



*Additional Entry forms can be downloaded from website:*

[www.njsfcahh.com](http://www.njsfcahh.com)

# New Jersey State/Aws The Garden State Wine Challenge Rules

- (1) An AMATEUR winemaker makes wine either alone or in collaboration with other amateur winemakers. If there is collaboration all persons involved must be named on the entry form and are considered as one entrant. Since this is an AMATEUR competition, no individual or any member of the group should be directly involved with commercial wine making. **Any wine that may be legally sold is not an Amateur Wine.**
- (2) Grape varieties are classified as Vinifera, Hybrid and Native. Grapes of the vitis labrusca, vitis riparia, vitis rotundifolia, vitis rupestris, or vitis aestivalis species will be considered as Native.
- (3) Wines entered as varietals should contain at least 75% of that designated varietal. **Wines containing less than 75% of one varietal should be entered as blends.** Winemakers must list all varietals and percentage of each.
- (4) Wines from the same fermentation but made into different sweetness levels or receiving different treatments of oak, may be entered into the appropriate categories without restriction.
- (5) Wine School amateur wines will be accepted but must be noted and wine school name disclosed on entry form.
- (6) Two 750 ml bottles will be required for every wine being entered, except for Dessert Wines, they may be submitted in 375 ml / 12 oz. bottles. Wine labels are allowed to be on bottles.
- (7) All wines will be judged by a panel of certified and professionally qualified judges according to the current relative merits of the wine within the classification. Wines are judged in the classification designated by winemaker, so make sure that you list the correct classification number and correct sweetness level. A sparkling wine entered in a still wine category is a fault.
- (8) The “Best of Category” winners will be clearly superior in their category and the “Best of Show” wine will have an overall enological excellence that surpasses all other wines in the competition.
- (9) It is the responsibility of the entrant to ship or deliver the entry wines to the competition receiving site in good condition. Past experience has shown that bottles packed in cartons specifically designed for shipping wine have arrived unbroken. **Each bottle MUST be marked with a label with winemaker(s) name, category, Kit or Non-kit, grape(s) or fruit and proportions, sweetness, and year of production.**
- (10) The “Best of Show” judging will be done immediately after the end of the Panel Judging.
- (11) The Judges of the Competition reserves the right to interpret these rules as necessary for the best interest of the Competition.
- (12) The average scores from the judging panels will decide the number of Gold, Silver and Bronze awarded.
- (13) The Award Medals will be presented with during the New Jersey State Fair on Saturday August 6<sup>th</sup> in the Richard’s Building at 1:00 PM.
- (14) Immediately after the Amateur Wine Competition Awards are given out there will be an Amateur and Commercial Wine Tasting Experience of selected Medal Winning Wines.
- (15) Judging Sheets will be available at Awards Ceremony along with Award Medals. **Anyone wishing to have their Judging Sheets and Award Medals sent to them will have to pay a postage charge of \$10.00.**
- (16) Extra Award Medals will be available for entries being made by more than one person. The cost of extra Award Medals is \$20.00 each. Extra Medals MUST be ordered within 7 days of results being emailed out. No Exceptions.
- (17) The Deadline for Wine Drop Off is: July 11<sup>th</sup>, 2022. Remember **Registration is Due By July 1<sup>st</sup>, 2022**

**Official Entry Form**  
**2022 New Jersey State Fair/AWS**  
**Amateur Wine Competition**  
**Please Print Clear and Legible**

**ENTRY # 1** **Bottle#** \_\_\_\_\_ For Official Use  
Wine Classification # \_\_\_\_\_ Vintage Year: \_\_\_\_\_  
Wine Name: \_\_\_\_\_  
Main Varietal & % \_\_\_\_\_  
Other Varietal & % of each \_\_\_\_\_

Sweetness  
✓ Dry ( ) Semi Dry ( ) Sweet ( ) Dessert ( )  
Wine Kit ✓ Yes ( ) No ( ) Wine School Yes ( )  
Wine School Name \_\_\_\_\_

**ENTRY # 2** **Bottle#** \_\_\_\_\_ For Official Use  
Wine Classification # \_\_\_\_\_ Vintage Year: \_\_\_\_\_  
Wine Name: \_\_\_\_\_  
Main Varietal & % \_\_\_\_\_  
Other Varietal & % of each \_\_\_\_\_

Sweetness  
✓ Dry ( ) Semi Dry ( ) Sweet ( ) Dessert ( )  
Wine Kit ✓ Yes ( ) No ( ) Wine School Yes ( )  
Wine School Name: \_\_\_\_\_

**ENTRY # 3** **Bottle#** \_\_\_\_\_ For Official Use  
Wine Classification # \_\_\_\_\_ Vintage Year: \_\_\_\_\_  
Wine Name: \_\_\_\_\_  
Main Varietal & % \_\_\_\_\_  
Other Varietal & % of each \_\_\_\_\_

Sweetness  
✓ Dry ( ) Semi Dry ( ) Sweet ( ) Dessert ( )  
Wine Kit ✓ Yes ( ) No ( ) Wine School Yes ( )  
Wine School Name: \_\_\_\_\_

