

**Missouri
Winemaking Society
32nd Annual Wine Fair
Instructions and Entry Form
Sunday, February 26, 2012**



**DeSmet Jesuit High School
Pierre DeSmet Hall
233 N. New Ballas Rd.
St. Louis, Missouri 63141**

PREFACE

Beginning with our first Wine Fair in 1980, the Missouri Winemaking Society's (MWS) Wine Fair committee has striven to provide a venue for amateur winemakers to show off their skills, have their wines evaluated and to receive feedback from winemakers, wine retailers and other people who share their passion for wine. We are continuing that tradition with our 32nd annual wine and label competition. We receive over 150 entries from states as far away as Idaho, New York, and Texas. All entrants will be eligible for Gold, Silver or Bronze medals in any given class based on merit. This year we have 35 separate classes in which to entry. We will also award First, Second and Third places for the label competition in Humorous and Artistic categories.

After the wine fair, we will provide all entrants the judging sheets for each of their wines and labels entered. We always encourage judges to add specific comments regarding the wine especially where our professional winemakers may have input on ways to improve the end result. The low entry cost, quality judges and direct feedback make the MWS Wine Fair a low risk, high reward way to receive feedback and improve your winemaking skills. Whether you have participated in the past or are a first time participant, Thank You for making our competition a success year after year!

The following page contains a summary of deadlines and entry information. Please read through the remainder of this brochure to become familiar with the rules and as an aid in filling out the entry forms.

Good Luck!

Bob Rizzolo
2012 Wine Fair Chairman
636.579.7575
RRizzolo@sbcglobal.net

Missouri Winemaking Society Wine Fair - Quick Reference

Fair:

Sunday, February 26, 2012
Judging begins at Noon

Entries:

\$10 per entry, (\$8 per entry for MWS members)

No limit on number of entries

Max. 2 categories for the same wine

No label on bottle except wine fair label

Cork or Screw Cap (still wines) or wired stopper (sparkling wines)

Label competition is \$1.00 per label

(one free entry into label competition when you enter 3 or more wines)

Deadlines:

Deadline for entry form/fee: February 1, 2012
(MAIL ENTRY FORM and FEE **BEFORE** MAILING WINE)

Deadline for shipped wine entries: Arrive by Wednesday Feb 22, 2012
(MWS Members and other local winemakers: Bring entries to Feb meeting. Meeting are held on 3rd Thursday of the month @ [Assumption Greek Church \(near I-270 & Manchester Rd.\)](#))

(NEW - wine *deliveries* may **NOT** be made on day of competition. Deliver to MWS meeting or St. Louis Wine and Beermaking)

More Information:

Wine Fair Committee Chairman:

Bob Rizzolo

636.579.7575

RRizzolo@sbcglobal.net

Our Web page:

<http://www.mowinemakers.org>

Email to:

info@mowinemakers.org

MISSOURI WINEMAKING SOCIETY

2011 Wine Fair

GUIDELINES

1. WINE SECTIONS:

Wines will be divided into Sections and Classes. There will be five main Sections. The winemaker is responsible for entering the wine in the correct Section, especially according to sweetness.

- I. **DRY WINES** – Wines that have virtually no residual sugar (less than 0.5%). Specific gravity is < 1.000 . Wines entered in this category have complete fermentation (not stopped by intervention of the winemaker) and have not been back-sweetened.
- II. **OFF-DRY WINES** - Used to accompany a meal's main course or drink by themselves. These wines are not completely dry (i.e., may be back sweetened or may have early termination of fermentation), but are too dry for a Social Wine. They have up to 1% residual sugar and less than 14% alcohol. Specific gravity is 1.000 to 1.010.
- III. **SOCIAL WINES** - Primarily enjoyed in the evening or afternoon with snacks, but may be used with meals or any time. They typically have 1% to 4.0% unfermented sugar with less than 14% alcohol. These are commonly known as "semi-dry" or "semi-sweet" wines. Specific gravity is 1.010 to 1.025.
- IV. **DESSERT WINES** - Full bodied, very sweet wines that are normally served at the end of a meal or with desserts or snacks. These wines contain more than 4.0% sugar and may contain over 14% alcohol. These are commonly referred to as "sweet" wines. Specific gravity is > 1.025 .
- V. **SPECIALTY WINES** - Includes sparkling (carbonated) wines, appetizer or cocktail wines (such as sherry, vermouth, Madeira and port), honey-based wines, and other wines which do not fit the other categories. A fortified wine (Port, Sherry or Madeira) is a wine that uses distilled spirits to increase alcohol level.

