

# MONTGOMERY COUNTY HOME (Amateur) WINE COMPETITION

Montgomery County Agricultural Fair, Gaithersburg, MD  
 Superintendent - Charles C. Franklin, CWJ

**RULES AND PROCEDURES:**

1. **This competition is open to ALL AMATEUR WINE MAKERS of at least 21 years of age.**
2. No entrant shall be involved in commercial wine making or use the services of a commercial wine making facility. This is an amateur contest.
3. All wines must be produced and bottled by the entrant from grapes, grape concentrate, fruit juice or honey. No artificial colors or flavors are permitted.
4. Entry categories are shown below. It is the responsibility of the entrant to select the proper category.
5. **Pre-registration is helpful and should must be mailed to: Montgomery County Agricultural Fair, Montgomery County Home Wine Competition, 16 Chestnut St., Gaithersburg, MD 20877 no later than July 31, 2011.**
6. Two bottles (24 ounces) of each entry are required. One bottle is required for judging and one for exhibit. Only one bottle will be returned.
7. **Wines must be brought to the fair Friday, Aug.. 12 or Saturday, Aug.. 13, between 9AM and 5PM.**
8. All wine bottles entered must be labeled as follows:
  - a. Bottle for judging should have an easy peel-off label.
  - b. Bottle for exhibit may have winemaker's own design label.
  - c. **The following information must be printed or typed on the peel-off label: Maker's name, category number, varietal name or grape or fruit.**
9. Judging will be conducted Sunday, August 14 by experienced and trained wine judges. The decisions of the Judges will be final.

10. A category that does not attain a minimum of five entries may be combined with the next most appropriate category.
11. Wine for exhibit must be picked up between 9AM and 1PM, Sunday, August 21, 2011.

**ENTRY CATEGORIES & DESCRIPTIONS:**  
**Please see back side of this page.**

YEAR MADE	CATEGORY	MAIN VARIETAL	INGREDIENTS BY PERCENTAGE	SWEETNESS (D, SD, S, DES)	KIT

Signature \_\_\_\_\_ Date \_\_\_\_\_  
 Address \_\_\_\_\_  
 City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_  
 Telephone \_\_\_\_\_

## Entry Categories and Descriptions

Please read the Competition Guidelines. Wines containing less than 75% of one Varietal should be entered as Blends.

## White Vinifera

Table wines made from a Vinifera species of grape, dry or semi-dry.

- 110 Chardonnay
- 120 Riesling
- 130 Gewurztraminer
- 140 Sauvignon Blanc
- 150 Pinot Grigio (Pinot Gris)
- 180 Other White Vinifera Varietals
- 190 White Vinifera Blends

## Red Vinifera

Table wines made from a Vinifera species of grape, dry or semi-dry.

- 210 Cabernet Sauvignon
- 220 Zinfandel
- 230 Merlot
- 240 Petite Sirah
- 250 Pinot Noir
- 260 Cabernet Franc
- 270 Sangiovese
- 280 Other Red Vinifera Varietals
- 290 Red Vinifera Blend

## White Hybrid

Table wines made from the grapes crossed from more than one species, dry or semi-dry.

- 310 Seyval
- 320 Vidal Blanc
- 380 Other White Hybrid Varietals
- 390 White Hybrid Blends

## Red Hybrid

Table wines made from the grapes crossed from more than one species, dry or semi-dry.

- 410 Chambourcin
- 480 Other Red Hybrid Varietals
- 490 Red Hybrid Blends

## White Native

Table wines made from a North American species of grape, dry or semi-dry.

- (Examples: Niagara, Delaware, Dutchess, Scuppernong, etc.).
- 510 White Native Varietals and Blends

## Red Native

Table wines made from a North American species of grape, dry or semi-dry. (Examples: Concord, Cynthiana, etc.).

- 610 Red Native Varietals and Blends

## Blends

Table wines made from grapes from different main categories, dry or semi-dry. (Examples: Vinifera/Hybrid, Hybrid/Native, Vinifera/ Native.) Minor varietal should constitute 10% or more. If the minor varietal is less than 10%, enter the wine in the appropriate varietal category above.

- 660 White
- 670 Red

## Fruit

Table wines, dry, semi-dry or sweet.

- 720 Apple or Pear
- 740 Stone Fruits (Examples: Peach, Plum, Apricot, Cherry, etc.)
- 760 Raspberry or Blackberry
- 770 Other Berries (Examples: Strawberry, Elderberry, etc.)
- 790 Others, including blends and flavored wines (Examples: May Wine, Vermouth, Mead)

## Aperitif / Dessert

- 810 Dry, Semi Dry or Sweet Fortified Aperitif or Dessert wines
- 880 Sweet Non-fortified Grape (over 3% rs)
- 890 Dessert Non-fortified (over 6% rs)

## Sparkling

Wines made effervescent by the presence of Carbon Dioxide.

- 980 Sparkling Grape and Non-grape including blends
- Rosé  
Blush, pink or rose-colored grape table wines Rosé Fruit Wines should be entered in the appropriate Fruit category.
- 1000 Dry or semi-dry, made from red grapes or blends of white and red grapes.

## Cider

- 1200 Cider