

∞ WineMaker[®] 2018 International Amateur WINE COMPETITION

ENTER YOUR **BEST HOMEMADE WINES**
IN THE **WORLD'S LARGEST COMPETITION**
FOR HOBBY WINEMAKERS!

PREPARE YOUR ENTRIES NOW!
ENTRY DEADLINE: MARCH 16, 2018



Enter your wines and compete for gold, silver and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel.

Entry Deadline: March 16, 2018
5515 Main Street • Manchester Center, VT 05255
ph: (802) 362-3981 ext. 106 fax: (802) 362-2377
email: competition@winemakermag.com
www.winemakercompetition.com

SPECIAL BEST OF SHOW MEDALS will be awarded thanks to our award sponsors:

Grand Champion Wine



WineMaker of the Year



Retailer of the Year



U-Vint of the Year



Club of the Year



Best of Show Mead



Best of Show Estate Grown



Best of Show Red



Best of Show White



Best of Show Dessert



INSPIRATION FOR CRAFT WINEMAKING

Best of Show Country Fruit



Best of Show Sparkling



Best of Show Kit/Concentrate



Category Medals (gold, silver and bronze) will be awarded thanks to our category sponsors:

- | | | |
|---|--|---|
| 1. White Native American Varietal
LOGIC, Inc. | 16. Riesling
Wyeast Laboratories, Inc. | 33. White Table Wine Blend
(Any Grape Varieties) |
| 2. White Native American Blend | 17. Sauvignon Blanc | 34. Red Table Wine Blend
(Any Grape Varieties) |
| 3. Red Native American Varietal | 18. Other White Vinifera Varietals
BSG HandCraft | Gino Pinto Inc. |
| 4. Red Native American Blend | 19. White Vinifera Bordeaux
Style Blends | 35. Blush Table Wine Blend
(Any Grape Varieties) |
| 5. Blush/Rosé Native American
The Beer Essentials | 20. Other White Vinifera Blends | 36. Grape & Non-Grape
Table Wine Blend |
| 6. Red or White Native American
Late Harvest and Ice Wine | 21. Cabernet Franc
Five Star Chemicals & Supply, Inc. | 37. Apple or Pear Varietals or Blends |
| 7. White French-American
Hybrid Varietal | 22. Cabernet Sauvignon
Grape Expectations - New Jersey | 38. Hard Cider or Perry
BIY Homebrew Supply |
| 8. White French-American
Hybrid Blend | 23. Merlot
Vinmetrica | 39. Stone Fruit (Peach, Cherry, Blends, etc.)
BIY Homebrew Supply |
| 9. Red French-American Hybrid
Varietal | 24. Shiraz/Syrah
Bader Beer & Wine Supply | 40. Berry Fruit (Strawberry,
Raspberry, Blends, etc.)
St. Louis Wine & Beermaking |
| 10. Red French-American Hybrid
Blend | 25. Pinot Noir
Purple Toes, Inc. | 41. Other Fruits |
| 11. Blush/Rosé French-American
Hybrid | 26. Sangiovese
The Beer Essentials | 42. Traditional Mead |
| 12. Red or White French-American
Late Harvest and Ice Wine | 27. Zinfandel
The Beverage People | 43. Fruit Mead |
| 13. Chardonnay
BSG HandCraft | 28. Other Red Vinifera Varietals | 44. Herb and Spice Mead |
| 14. Pinot Grigio/Pinot Gris
Vinland Wine Racks | 29. Red Vinifera Bordeaux Style Blends | 45. Flower or Vegetable |
| 15. Gewürztraminer
High Gravity | 30. Other Red Vinifera Blends
St. Louis Wine & Beermaking | 46. Port Style |
| | 31. Blush/Rosé Red Vinifera | 47. Sherry Style |
| | 32. Red or White Vinifera
Late Harvest and Ice Wine | 48. Other Fortified |
| | | 49. Sparkling Grape, Dry/Semi-Dry
or Sweet |
| | | 50. Sparkling Non-Grape |

RULES & REGULATIONS

1. Entry deadline for wines to arrive is March 16, 2018.

Wines are to be delivered to:

Battenkill Communications
5515 Main Street
Manchester Center, VT 05255
Ph: (802) 362-3981

2. Send ONE (1) BOTTLE per entry. Still wines must be submitted in standard 750 ml wine bottles. Ice wines or late harvest wines can be submitted in 375 ml bottles. Meads and Hard Ciders can be submitted in 12 oz. or 22 oz. beer bottles. Sparkling wines must be in champagne bottles with proper closure and wire. All bottles must be free of wax, decorative labels and capsules. However, an identification label will be required on the bottle as detailed in rule #5.