2. WINE CLASSIFICATION:

Each Section will be further subdivided into Classes as defined by the primary ingredients and/or color of the wine. Wines may be entered for judging in any of the classes defined (See Section 11, "Judging Classifications").

- A. The winemaker is responsible for entering the wine in the correct classification, especially according to sweetness. The Wine Fair Committee reserves the right to cancel, subdivide, consolidate, or reclassify any class.
- B. A minimum of three entries is usually necessary for a class to be judged. Classes may be combined if a sufficient number of a particular type or style of wine is not entered.

3. ELIGIBILITY:

Any wine maker who is not engaged in winemaking for a profit is eligible to enter wine.

4. ENTRIES:

A. Each wine entry shall consist of one 750 ml. or two 375 ml. bottles. There is no limit on the number of bottles that may be entered.

B. The same wine may not be entered in more than two classes.

C. Entry fee is \$10.00 per entry (\$8 per entry for MWS members). Checks made payable to "Missouri Winemaking Society". The entry fee is non-refundable.

D. Entry forms, accompanied by entry fees, should be sent to:

Bob Rizzolo
1519 Baxter Lane Ct.
Chesterfield, MO 63017
636.579.7575
RRizzolo@sbcglobe.net

E. *Entry forms and fees* for all wines must be postmarked by February 1, 2012

PLEASE:

SEND ENTRY FORMS AND PAYMENT *BEFORE* SENDING WINE (they are separate deadlines)

F. Each wine shall be shipped with a temporary label attached using labels included in this guide. **Please** use a rubber band or tape label so label can be easily removed and replaced with permanent label by MWS Committee members on the day of the fair.

5. DELIVERY:

There are three ways to get your wine to the competition: (1) Ship or hand delivered to address below or (2) Bring to the regular MWS meeting the month prior to the fair. Please remember that entry information and fees should be mailed (postmarked) to Bob Rizzolo by the February 1, 2012 and not delivered with the wine.

A. MWS club members and local entrants are encouraged to drop off entries at the regular MWS club meeting on the third Thursday of February (February 16 at 7:30 pm) at [Assumption Greek Church \(near I-270 & Manchester Rd\)](#).

B. Wines may be dropped off or shipped to the following address:

St. Louis Wine & Beermaking
231 Lamp and Lantern Village
Chesterfield, MO 63017
(636) 230-8277

C. Wine entries may NOT be hand-delivered on the day of the competition

Entries shipped to the above addresses must arrive in St. Louis on or before Wednesday, February 22, 2012. The wine maker is responsible for any and all packing and/or shipping charges, where applicable. ***The Missouri Winemaking Society will not be responsible for lost or damaged wines.*** There will be no refunds of entry fees for wines that do not arrive in time or arrive in an unusable condition. Please pack wine bottles so that they will not break in shipment. *We have had several casualties in past years!*

