

WINE COMPETITION

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DIRECTOR: Daniel Shires & Shawn Rhinehardt

Rules:

1. Contest open to Cleveland County and adjacent counties.
2. Grape/fruit variety must be listed on entry form.
3. Only wines made from at least 75% NC fruit are eligible for competition.
4. Only one entry per category per entrant.
5. Wines can be in 750ml or 350ml corked or capped bottles.
6. Fruits/juices must be home prepared. Wines from concentrates or kits are ineligible.
7. Judges evaluate wine on color, clarity, bouquet, flavor and overall presentation.
8. All bottles must be corked properly using a commercial corking device. The Cleveland County Extension office has a commercial bottle corker, which can be used to cork bottles free of charge.
9. Wine bottle labels are not judged, however you must have a label with the type of wine on the bottle.
10. Vinifera refers to the type of grape (ex. Chardonnay, Cabernet, Franc & Merlot).
11. Wine bottles may be picked up on Sunday, October 10 from 2pm until 5pm.

COMMERCIAL CLASS

1ST - \$15.00 2ND - \$12.00 3RD - \$10.00

G-1-1	Vinifera – white	G-1-4	Muscadine – white	G-1-7	Fruit - blackberry
G-1-2	Vinifera – red	G-1-5	Muscadine – red	G-1-8	Fruit - blueberry
G-1-3	Vinifera – blush	G-1-6	Muscadine – blush	G-1-9	Fruit - other

Best of Show – Rosette

AMATEUR CLASS

1st - \$12.00 2nd - \$10.00 3rd - \$8.00

G-2-10	Vinifera – white	G-2-13	Muscadine – white	G-2-16	Fruit - blackberry
G-2-11	Vinifera – red	G-2-14	Muscadine – red	G-2-17	Fruit - blueberry
G-2-12	Vinifera – blush	G-2-15	Muscadine – blush	G-2-18	Fruit – other

Best of Show – Rosette