**ENTRY # 4** **Bottle#** \_\_\_\_\_ For Official Use  
Wine Classification # \_\_\_\_\_ Vintage Year: \_\_\_\_\_  
Wine Name: \_\_\_\_\_  
Main Varietal & % \_\_\_\_\_  
Other Varietal & % of each \_\_\_\_\_

Sweetness  
✓ Dry ( ) Semi Dry ( ) Sweet ( ) Dessert ( )  
Wine Kit ✓ Yes ( ) No ( ) Wine School Yes ( )  
Wine School Name: \_\_\_\_\_

**Required Form**

Contestant Name: \_\_\_\_\_ # \_\_\_\_\_

**ENTRY # 5** **Bottle#** \_\_\_\_\_ For Official Use  
Wine Classification # \_\_\_\_\_ Vintage Year: \_\_\_\_\_  
Wine Name: \_\_\_\_\_  
Main Varietal & % \_\_\_\_\_  
Other Varietal & % of each \_\_\_\_\_

Sweetness  
✓ Dry ( ) Semi Dry ( ) Sweet ( ) Dessert ( )  
Wine Kit ✓ Yes ( ) No ( ) Wine School Yes ( )  
Wine School Name: \_\_\_\_\_

**ENTRY # 6** **Bottle#** \_\_\_\_\_ For Official Use  
Wine Classification # \_\_\_\_\_ Vintage Year: \_\_\_\_\_  
Wine Name: \_\_\_\_\_  
Main Varietal & % \_\_\_\_\_  
Other Varietal & % of each \_\_\_\_\_

Sweetness  
✓ Dry ( ) Semi Dry ( ) Sweet ( ) Dessert ( )  
Wine Kit ✓ Yes ( ) No ( ) Wine School Yes ( )  
Wine School Name: \_\_\_\_\_

**ENTRY # 7** **Bottle#** \_\_\_\_\_ For Official Use  
Wine Classification # \_\_\_\_\_ Vintage Year: \_\_\_\_\_  
Wine Name: \_\_\_\_\_  
Main Varietal & % \_\_\_\_\_  
Other Varietal & % of each \_\_\_\_\_

Sweetness  
✓ Dry ( ) Semi Dry ( ) Sweet ( ) Dessert ( )  
Wine Kit ✓ Yes ( ) No ( ) Wine School Yes ( )  
Wine School Name: \_\_\_\_\_

**ENTRY # 8** **Bottle#** \_\_\_\_\_ For Official Use  
Wine Classification # \_\_\_\_\_ Vintage Year: \_\_\_\_\_  
Wine Name: \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal & % of each \_\_\_\_\_

Sweetness

✓ Dry ( ) Semi Dry ( ) Sweet ( ) Dessert ( )

Wine Kit ✓ Yes ( ) No ( ) Wine School Yes ( )

Wine School Name: \_\_\_\_\_

## New Jersey State Fair/AWS Wine Contest Wine Classifications 2022

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

**NOTE: If you are unsure of what classification your wine falls into please feel free to contact us so we can avoid wines entered to wrong classification.**

Danny Klein: [bottleguru@hotmail.com](mailto:bottleguru@hotmail.com)

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

**Classification #**

**110** Chardonnay

**120** Riesling

**180** Other White Vinifera Varietals

**190** White Vinifera Blends

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

**Classification #**

**210** Cabernet Sauvignon

**220** Zinfandel

**230** Merlot

**280** Other Red Vinifera Varietals

**290** Red Vinifera Blends

**White Hybrid** Table wines made from the grapes crossed from more than one species, dry or semi-dry. Example: Vidal or Sevyll Blanc

**Classification #**

**380** White Hybrid Varietals and Blends

**Red Hybrid** Table wines made from the grapes crossed from more than one species, dry or semi-dry. Example: Chambourcin or Marchel Foch

**Classification #**

**480** Red Hybrid Varietals and Blends

**White Native** Table wines made from a North American species of grape, dry or semi dry. (Examples: Niagara, Delaware, etc.).

**Classification #**

**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.).

**Classification #**

**610** Red Native Varietals and Blends

**Other Blends** Table wines made from grapes, from different main categories, dry or semi-dry. (Examples: Vinifera/Hybrid, Hybrid/Native, Vinifera/Native.)

**Classification #**

**660** White

**670** Red

**Fruit / Flower / Rose** Any fruit or flower mixed with grapes will be in this category. Dry, semi-dry or sweet.

**Classification #**

**700** Fruit

**710** Flower

**720** Rose

Rose' Blush, Pink or Rose colored, grape wines are Classification 720.

Rose' Fruit Wines Should be entered in the 700 Fruit Classification.

**Sparkling** Wines made effervescent by the presence of Carbon Dioxide.

**Classification #**

**800** Sparkling Grape and Non-grape wine

**Dessert** Wines that are sweet, Including ports, ice and late harvest Vidal, etc.

**Classification #**

**900** Dessert wines will be high in residual sugar typically over 6% and can also include anything that is very sweet.

Use the following codes for **Sweetness Levels:**

**(D) Dry**, less than 1% residual sugar,

**(SD) Semi-Dry**, 1% to 3%,

**(S) Sweet**, 3.1% to 6%,

**(D) Dessert**, over 6%

Please Make Sure ALL your bottles are labeled correctly.