6. PREPARATION:

- A. **Preparation** - All wines must be vinted by the contestant by the process of fermentation, and fortification by any method is not allowed except for fortified wines labeled as such.
- B. **Ingredients** – Wines shall be classified by the majority ingredient (see Judging Classifications in Section 11). To enter a wine in a varietal category, the wine must contain 85% of that varietal. For example, a semi-dry Seyval should be entered in the Section III, Class 23a if it contains 85% or more Seyval grape. If less than 85% Seyval, this wine should be entered into Class 23f. Ingredient source shall be either fresh (F) or Kit (K). Kit wines include juice (concentrated or not) stabilized/preserved for indefinite shelf storage. For purposes of classification, water is not considered an “ingredient”.
- C. **Bottles** - One-750ml or two-375ml size bottles for each entry. Champagne bottles must be used for sparkling wines.
- D. **Closures** - Ship with flush or wired closures. Do not ship with T-corks. Still wines may be exhibited with flanged stoppers (T-corks) if winemaker supplies T-cork. Plastic champagne stoppers with wire hoods are required for sparkling wines.
- E. **Labels** - Attached is a pre-printed sheet of temporary labels to be used for each entry. Fill in the label, cut as indicated and tape one to each bottle. Please tape at right/left edges of label to permit easy removal of this temporary label. This is the only label allowed to appear on the bottle. The Wine Fair Committee will replace the temporary labels with printed labels (minus winemaker’s name).
- F. **Serving** - All wine classes suitable for serving chilled (e.g. white wines, champagne) will be chilled prior to judging.

7. REMOVAL:

Wine entries will not be returned to the contestant. All wine must be picked up immediately after the Fair. Any remaining bottles, etc. will be disposed of.

8. SCORING:

A modified Davis 20-point scoring system will be used for scoring wines. The manner in which points are assigned closely resembles the criteria used in the tastings at our regular MWS club meetings. The elements of the system and associated points are:

Sight (Appearance, Color)	3
Smell (Aroma, Bouquet)	4
Taste (Flavor, Balance, Acid)	6
Finish	4
Overall Quality	3
<i>TOTAL POSSIBLE SCORE</i>	20

9. AWARDS:

- A. Every entrant into the Wine Fair is eligible for the following awards:
1. **Gold, Silver and Bronze Medals** will be awarded may be given in any class. Any category may contain multiple awards or no awards based on overall merit.
 2. A separate tasting and judging will be held to determine the **Best of Show** award. Wines scoring above a minimum in their categories will be eligible for the Best of Show judging. The Wine Fair Committee will establish the minimum score needed to qualify for this judging on the day of the show.
 3. Two additional awards will be given: **Top Score-Grape Wine** and **Top Score-Non-Grape Wine**. To qualify for the Non-Grape Wine classification, a wine must contain a minimum of 95% total non-grape ingredients. All other wines will be considered a Grape Wine for purposes of these awards.
 4. A special award for **Best Norton/Cynthiana Wine** may be given to the highest scoring wine made from the Norton/Cynthiana grape. To be eligible, the wine must contain at least 85% Norton/Cynthiana grape and entered into the special award category (Section I, **Class 7c**). *St. Louis Beer and Winemaking* will sponsor this award with a gift certificate and plaque.
- B. In addition to the above awards, club members of the Missouri Winemaking Society are also eligible for the following:
1. The **Jim Schweitzer Traveling Trophy** will be awarded to the winemaker with the most Gold Medal wines.
 2. The **Charlie Franke Award** will be give to the winemaker whose wine has the highest score in Section II – Off-Dry Wines.
- C. Non-MWS members are eligible for the **MWS Fellowship Award**, to be given to the highest scoring entry submitted by a non-member. The winner will receive a free membership to the Missouri Winemaking Society for the current membership year. The same person can only win this award once.
- D. All special awards are subject to sufficient merit, and may or may not be awarded, entirely at the discretion of the Wine Fair Committee.
- E. When required, tie-breaking procedures will be implemented by the Wine Fair Committee.
- F. Awards will be presented after the Wine Fair Committee has reviewed the score results and authenticated the judges' records.
- G. Winners will be announced in March.

10. WINE LABEL COMPETITION:

Many winemakers believe the total winemaking experience includes a finished, bottled product that puts a due emphasis on the presentation of the product, including the appearance of the bottle. To that end, many winemakers have created attractive and even innovative wine labels for their wines. Accordingly, a wine label competition is again included in this year's wine fair.

