

**Harvest Moon Fall Festival
Homemade/Amateur Wine Contest
October 13, 2018
11:00 am Multipurpose Hall**



HOMEMADE WINE RULES & REGULATIONS

**ALL ENTRIES MUST BE RECEIVED by 11:00 am October 13, 2018
Multipurpose Hall**

Competition limited to adults age 21 and over.

Please read the following Instructions carefully:

1. Entry Information:

- Fill out the entry form. Submit an entry form for each bottle entered.
- Fold and rubber band the entry form around each of your bottles. Your entry will be disqualified if you use glue or tape to secure the forms to the bottles
- Deliver your entries to the Multipurpose Hall by **11:00 am October 13, 2018**
- Competition fee is **\$5.00 per entry**. Please provide only 1 bottle per entry.
- For each entry, indicate which of the three classes your entry falls under.

2. Classify your wines correctly:

- ***Vinifera Class I*** – Wines made from grapes
 - Select whether your wine is a red, white, or rose` wine
 - Indicate the variety/type of grapes used
 - Identify the level of sweetness of your wine by circling one of the choices available
 - Indicate the year the wine was made
 - Provide any additional description of your wine in the space provided
- ***Vinifera Class II*** – From Kits
 - Select whether your wine is a red, white, or rose` wine
 - Indicate the variety/type of kit used
 - Identify the level of sweetness of your wine by circling one of the choices available
 - Indicate the year the wine was made
 - Provide any additional description of your wine in the space provided
- ***Wine Open Class III*** – Other Fruits
 - Select whether your wine is a red, white, or rose` wine
 - Indicate the variety/type of fruit used
 - Identify the level of sweetness of your wine by circling one of the choices available
 - Indicate the year the wine was made
 - Provide any additional description of your wine in the space provided
- Judges or organizers may reclassify your entry if it is felt that your wine description falls outside of the class's guidelines as indicated above.
- If 50% or more of the sugar source is honey, it is **Mead**. Since **Mead** is **not** considered a true **wine**, **meads will not be allowed.**

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3. Bottles Requirements:

- Wines must be in standard 750 ml wine bottles. No other size is permitted.
- The neck of the bottle must be free of labels, or any kind of identifying marks.
- The bottle may have a standard wine label as long as it is not significantly larger than a standard commercial wine bottle label and nothing appears on or near the neck.

4. Entries are limited to wines produced by amateurs only. An amateur shall be considered as:

- A person who is not employed by a commercial winery in a winemaking capacity.
- A person who is not an owner of a commercial winery. This does not exclude persons who own stock in a commercial winery, provided they are not involved in the winemaking process.
- A person that generally produces less than 100 USG of wine per year.

5. No wines may be produced with the help or facilities of a commercial winery

- Crushed grapes and unfermented juice from a commercial winery are OK, as long as this is properly documented on the entry form.
- Wine kits may be used as long as they are entered under **Class II** on the entry form.

6. Judging will be conducted on October 13, 2018 and the award winners will be publicly announced.

- All identifying marks on each bottle will be removed by the contest Chairman or covered with a protective sleeve to facilitate a blind tasting by the judges.
- Containers for tasting will be provided by the contest staff.
- Crackers for judges to cleanse their palates between tastings will be provided by contest staff.
- Judges score sheets and comments will not be returned to the entrant.
- Awards will be presented for first in each of the three classes and a best overall.
- Awards will be presented to those present.
- Only one award will be given per entry, regardless of how many winemakers worked on the wine.

7. Wines become the property of the Harvest Moon Fall Festival and none will be returned.

Harvest Moon Fall Festival reserves the right to change terms & conditions at any time. While great care is exercised in the handling and storage of entry, Harvest Moon volunteers are not responsible for the safety of entries, including but not limited to shipment, fire, vandalism and acts of God.

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Wine Registration Form

SECTION 1: Entry Information (Submit one form for each bottle entered)

Please **mark (X)** the class you are entering:

X Vinifera Class I – Grapes
– Red
– White
– Rose`
Grape variety: _____

X Vinifera Class II – Kits
– Red
– White
– Rose`
Kit variety: _____

X Open Class III – Other Fruits
– Red
– White
– Rose`
Fruit Variety: _____

Please circle one below:

Dry Semi-Dry Semi-Sweet Sweet Dessert

VINTAGE YEAR _____

Location & address where wine was produced (i.e. kitchen,garage)

Special Ingredients/Process (i.e. homegrown fruit/grapes; purchased fruit juice; purchased fruits/grapes; any additional descriptions, etc.) _____

To be completed by contest staff only:

Entry Number: _____