3. Entry fee is \$25 U.S. dollars (or \$25 Canadian dollars) for each wine entered. Each individual person is allowed up to a total of 15 entries. You may enter in as many categories as you wish. Make checks payable to *WineMaker*. Only U.S. or Canadian funds will be accepted. On your check write the number of entries (no more than 15 total) and the name of the entrant if different from the name on the check. Entry fees are non-refundable.

4. All shipments should be packaged to withstand considerable handling and must be shipped freight pre-paid. Line the inside of the box with a plastic trash bag and use plenty of packaging material, such as bubble wrap, around the bottles. Bottles shipped in preformed styrofoam cartons have proven reliable in the past. Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles. Please note it is illegal to ship alcoholic beverages via the U.S. Postal Service. FedEx Air and FedEx Ground will destroy all amateur wine shipments so do not use either of these services. Private shipping companies such as UPS with company policies against individuals shipping alcohol may refuse your shipment if they are informed your package contains alcoholic beverages. Entries mailed internationally are often required by customs to provide proper documentation. It is the entrant's responsibility to follow all applicable laws and regulations. Packages with postage due or C.O.D. charges will be rejected.

5. Each bottle must be labeled with the following information: Your name, category number, wine ingredients, vintage.

Example: K. Jones, 9, 75% Baco Noir, 25% Foch, 2016. If you are using a wine kit for ingredients please list the brand and product name as the wine ingredients. Example: K. Jones, 22, Winexpert Selection International French Cabernet Sauvignon, 2016. A copy of the entry form, listing each of your wines entered, must accompany entry and payment.

6. It is entirely up to you to decide which of the 50 categories you should enter. You should enter each wine in the category in which you feel it will perform best. Wines must contain a minimum of 75% of designated type if entered as a varietal. Varietals of less than 75% must be entered as blends. To make sure all entries are judged fairly, the *WineMaker* staff may re-classify an entry that is obviously in the wrong category or has over 75% percentage of a specific varietal but is entered as a blend.

7. Wine kits and concentrate-based wines will compete side-by-side with fresh fruit and juice-based wines in all listed categories.

8. The origin of many Native American grapes is unknown due to spontaneous cross-breeding. For the purposes of this competition, however, the Native American varietal category will include, but is not limited to, the following grape families: Aestivalis, Labrusca, Riparia and Rotundifolia (muscadine).

9. For sparkling wine categories, dry/semi-dry is defined as <3% residual sugar and sweet as >3% residual sugar.

10. Contest is open to any amateur home winemaker. Your wine must not have been made by a professional commercial winemaker or at any commercial winery. No employee of *WineMaker* magazine may enter. Persons under freelance contract with Battenkill Communications are eligible. No person employed by a manufacturer of wine kits may enter. Winemaking supply retail store owners and their employees are eligible. Judges may not judge a category they have entered. Applicable entry fees and limitations shall apply.

11. All wines will be judged according to their relative merits within the category. Gold, silver and bronze medals within each category will be awarded on point totals and will not be restricted to the top three wines only (for example, a number of wines may earn enough points to win gold). The Best of Show awards will be those wines clearly superior within those stated categories.

KEY DATES

**Entry deadline for wines to arrive in Vermont:
March 16, 2018**

**Wines judged:
April 13-15, 2018**

**Results first announced at the WineMaker Magazine Conference in San Diego, California
May 19, 2018**

(Results posted on winemakermag.com and mailed out soon after)

ries. The Grand Champion award is given to the top overall wine in the entire competition.

12. The *WineMaker* of the Year award will be given to the individual whose top 5 scoring wine entries have the highest average judging score among all entrants.