Rules are simple:

1. Entries are **\$1.00 (one dollar)**, and no limit on entries is established (first label entry is free to winemakers entering 3 or more wines into the Wine Fair). A single label per entry is needed. This nominal fee will help defray the costs of the awards.
2. You must enter at least one wine in the Wine Fair in order enter the label competition.
3. No mounting is required. Simply mail your wine label with your Wine Fair entry fee, or mail it separately to the same address (please write your name on the back of the label).
4. First, second and third place awards will be given to the best exhibits. Labels will be judged based on Appearance, Originality, Information and Overall Quality. Awards will be given in two categories: (1) Humorous, (2) Artistic
5. On the day of the Fair judges will be drawn from our panel of wine judges, based on artistic background, retail experience, and a general appreciation for aesthetics.
6. The label or labels submitted do not need to correspond to a wine actually entered in the Fair, but must be representative of present or past labels you have used on your wines. Do not attach your label to a bottle!
7. Use the same but separate wine entry form for submitting your labels.
8. Label entries and fees should be submitted no later than February 22, 2012 to:

Bob Rizzolo
1519 Baxter Lane Ct.
Chesterfield, MO 60317
636-579-7575
RRizzolo@sbcglobal.net

9. Submitted labels will not be returned.

11. JUDGING CLASSIFICATIONS

SECTION I - DRY WINES

CLASS 1. DRY, WHITE, NON-GRAPE

- 1A Apple
- 1B Peach
- 1C Pear
- 1D Other

CLASS 2. DRY, WHITE, AMERICAN

- 2A Niagara
- 2B Delaware
- 2C Diamond
- 2D Other

CLASS 3. DRY, WHITE, HYBRID

- 3A Seyval
- 3B Vidal
- 3C Vignoles
- 3D Chardonel
- 3E Traminette
- 3F Cayuga
- 3G Other

CLASS 4. DRY, WHITE, VINIFERA

- 4A Chardonnay
- 4B Sauvignon Blanc
- 4C Riesling
- 4D Gewürztraminer
- 4E Other

CLASS 5. DRY, BLUSH OR ROSE', ALL

- 5A Non-Grape
- 5A Native American
- 5B French Hybrid
- 5C Vinifera

CLASS 6. DRY, RED, NON-GRAPE

- 6A Black Raspberry
- 6B Blackberry
- 6C Blueberry
- 6D Elderberry
- 6E Plum
- 6F Red Raspberry
- 6G Other

CLASS 7. DRY, RED, AMERICAN

- 7A Concord
- 7B St. Vincent
- 7C Norton/Cynthiana
- 7D Other

CLASS 8. DRY, RED, HYBRID

- 8A Chambourcin
- 8B Other

CLASS 9. DRY, RED, VINIFERA

- 9A Cabernet Franc
- 9B Cabernet Sauvignon
- 9C Dolcetto
- 9D Malbec
- 9E Merlot
- 9F Pinot Noir
- 9G Tempranillo
- 9H Sangiovese
- 9I Syrah
- 9J Zinfandel
- 9K Other

CLASS 10. DRY, OPEN CLASS - ANY BASE INGREDIENT

- 10A White
- 10B Rose' Or Blush
- 10C Red

SECTION II - OFF-DRY WINES

CLASS 11. OFF-DRY, WHITE, NON-GRAPE

- 11A Apple
- 11B Peach
- 11C Pear
- 11D Other

CLASS 12. OFF-DRY, WHITE, AMERICAN

- 12A Niagara
- 12B Delaware
- 12C Diamond
- 12D Other

CLASS 13. OFF-DRY, WHITE, HYBRID

- 13A Seyval
- 13B Vidal
- 13C Vignoles
- 13D Chardonel
- 13E Traminette
- 13F Cayuga
- 13G Other

CLASS 14. OFF-DRY, WHITE, VINIFERA

- 14A Chardonnay
- 14B Sauvignon Blanc
- 14C Riesling
- 14D Gewürztraminer
- 14E Other

