

New Jersey State Fair/AWS

The Garden State Wine Challenge Rules

- (1) The competition is open to All 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) **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.**
- (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 “**Sample Wine Bottle Labels**”. 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

(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

ENTRY # 1 **Bottle#** For Official Use

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 # 2 **Bottle#** For Official Use

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 # 3 **Bottle#** For Official Use

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 # 4 **Bottle#** For Official Use

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 ()

Bottle Label.

ENTRY # 5 **Bottle#** For Official Use

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 # 6 **Bottle#** For Official Use

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 # 7 **Bottle#** For Official Use

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 & % _____
Other Varietal & % of each _____

✓ Dry () Semi Dry () Sweet () Dessert ()
All New Jersey Fruit Yes () No ()

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.

For Classification Questions 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 Sevy 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.