New Jersey State Fair/AWS

Official Entry Form 2024 New Jersey State Fair & AMERICAN WINE SOCIETY The Garden State Wine Challenge (Commercial)

The Garden State Wine Challenge (Commercial)
PRE-REGISTRATION by July 10, 2024 IS MANDATORY!!! Earlier Registration is Appreciated

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Make sure you complete and send in all Forms and that all bottles have Entry Labels secured to then Additional Entry forms can be downloaded from website:

<u>www.njsfcahh.com</u>

New Jersey State Fair/AWS The Garden State Wine Challenge Rules

- (1) The competition is open to <u>All</u> New Jersey Wineries.
- (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) There is no limit to the number of wines that may be entered.
- (5) 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
- (6) 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, grape(s) or fruit and proportions, sweetness, and year of production.
- (7) All wines will be judged by a panel 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 the winemaker, so make sure that you list the correct classification number and correct sweetness level.
- (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) The Judges of the Competition reserves the right to interpret these rules as necessary for the best interest of the Competition.
- (10) The average scores from the judging panels will decide the number of Gold, Silver and Bronze awarded.
- (11) The Award Medals will be presented with during the New Jersey State Fair on Saturday August 3rd in the Richard's Building at 1:00 PM.
- (12) Immediately after the Commercial Wine Competition Awards are given out there will be an Amateur and Commercial Wine Tasting Experience of selected Medal Winning Wines.
- (13) A complete list of winning Wines will be distributed to all periodicals and newspapers in the State of New Jersey for publication. A list of these publications is available upon request.
- (14) Registration is due by July 10th, 2024, NO EXCEPTIONS, Wine delivery is due by July 11th, 2024
- (15) <u>Make sure to put your Winery's Current website address on Registration Form, because it will be posted with the Winery's name when winners are posted on the Internet.</u>
- (16) A FREE wine entry pickup will be available July 5th. Just call Neil at 973-632-4455 to arrange your entry pick up date. Also include a cell phone number for pick up contact person.

Special Notes:

- 1. Attached to this email is a form marked "<u>Sample Wine Bottle Labels</u>". These labels are designed to be printed on Avery Labels P/N 5164 and measure 3^{1/3}" X 4". The information on these labels is required to be on each bottle. If you decide to make your own labels the required information remains the same.
- 2. Do Not cover your wine label. Place the contest label on the back of bottle

Official Entry Form 2024 New Jersey State Fair **Commercial Wine Competition** Please Print Clear and Legible

ENTRY # 1	Bottle#	For Official Use
Wine Classification #	Vir	itage Year:
Winery Name:		
Wine Name:		
WILL WIAKEL.		
Main Varietal & %		
Other Varietal & % o	f each	
✓ Dry () Semi Dry All New Jerse		
ENTRY # 2 Wine Classification #	Bottle#	For Official Use
Wine Classification #	Vint	age Year:
Winery Name:		
Wine Name:		
Wine Maker:		
Main Varietal & %		
Other Varietal & % o	f each	
✓ Dry () Semi Dry All New Jers	y () Sweet (ey Fruit Yes () Dessert ()) No ()
ENTRY # 3 Wine Classification #	Bottle#	For Official Use
Wine Classification #	Vint	age Year:
Winery Name:		
Wine Maker:		
Wine Maker: Main Varietal & %		
Other Varietal & % o	f each	
✓ Dry () Semi Dry	() Sweet () Dessert ()
✓ Dry () Semi Dry All New Jers	y () Sweet (ey Fruit Yes () Dessert ()) No ()
All New Jerse	ey Fruit Yes () No ()
All New Jerse ENTRY # 4 Wine Classification #	ey Fruit Yes (Bottle# Vint	Por Official Use age Year:
All New Jerse ENTRY # 4 Wine Classification # Winery Name:	Bottle#Vint	Por Official Use age Year:
All New Jerse ENTRY # 4 Wine Classification # Winery Name:	Bottle#Vint	Por Official Use age Year:
All New Jerse ENTRY # 4 Wine Classification # Winery Name: Wine Name: Wine Melecular	Bottle#Vint	Por Official Use age Year:
All New Jerse ENTRY # 4 Wine Classification # Winery Name: Wine Name: Wine Melecular	Bottle#Vint	For Official Use age Year:
All New Jerse ENTRY # 4 Wine Classification # Winery Name: Wine Name: Wine Maker:	Bottle#Vint	Por Official Use age Year:
All New Jerse ENTRY # 4 Wine Classification # Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % o	Bottle#Vint	For Official Use age Year:
All New Jerse ENTRY # 4 Wine Classification # Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % o	Bottle#Vint	Por Official Use age Year:

(Required Form)

For additional entries make additional copies of this form and change the entry # accordingly. Make sure the Entry # on this form matches with the Entry # on **Bottle Label.**

ENTRY # 5 Bottle# For Official Use
Wine Classification # Vintage Year:
Winery Name:
Wine Name:
Wine Maker:
Main Varietal & %_
Other Varietal & % of each
Other varietal & 70 of each
✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No ()
ENTRY # 6 Bottle# For Official Use
Wine Classification # Vintage Year:
Winery Name:
Wine Name: Wine Maker:
Wine Maker:
Wine Maker: Main Varietal & %
Main Varietal & %_ Other Varietal & % of each
Other Varietal & 70 of each
✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No ()
ENTRY # 7 Bottle# For Official Use
Wine Classification # Vintage Year:
Wine Classification # Vintage Year: Winery Name:
Wine Classification # Vintage Year: Winery Name:
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker:
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & %
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & %
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker:
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & %
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & %
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No ()
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No ()
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No () ENTRY # 8
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert ()
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert ()
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No () ENTRY # 8
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No () ENTRY #8 Bottle# For Official Use Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & %
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No () ENTRY # 8
Wine Classification # Vintage Year: Winery Name: Wine Name: Wine Maker: Main Varietal & % Other Varietal & % of each ✓ Dry () Semi Dry () Sweet () Dessert () All New Jersey Fruit Yes () No () ENTRY # 8

New Jersey State Fair/AWS Wine Contest Wine Classifications 2024

Please read the Competition Guidelines. <u>Wines</u> 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.

For Classification Questions Contact:

Danny Klein: bottleguru@hotmail.com

<u>White Vinifera</u> 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

<u>Red Vinifera</u> 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 Sevyl Blanc

Classification #

380 White Hybrid Varietals and Blends

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

Classification #

480 Red Hybrid Varietals and Blends

<u>White Native</u> 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

<u>Red Native</u> 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

<u>Fruit / Flower / Rose`</u> 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

<u>Dessert</u> 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%

<u>Please Make Sure ALL your bottles are</u> <u>labeled correctly.</u>