

## SECTION E – WINE

Entry Time – Tuesday, August 21st, 2018, from 1PM to 8PM, and Wednesday, August 22nd, 2018, from 9AM to 8PM.

### Specifications

1. Entry must be produced by exhibitor.
2. Exhibitors must not be involved in any way with commercial wine making or use the facilities of commercial wineries.
3. No artificial coloring or flavoring agents are allowed in entries.
4. Entries shall be exhibited in standard 750 ml. or "fifth" wine bottles. Exhibitors must submit 2 bottles for each class. The second bottle (control bottle) will be judged only if there is a problem with the first.
5. Composite, plastic or natural corks only! Screw tops are also acceptable. No patterns or names on corks.
6. Following judging, wine bottles will be emptied.
7. The Fair is not responsible for lost or damaged items.

### Awards, Classes E1 – E3, E5 – E18

1st Place	\$10.00
2nd Place	\$8.00
3rd Place	\$6.00
4th Place	\$4.00
5th Place	\$2.00

### Amateur Honey Wine (Mead)

Judging is based on the Modified California Grape Wine System:

#### Maximum Points

Aroma	5
Appearance, clarity after mixing in sediment	2
Residual sugar, 1 – 2 points off for being out of class	1
Body	1
Flavor	3
Flavor Balance	3
Acidity	1
Astringency	1
General Quality	3
<b>Total Maximum Points</b>	<b>20</b>

#### Special Rules

1. Exhibitor shall state on entry tag whether submitted sample is:
  - a. Straight, honey and water "must" only, or
  - b. Augmented, honey and water "must" plus fruit juices, herbs, spices, etc.
2. Entries shall be at least 12 months of age.
3. Allowed additives for all classes: sulphating, yeast, yeast nutrients or energizers, citric acid or acid blend, and tannin.
4. **Please note: Initial specific gravity (pre-fermentation level) should be noted on label.**

- E1 Dry honey wine, 0-1% residual sugar  
E2 Semi-sweet honey wine, 1-2% residual sugar  
E3 Sweet honey wine, over 2% residual sugar

### BEST IN SHOW – HONEY WINE (MEAD) - ROSETTE

- E4 Best in Show Award - \$10.00 chosen from Classes E1-E3

### Amateur Fruit Wines

Judging is based on the University of California Davis Grape Wine System:

#### Maximum Points

Appearance	3
Aroma and Bouquet	6
Taste	6
Aftertaste	3
Overall quality	2
<b>Total Maximum Points</b>	<b>20</b>

Exhibitor may secure a small, neat label on the neck of the bottle to identify the variety of grape, fruit, or other contents. Exhibitor's name is not allowed on the entry.

- E5 White Vinifera, dry or slightly sweet, at least 75% vinifera  
E6 Rose Vinifera, dry or slightly sweet, at least 75% vinifera  
E7 Red Vinifera, at least 75 % vinifera  
E8 White hybrid, dry or slightly sweet, at least 75% hybrid  
E9 Rose hybrid, dry or slightly sweet, at least 75% hybrid  
E10 Red hybrid, at least 75% hybrid  
E11 White Native American, dry or slightly sweet, at least 75% Native American  
E12 Red Native American, dry or slightly sweet, at least 75% Native American  
E13 Wine made from only Maryland grown grapes  
E14 Sparkling  
E15 Dessert, sweet as to drink with dessert or as dessert  
E16 Fortified/Aperitif, port, sherry, etc.  
E17 Fruit, all varieties of berries, apple, peach, pear, plum, etc.  
E18 Other, non-grape, non-fruit, dandelion, potato, rose hip, etc

### BEST IN SHOW - GRAPE/FRUIT WINE – ROSETTE

- E19 Best in Show Award - \$10.00 chosen from Classes E5 - E18