**CLASS 15. OFF-DRY, BLUSH OR ROSE',
ALL**

- 15A Non-Grape (e.g. cherry, tomato, etc.)
- 15B Native American
- 15C French Hybrid
- 15D Vinifera
- 15E Other

CLASS 16. OFF-DRY, RED, NON-GRAPE

- 16A Black Raspberry
- 16B Blackberry
- 16C Blueberry
- 16D Elderberry
- 16E Plum
- 16F Red Raspberry
- 16G Other

17. OFF-DRY, RED, GRAPE, ALL

- 17a Concord
- 17b Chambourcin
- 17c Vinifera
- 17d Other

**CLASS 18. OFF-DRY, OPEN CLASS - ANY
BASE INGREDIENT**

- 18A White
- 18B Rose' Or Blush
- 18C Red

SECTION III - SOCIAL (SEMI-DRY/SEMI-SWEET) WINES

CLASS 19. SOCIAL, WHITE, NON-GRAPE

- 19A Apple
- 19B Peach
- 19C Pear
- 19D Other

CLASS 20. SOCIAL, WHITE, AMERICAN

- 20A Niagara
- 20B Delaware
- 20C Diamond
- 20D Other

CLASS 21. SOCIAL, WHITE, HYBRID

- 21A Seyval
- 21B Vidal
- 21C Vignoles
- 21D Chardonel
- 21E Traminette
- 21F Cayuga
- 21G Other

CLASS 22. SOCIAL, WHITE, VINIFERA

- 22A Chardonnay
- 22B Sauvignon Blanc
- 22C Riesling
- 22D Gewürztraminer
- 22E Other

CLASS 23. SOCIAL, BLUSH OR ROSE', ALL

- 23A Non-Grape
- 23A Native American
- 23B French Hybrid
- 23C Vinifera

CLASS 24. SOCIAL, RED, NON-GRAPE

- 24A Black Raspberry
- 24B Blackberry
- 24C Blueberry
- 24D Elderberry
- 24E Plum
- 24F Red Raspberry
- 24G Other

