

**ADULT/SENIORS DIVISION
DEPARTMENT I**

HOMEMADE WINES COMPETITION RULES

1. **ENTRY DEADLINE** is Sunday, October 18, 2009 from 1:00p.m. to 5:00 p.m. and Monday, October 19, 2009 from 9:00 a.m. to 6:00 p.m. at the State Fair Competitive Exhibits Building/Agricultural Building.
2. **ENTRY FEE IS \$6.00 FOR EACH WINE ENTERED.** Only **ONE BOTTLE** per entry is required. (Make checks payable to STATE FAIR OF LOUISIANA.)
3. Each winemaker is limited to **SIX ENTRIES**, but not more than TWO entries per class. However, each entry must be of different ingredients or vintages.
4. **THREE PLACES** in each class will be awarded **RIBBONS**. Each place may have more than one ribbon awarded if deemed worthy. When exhibits are not deemed worthy, the judges will not award ribbons. **70% OF ENTRY FEES WILL BE JACKPOTTED BACK TO THE BEST OF SHOW.**
5. **ONLY HOMEMADE WINES MAY BE ENTERED.** Amateur wines **SHALL NOT CONTAIN ANY COMMERCIAL WINE, FLAVORED BRANDIES OR LIQUERS.** The person entering the wine **MUST** be the winemaker. Amateur winemakers may **NOT** use the facilities or products of a commercial winery during any state of wine preparation and/or storage. Selection of the appropriate class/category is the responsibility of the entrant. Entry in an incorrect category will most likely result in the wine being disqualified by the judges. No wine will be accepted if it contains more than 25% of any wine already entered in another category or subcategory.
6. Wine should be clear, not hazy and free of visible debris. **ALL WINES WILL BE JUDGED ON COLOR, AROMA, TASTE, MOUTHFEEL AND OVERALL IMPRESSION.**
7. Still wines must be in standard 750 ml, Burgundy, Bordeaux or Rhine shaped wine bottles and **NOT MORE THAN 12 INCHES IN HEIGHT.** Please **DO NOT** submit threaded bottles with corks. **SCREW CAP BOTTLES** are allowed if seal prevents spillage but will **NOT BE ACCEPTED IF SEALED WITH A CORK.** **BOTTLES MUST BE FREE OF WINE LABELS, WAX, CAPSULES, ETC.**
8. Use **ONE registration for each bottle entered.** It may be reproduced. Wines may be disqualified if registration form is incomplete or illegible.
9. **ATTACH ONLY** the official **REGISTRATION LABEL** to the bottle. **Use two pieces of transparent tape and attach only at the sides of the label.**
10. **WE WILL HANDLE THE BOTTLES WITH CARE BUT WILL NOT BE RESPONSIBLE FOR LOSS OR DAMAGE.**
11. The winners will be displayed at the State Fair Competitive Exhibit/Agricultural Building from October 22 – November 9, 2009. **NO EXHIBITS CAN BE PICKED UP BEFORE NOVEMBER 9, 2009 BETWEEN 1:00 P.M. – 6:00 P.M. A CHECK FOR THE BEST OF SHOW WILL BE MAILED TO THE WINNER 4 TO 5 WEEKS AFTER THE CLOSE OF THE STATE FAIR.**
12. You need not be present in order to enter your wines into competition.

WINE CLASSIFICATIONS

CLASS# CLASS CATEGORY

COUNTRY WINES

1. RED SWEET
2. RED SEMI-SWEET
3. RED DRY
4. WHITE SWEET
5. WHITE SEMI-SWEET
6. WHITE DRY

VINEFARA WINES

7. RED SWEET
8. RED SEMI-SWEET
9. RED DRY
10. WHITE SWEET
11. WHITE SEMI-SWEET
12. WHITE DRY

MEAD

13. TRADITIONAL (HONEY)
14. MELOMEL (FRUIT)
15. METHEGLIN (HERB)
16. HIPPOCRAS (HERB, GRAPE JUICE)
17. PYMENT (WITH GRAPE JUICE)
18. CYSER (WITH APPLE JUICE)

WINE REGISTRATION FORM

For official use

Phone # (include area code) _____

Name of Wine maker _____

Address _____

City _____ State _____ Zip _____

Are you a AWS member? Yes No

Class # _____ Class Name _____

Dry _____ Semi-Dry _____ Semi-Sweet _____ Sweet _____

Name of Grape(s) or Fruit(s) _____
(Give Percentages) **DO NOT** list additives

Year wine was made _____ Entry No _____

This is the only label need on this bottle.