

# 4th Annual Knob Noster Amateur Wine Competition

*Sponsored by the Knob Noster Fair Board*

**19 & 20, 2020**

## Eligibility

1. Judged event for amateur winemakers ~ Any amateur winemaker that is 21+ (from anywhere in the world) may enter.

## Entry Requirements

1. Entry Fee: \$10.00 per wine entry
2. All entries must be **received** between: **Now – 10 June, 2020.**
3. Entries will be shipped or delivered to:

**Co-Ed Creations  
200 E Lucas Suite A  
Knob Noster , MO 65336**

***Note:** Pack your entries well! We recommend shipping by UPS or FedEx. We are not responsible for missing or damaged entries that are shipped.*

## Wines

All entries may be submitted in 750-ml or 375 ml wine bottle (375 bottles will save on shipping).

Bottles must be free of labels or other identifying marks.

Attach a copy (in a zip lock baggie just in case a bottle breaks) of the entry form to each bottle with a rubber band.

Entry fees must accompany entries when submitted & no entries returned.

All entries are judged on their own merit (grape, concentrate or kit)

All entries become the property of the Knob Noster Fair Board.

Wines will be stored in a cellar.

Make check/money order payable to: **Knob Noster Fair Board**

## **Categories/Classes**

Wines containing more than 75% of a single varietal should be entered as that varietal.

All other wines should be entered as blends.

Any grape wine that includes fruit should be entered in the fruit blend category.

Wines entered as “dry” should contain not more than 1% residual sugar (sp.gr. 1.004).

Semi-sweet wines may contain 1% to 3% residual sugar (sp.gr. 1.005 to 1.012).

Wines entered as “sweet” may contain 3.1% to 6% residual sugar (sp.gr. 1.013 to 1.024).

Some fortified wines may fall outside these guidelines. Some fortified and aperitif wines may contain very high % residual sugar.

These are suggested guidelines but you decide which sweetness category fits your wine.

Entries, classes, and/or categories will be combined as necessary to provide an adequate number of entrants for each judged class. In all cases the wines will be judged considering the class in which they are originally entered.

### **Category**

### **Classes**

#### **1. White Vinifera**

- |                          |                           |
|--------------------------|---------------------------|
| 1a. Chardonnay           | 1b. Sauvignon Blanc       |
| 1c. Viognier             | 1d. Riesling              |
| 1e. Other White Vinifera | 1f. White Vinifera Blends |

#### **2. Red Vinifera**

- |                          |                         |
|--------------------------|-------------------------|
| 2a. Cabernet Sauvignon   | 2b. Merlot              |
| 2c. Zinfandel /Primitivo | 2d. Pinot Noir          |
| 2e. Syrah (Sirah)        | 2f. Cabernet Franc      |
| 2g. Other Red Vinifera   | 2h. Red Vinifera Blends |

#### **3. White Hybrid**

- |                          |                         |
|--------------------------|-------------------------|
| 3a. Seyval               | 3b. Vignoles            |
| 3c. Vidal                | 3d. Chardonel           |
| 3e. Traminette           | 3f. Other White Hybrids |
| 3g. White Hybrids Blends |                         |

#### **4. Red Hybrid**

- |                       |                       |
|-----------------------|-----------------------|
| 4a. Chambourcin       | 4b. Noiret            |
| 4c. St. Vincent       | 4d. Other Red Hybrids |
| 4e. Red Hybrid Blends |                       |

#### **5. White Native**

- |                         |                         |
|-------------------------|-------------------------|
| 5a. Niagara             | 5b. Delaware            |
| 5c. Catawba             | 5d. Other White Natives |
| 5e. White Native Blends |                         |

<b>6. Red Native Table</b>	6a. Norton/ Cynthiana 6c. Other Red Natives	6b. Concord 6d. Red Native Blends
<b>7. Mixed Grape</b>	7a. Blends such as vinifera/native, hybrid/vinifera, etc	
<b>8. Fruit and Fruit</b>	8a. Fresh Fruit 8c. Stone fruit	8b. Seed Fruit 8d. Grape & Fruit Blends
<b>9. Fortified/dessert &gt;14% alcohol</b>	9a. Sherries 9c. Vermouth	9b. Ports 9d. Aperitif
<b>10. Sparkling</b>	10a: All grape varieties	10b: Blends/Others
<b>11. Rose/Blush</b>	11a: All Grape Varieties	11b: Blends/Others
<b>12. Mead</b>	12a. Traditional 12c. Other	12b. Fruit
<b>13. Unique</b>	13a – All not identified in any previous class or subclass	

### Judging

Judging – 19& 20 June 2020

Members of the Knob Noster Fair Board select judges.

Our judges will range from very experienced in the wine industry to novice with a love for wine.

We will use a 20-point rating scale.

Medals - awarded based on the average score from the judging panels.

The Point Guidelines for awards are **Bronze 13.0-14.9; Silver 15.0-16.9; Gold 17 -20.**

Decisions of all judges are final.

Results will be announced via email.

**Contestants can expect score sheets (along with earned medals) by mid July 2020.**

**Additional Questions**

Questions can be sent to [amanda.spieker@gmail.com](mailto:amanda.spieker@gmail.com) OR [knobnosterfair@gmail.com](mailto:knobnosterfair@gmail.com)

**Please put "Wine Competition" in the subject line**



**Entry Form for each entry (copy and paste the below)**

**4th Annual Knob Noster Amateur Wine Competition**

Entrant name: \_\_\_\_\_

Address: \_\_\_\_\_ Phone: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_ Zip: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Entry Category (1 -13) \_\_\_\_\_ Class (a-h) \_\_\_\_\_

Major Ingredient /Grape variety(s) / Honey Type(s) \_\_\_\_\_

Vintage year \_\_\_\_\_

Other Ingredients \_\_\_\_\_

Circle one:    Dry            Off-Dry            Semi-Sweet            Sweet

Best way to present your wine (include temp): \_\_\_\_\_