CLASS 25. SOCIAL, RED, AMERICAN

- 25A Concord
- 25B Other

CLASS 26. SOCIAL, RED, HYBRID

- 26A Chambourcin
- 26b Other

CLASS 27. SOCIAL, RED, VINIFERA

- 27A All

**CLASS 28. SOCIAL, OPEN CLASS - ANY
BASE INGREDIENT**

- 28A White
- 28B Rose' Or Blush
- 28C Red

SECTION IV - DESSERT WINES

**CLASS 29. DESSERT, NON-GRAPE WINE,
WHITE, BLUSH, ROSE',
29A ALL VARIATIONS**

**CLASS 30. DESSERT, GRAPE WINE,
WHITE, BLUSH, ROSE'
30A All Variations**

**CLASS 31. DESSERT, NON-GRAPE WINE,
RED
31A All Variations**

**CLASS 32. DESSERT, GRAPE WINE, RED
32A All Variations**

SECTION V - SPECIALTY WINES

**CLASS 33. HONEY-BASED WINES
33A All Variations**

**CLASS 34. SPARKLING WINES
34A All Variations**

**CLASS 35. FORTIFIED WINES
35A Port
35B Sherry
35C Other Fortified Wines**

12. GLOSSARY OF TERMS

American	American species of grapes including Labruscas (Concord, Niagara, Catawba, etc.). Norton/Cynthiana are American grapes.
Hybrid	Any grape that is the product of a vitis vinifera and non-vinifera. Typically these are grapes such as Seyval, Vidal, Vignoles, Chardonel, Chambourcin, Baco Noir, etc.
Varietal	Any wine classified/named after it's majority ingredient (vs. region or style). For MWS wine fair purposes, a wine must contain 85% of the named ingredient.
Vinifera	Vitis Vinifera grapes are the classic European grapes such as Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc, Pinot Noir, Sangiovese, Syrah, Zinfandel, etc.
Kit	Kit wines include juice (concentrated or not) stabilized/preserved for indefinite shelf storage.
Fresh	Any ingredient is considered "Fresh" if it has not been processed for indefinite storage. Thus frozen fruit or juice is still considered Fresh.
Fortified	Any wine to which distilled alcohol is added.
Sparkling	Any wine with carbonation whether generated by forced carbonation, bulk carbonation or "Methode Champenoise"
Vintage Year	Year that fruit or other ingredients were harvested for "Fresh" ingredients. Year wine was made for "Kits"
Dry Wine	Table wine meant to accompany food and fermented dry. Residual Sugar < 0.5%. Specific Gravity < 1.000.
Off-Dry Wine	Wine that can accompany food or stand alone. May be back-sweetened or stopped fermentation to a residual sugar ~1% or less. Specific Gravity 1.000 to 1.010.
Social Wine	A semi-dry to semi-sweet wine used as an aperitif or with snacks. Residual Sugar between 1% to 4%. Specific Gravity 1.010 to 1.025.
Dessert Wine	Full bodied, sweet wines served at the end of a meal or with snacks. Typical Residual Sugar 4%-10% or higher. Specific Gravity > 1.025.

Cut out labels below and *temporarily* attach to bottle (small amount of tape or rubber band) prior to shipment. Printed labels excluding name will replace these labels on the day of the competition.

Missouri Winemaker Society – St. Louis
Ingredient 1 (%): Seyval (90%)
Ingredient 2 (%): Chardone1 (10%)
Class No.: 23a
Class Name: Social, White, Hybrid, Seyval
Your Name: Joe Example

Missouri Winemaker Society – St. Louis
Ingredient 1 (%):
Ingredient 2 (%):
Class No.:
Class Name:
Your Name:

Missouri Winemaker Society – St. Louis
Ingredient 1 (%):
Ingredient 2 (%):
Class No.:
Class Name:
Your Name:

Missouri Winemaker Society – St. Louis
Ingredient 1 (%):
Ingredient 2 (%):
Class No.:
Class Name:
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Missouri Winemaker Society – St. Louis
Ingredient 1 (%):
Ingredient 2 (%):
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Missouri Winemaker Society – St. Louis
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Your Name:

Missouri Winemaker Society – St. Louis
Ingredient 1 (%):
Ingredient 2 (%):
Class No.:
Class Name:
Your Name:

Missouri Winemaker Society – St. Louis
Ingredient 1 (%):
Ingredient 2 (%):
Class No.:
Class Name:
Your Name:

MISSOURI WINEMAKING SOCIETY 2012 WINE FAIR ENTRY FORM

This completed form must be postmarked and mailed, with remittance, by **February 1, 2012** to:

Bob Rizzolo, 1519 Baxter Lane Ct., Chesterfield, MO 63017

No Entries Will Be Accepted Without This Completed Form.

Name _____ Address _____

City _____ State _____ Zip _____

Phone: _____ e-mail: _____

Are you an MWS member? (yes/no)? _____ If not, would you like to join (we will send info.)? _____

Entry fees are \$10 each (\$8 each for MWS Members). The entry fee for labels is \$1.00 each.

Make all checks payable to: **Missouri Winemaking Society**

Section	Class	Class Name	Major Ingredient (dryness*)	Percentage & Source	Other Ingredients	Percentage & Source	Vintage Year
III	23c	Social, White, Hybrid	Vignoles (SG 1.010)	85 % K(F)	Muscat	15 % K(F)	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	

Example

Please list the percentage of ingredient used to make your beverage, and indicate the source of the ingredient by circling the appropriate letter: K=Kit, F=Fresh.

* Dryness: Please indicate final specific gravity (preferred) or level of sweetness (dry, off-dry, semi-dry, semi-sweet, sweet)

Page 2 - List additional entries here.

Section	Class	Class Name	Major Ingredient (dryness*)	Percentage & Source	Other Ingredients	Percentage & Source	Vintage Year
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
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				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	
				% K F		% K F	

Please list the percentage of ingredient used to make your beverage, and indicate the source of the ingredient by circling the appropriate letter: K=Kit, F=Fresh.