

# 2023 WineMaker<sup>®</sup> International Amateur WINE COMPETITION

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

**DON'T WAIT — SEND YOUR ENTRIES NOW!**  
**ENTRY DEADLINE: MARCH 17, 2023**



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 17, 2023

5515 Main Street • Manchester Center, VT 05255  
ph: (802) 362-3981 ext. 106 • fax: (802) 362-2377  
email: [competition@winemakermag.com](mailto:competition@winemakermag.com)

You can also enter online at: [www.winemakercompetition.com](http://www.winemakercompetition.com)

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

## Gene Spaziani Grand Champion Wine

wineXpert™

### 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



### 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                          | 18. Other White Vinifera Varietals                  | 34. Red Table Wine Blend (Any Grape Varieties)        |
| 2. White Native American Blend                             | 19. White Vinifera Bordeaux Style Blends            | 35. Blush Table Wine Blend (Any Grape Varieties)      |
| 3. Red Native American Varietal                            | 20. Other White Vinifera Blends                     | 36. Grape & Non-Grape Table Wine Blend                |
| 4. Red Native American Blend                               | 21. Cabernet Franc                                  | 37. Apple or Pear Varietals or Blends                 |
| 5. Blush/Rosé Native American                              | 22. Cabernet Sauvignon                              | 38. Hard Cider or Perry                               |
| 6. Red or White Native American Late Harvest and Ice Wine  | 23. Merlot                                          | 39. Stone Fruit (Peach, Cherry, Blends, etc.)         |
| 7. White French-American Hybrid Varietal                   | 24. Shiraz/Syrah                                    | 40. Berry Fruit (Strawberry, Raspberry, Blends, etc.) |
| 8. White French-American Hybrid Blend                      | 25. Pinot Noir                                      | 41. Other Fruits                                      |
| 9. Red French-American Hybrid Varietal                     | 26. Sangiovese                                      | 42. Traditional Mead                                  |
| 10. Red French-American Hybrid Blend                       | 27. Zinfandel                                       | 43. Fruit Mead                                        |
| 11. Blush/Rosé French-American Hybrid                      | 28. Other Red Vinifera Varietals                    | 44. Moonlight Meadery                                 |
| 12. Red or White French-American Late Harvest and Ice Wine | 29. Red Vinifera Bordeaux Style Blends              | 45. Herb and Spice Mead                               |
| 13. Chardonnay                                             | 30. Other Red Vinifera Blends                       | 46. Flower or Vegetable                               |
| 14. Pinot Grigio/Pinot Gris                                | Label Peelers Beer & Winemaking Supply              | 47. Port Style                                        |
| 15. Gewürztraminer                                         | 31. Blush/Rosé Red Vinifera                         | 48. Sherry Style                                      |
| 16. Riesling                                               | 32. Red or White Vinifera Late Harvest and Ice Wine | 49. Other Fortified                                   |
| 17. Sauvignon Blanc                                        | 33. White Table Wine Blend (Any Grape Varieties)    | 50. Sparkling Grape, Dry/Semi-Dry or Sweet            |
|                                                            |                                                     | 51. Sparkling Non-Grape                               |

# RULES & REGULATIONS

1. Entry deadline for wines to arrive is March 17, 2023

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 or crown cap. 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 \$30 U.S. dollars (or \$30 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, 2020. 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, 2021. 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 17, 2023**

**Wines judged:**

**April 21-23, 2023**

**Results first announced at the WineMaker Magazine**

**Conference in**

**Eugene, Oregon**

**June 3, 2023**

(Results posted on [winemakermag.com](http://winemakermag.com))

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. Medalists will be listed by category online.

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.

**DON'T WAIT — ENTER NOW!**

**Deadline: March 17, 2023**

Entry Fee: \$30 (U.S.) or \$30 (Canadian) per wine entered  
Number of entries \_\_\_\_ x \$30 (US) or \$30 (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: \_\_\_\_\_

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.

**Enter online at: [winemakercompetition.com](http://winemakercompetition.com)**

# ENTRY FORM

**Please note that you can also  
enter online at:  
[winemakercompetition.com](http://winemakercompetition.com)**

*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 or crown cap.*

**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](mailto:competition@winemakermag.com)

**If entered online at [winemakercompetition.com](http://winemakercompetition.com), please print a copy of your entry form and send it along with your wine.**

**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.