, or kits with non-specific names like Chianti, Lambrusco, "French/Italian/California Red", Bordeaux, Rhone, Meritage)

### **GROUP III: Dry white or rosé wines from vinifera grapes**

**301** Chardonnay

**302** Gewürztraminer

**303** Johannisberg/White Riesling

**304** Müller-Thürgau

**305** Muscat of Alexandria

**306** Muscat Canelli

**307** Piesporter

**308** Pinot Grigio/Pinot Gris

**309** Sauvignon Blanc

**310** Viogner

**311** Chenin Blanc

**312** Semillon

**313** Pinot Blanc

**380** Other single-varietal dry white or rosé vinifera wines (specify which, e.g., Emerald Riesling, Sylvaner, Vermentino, or red grape berries processed as a white, blush, or rosé wine)

**390** Wines from a blend of white or rosé vinifera varieties (e.g., your own blend such as Chardonnay-Pinot Grigio, or kits with non-

specific names like Blush, Chablis, Rhine, Liebfraumilch)

### **GROUP IV: Dry red wines from native/hybrid grapes**

**401** Baco Noir

**402** Catawba

**403** Concord

**404** Corot Noir

**405** Chambourcin

**406** Chancellor

**407** DeChaunac

**408** Frontenac

**409** Léon Millot

**410** Marechal Foch

**411** Marquette

**412** New York Muscat

**413** Noiret

**414** Norton/Cynthiana

**415** Rougeon

**416** Saint Croix

**417** Steuben

**418** Muscadine (specify which)

**480** Other single-varietal red wines from native/hybrid grapes (specify which, e.g., Caco, Chelois, Colobel, Fredonia, New York Muscat, St. Vincent, Geneva Red/GR-7, Stark Star)

**490** Blended red wines from native/hybrid grapes (e.g., Chambourcin-Norton, Foch-Baco), or unknown varietal(s)

### **GROUP V: Dry white or rosé wines from native/hybrid grapes**

**501** Aurore

**502** Cayuga White

**503** Chardonel

**504** Delaware

**505** Elvira

**506** Frontenac Gris

**507** La Crescent

**508** La Crosse

**509** Missouri Riesling

**510** Muscadine (specify which)

**511** Niagara

**512** Ravat 34

**513** Saint Pepin

**514** Seyval Blanc

**515** Traminette

**516** Valvin Muscat

**517** Vidal Blanc

**518** Vignoles/Ravat 51

**519** Villard Blanc

**580** Other single-varietal white or rosé wines from native/hybrid grapes (e.g., Elvira, Melody, Swenson White, or red grape berries processed as a white, blush, or rosé wine)

**590** Blended white or rosé wines from native/hybrid grapes (e.g., your own blend such as Seyval-Vidal, or vineyard blends with names like "White Hybrid #1"), or unknown varietal(s).

### **GROUP VI: Dry/table fruit wines**

**601** Blackberry

**602** Blueberry

**603** Boysenberry

**604** Cranberry

**605** Currant (red or black)

**606** Elderberry

**607** Raisin

**608** Raspberry (red or black)

**609** Strawberry

**621** Cherry

**622** Peach

**623** Persimmon

**624** Plum

**641** Apple

**642** Citrus (all types)

**643** Pear

**661** Melon

**662** Vegetable (i.e., from the non-seed parts of the plant, e.g., rhubarb, carrot)

**680** Other single-fruit (specify which, e.g., Tomato, Pomegranate, Pumpkin, Gooseberry)

**690** Blended dry/table fruit wines, or unknown varietal(s)

### **GROUP VII: Dry non-grape/non-fruit wines**

**701** Flower-based dry wines

**702** Honey/mead dry wines (including the variations incorporating other fruits and spices)

**703** Herbs/spices dry wines

**780** Other single-ingredient non-grape/non-fruit dry wines

**790** Blended dry non-grape/non-fruit wines, or unknown ingredient(s)

### **GROUP VIII: "Other", and "experimental" dry wines**

**801** Dry, cross-category (i.e., crossing the vinifera/native/fruit/non-grape/non-fruit boundaries above) blended wines (e.g., and we've actually seen these: apple-jalapeño, Rugeon-raspberry-blackberry, Pinot Grigio-kiwi-melon, Norton-Pinot Noir, raisin-honey, Riesling-strawberry,

currant-Merlot, Concord-Chardonnay).

**802** Mulled or spiced dry wines, including wines with ANY ingredient that is not grape or fruit in origin.

**803** Sparkling wines



# AWCI Contest Entry Form: (entries must be received not later than April 15, 2010)

**Send to:** AWCI / Larry Jackson  
1305 Theodore Drive  
Champaign, IL 61821  
( 217-355-0832), < Larry • Jackson @ alumni.illinois.edu >

Name \_\_\_\_\_ e-Mail \_\_\_\_\_ Telephone \_\_\_\_\_  
Street Address \_\_\_\_\_ City \_\_\_\_\_ State/Province \_\_\_\_\_  
Zip/Postal Code \_\_\_\_\_ Winemaking Club \_\_\_\_\_

**Entry Fee:** \$10 (U.S.) per wine entered. Number of entries \_\_\_\_\_ x \$10 = \$ \_\_\_\_\_  
[ ] Attached is a check made payable to "AWCI" in the amount of \$ \_\_\_\_\_

**Bottle Labels:** Cut these out along the dotted lines, make more copies if you need them, fill them in, and attach them to your bottles as **the only label on the bottle.**

<p><b>Category 3-digit number:</b> _____ <b>Ingredients &amp; percentages:</b> _____ _____</p> <p><b>Sweetness level:</b> [ ] Dry, [ ] Semi-dry, [ ] Semi-sweet, [ ] Sweet <b>Year made:</b> _____</p>	<p><b>Category 3-digit number:</b> _____ <b>Ingredients &amp; percentages:</b> _____ _____</p> <p><b>Sweetness level:</b> [ ] Dry, [ ] Semi-dry, [ ] Semi-sweet, [ ] Sweet <b>Year made:</b> _____</p>
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