13. The Club of the Year, Retailer of the Year and U-Vint of the Year awards will be based on the following point scale:
Gold Medal (or any Best of Show medal): 3 points
Silver Medal: 2 points
Bronze Medal: 1 point

The amateur club that accumulates the most overall points from its members' wine entries will win Club of the Year. The home winemaking retail store that accumulates the most overall points from its customers' wine entries will win Retailer of the Year. The U-Vint or On-Premise winemaking facility that accumulates the most overall points from its customer's wine entries will win U-Vint of the Year.

14. The Best of Show Estate Grown award will be given to the top overall scoring wine made with at least 75% fruit grown by the entrant. Both grape and country fruit wines are eligible.

15. All entrants will receive a copy of the judging notes for their wines.

16. All wine will become the property of *WineMaker* magazine and will not be released after the competition.

17. All decisions by competition organizers and judges are final.

ENTER NOW - DON'T WAIT!

ENTRY FORM

Deadline: March 16, 2018

Entry Fee: \$25 (U.S.) or \$25 (Canadian) per wine entered
Number of entries ____ x \$25 (US) or \$25 (CD) = \$____ Total
(limit of 15 entries per person)

Enclosed is a check made out to "WineMaker"
in the amount of \$_____.

Name _____

Address _____

City _____ State/Prov _____ Zip/Postal Code _____

Telephone _____

E-Mail _____

Winemaking Club: _____

Winemaking Retailer: _____

U-Vint / On-Premise Store: _____

*Remember that each winemaker can enter up to 15 wines. If entering more than eight wines, please photocopy this entry form. Entry shipment includes **ONE BOTTLE** of wine per entry. 750 ml bottle required for still wines. Ice or late harvest wines can ship in 375 ml bottles. Still meads can ship in 12 oz. or 22 oz. beer bottles. Sparkling wines must ship in champagne bottles with proper closure and wire.*

Send entry form and wine to:

Battenkill Communications
5515 Main Street
Manchester Center, VT 05255
Ph: 802-362-3981 • Fax: 802-362-2377
E-mail: competition@winemakermag.com

Wine Ingredients and Percentage: Please list fruit varieties and percentages used in each wine. Example: "75% Baco Noir, 25% Foch." If you are using a wine kit for ingredients, please list the brand and product name as the wine ingredients. Example: "Winexpert Selection International French Cabernet Sauvignon."

Wine 1 Entered:

Category Number _____
Category Name _____

Wine Ingredients and Percentage _____

Vintage _____

Are at least 75% of the ingredients grown by you? yes no
 I feel it necessary to decant this wine _____ hours before serving.

Wine 2 Entered:

Category Number _____
Category Name _____

Wine Ingredients and Percentage _____

Vintage _____

Are at least 75% of the ingredients grown by you? yes no
 I feel it necessary to decant this wine _____ hours before serving.

Wine 3 Entered:

Category Number _____
Category Name _____

Wine Ingredients and Percentage _____

Vintage _____

Are at least 75% of the ingredients grown by you? yes no
 I feel it necessary to decant this wine _____ hours before serving.

Wine 4 Entered:

Category Number _____
Category Name _____

Wine Ingredients and Percentage _____

Vintage _____

Are at least 75% of the ingredients grown by you? yes no
 I feel it necessary to decant this wine _____ hours before serving.

Wine 5 Entered:

Category Number _____
Category Name _____

Wine Ingredients and Percentage _____

Vintage _____

Are at least 75% of the ingredients grown by you? yes no
 I feel it necessary to decant this wine _____ hours before serving.

Wine 6 Entered:

Category Number _____
Category Name _____

Wine Ingredients and Percentage _____

Vintage _____

Are at least 75% of the ingredients grown by you? yes no
 I feel it necessary to decant this wine _____ hours before serving.

Wine 7 Entered:

Category Number _____
Category Name _____

Wine Ingredients and Percentage _____

Vintage _____

Are at least 75% of the ingredients grown by you? yes no
 I feel it necessary to decant this wine _____ hours before serving.

Wine 8 Entered:

Category Number _____
Category Name _____

Wine Ingredients and Percentage _____

Vintage _____

Are at least 75% of the ingredients grown by you? yes no
 I feel it necessary to decant this wine _____ hours before serving.