

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 Makers 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 during the New Jersey State Fair on Saturday August 3rd 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 the 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. Plus shipping Extra Medals MUST be ordered within 7 days of results being emailed out. No Exceptions.
- (17) The Deadline for Wine Drop Off is: July 10, 2024. Remember **Registration is Due By July 10 ,2024**
- (18) 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%

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

Required Form

Contestant Name: _____ # _____

This entire page is required to be filled out

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: _____

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 2024

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.

Please Contact Danny Klein
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 Seyvl 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.