

HARVEST MOON FALL FESTIVAL
Homemade/Home Brewed Beer & Wine Contest
Amateur Wine Making Contest Rules

Entry Fee \$5

Entries must be received between 9 am – 1 pm on October 3, 2020

JUDGING 2:00 PM

Dawes County AG Society Beer Gardens

GENERAL INFORMATION

1. All entries must be in standard 750ml wine bottles. No other size is permitted.
2. All bottles must be labeled with the following information:
 - Name of wine maker, class & subclass, and wine variety
3. Classify your wines correctly.
 - Dry wines are typically 1% or less sugar.
 - Fortified wines greater than 16% alcohol belongs in the dessert category.
 - Dessert wines can be sweet, but sweet wines are not necessarily dessert wines.
4. Winners will be announced the day of competition.
5. Judge's score sheets and comments will not be returned to the entrant.
6. Please read the complete rules below carefully.

COMPETITION RULES

1. This competition is open to adults 21 years of age or older.
2. Entries also are limited to wines produced by amateurs only. An amateur shall be considered as:
 - A person who is not employed by a commercial winery in a winemaking capacity.
 - A person who is not an owner of a commercial winery. This does not exclude persons who own stock in a commercial winery, provided they are not involved in the winemaking process.
 - A person that generally produces less than 100 USG of wine per year.
3. No wines may be produced with the help or facilities of a commercial winery (crushed grapes and unfermented juice from a commercial winery are OK).
4. All wines, entry forms, and fees **must be received by the due date**.
All wines entered must be on the entry form.
Wines become the property of the Harvest Moon Fall Festival and none will be returned.
5. Wines must be in standard 750 ml wine bottles.
It is the entrant's responsibility to select the proper category.
The judging chairperson reserves the right to reclassify the wine.
6. The neck of the bottle must be free of labels, shrink-seals, wax, or any other identifying mark.
The bottle may have an additional standard wine label as long as it is not significantly larger than a standard commercial wine bottle label and nothing appears on or near the neck.
7. Judging will be conducted on **October 3, 2020**; the award winners will be publicly announced. Awards will be presented to those present.
8. Awards will be presented for first in each of the three classes and a best overall.
Only one award will be given per entry, regardless of how many winemakers worked on the wine.
9. Competition fee: **\$5 per entry**
10. Harvest Moon Fall Festival reserves the right to change terms & conditions at any time. While great care is exercised in the handling and storage of entry, Harvest Moon volunteers are not responsible for the safety of entries, including but not limited to shipment, fire, vandalism and acts of God.

Additional information may be obtained by contacting Brooke Keim at bernard_brooke@yahoo.com

ENTRY CLASSIFICATIONS

Enter wines by: Class - Subclass - Wine Variety

Vinifera Class I – From Fruit

- Subclass 1A – Red
- Subclass 1B – White
- Subclass 1C – Blended Table
- Subclass 1D – Dessert, Ports, other

Vinifera Class II – From Kits

- Subclass 2A – Red
- Subclass 2B – White
- Subclass 2C – Blended Table
- Subclass 2D – Dessert, Ports, other

Wine Open Class III

- Subclass 3A – Mustang/wild forms
- Subclass 3B – Other Fruits
- Subclass 3C – Meads
- Subclass 3D – Other

Varietal Wine, if labeled, should be 75% or more of the stated varietal.

Vintage, if labeled, should be 95% or more of the stated vintage.

**Harvest Moon Fall Festival
Homemade Wine Contest
October 3, 2020**

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JUDGING 2:00 PM
Dawes County AG Society Beer Gardens**

Wine Registration Form

ENTRY CLASSIFICATIONS Enter wines by: Class - Subclass - Wine Variety

Please **circle** the class you are entering:

Vinifera Class I – From Fruit

- Subclass 1A – Red
- Subclass 1B – White
- Subclass 1C – Blended Table
- Subclass 1D – Dessert, Ports, other

Vinifera Class II – From Kits

- Subclass 2A – Red
- Subclass 2B – White
- Subclass 2C – Blended Table
- Subclass 2D – Dessert, Ports, other

Wine Open Class III

- Subclass 3A – Mustang/wild forms
- Subclass 3B – Other Fruits
- Subclass 3C – Meads
- Subclass 3D – Other

Varietal Wine, if labeled, should be 75% or more of the stated varietal.

Vintage, if labeled, should be 95% or more of the stated vintage.

NAME: _____

PHONE: _____ CELL: _____

ADDRESS: _____

EMAIL: _____

CITY: _____ STATE: _____ ZIP CODE: _____

CLASS: _____

SUBCLASS _____

Entry Number (assigned by Competition Chairperson): CLASS - SUBCLASS - WINE VARIETY - VINTAGE
(submit an entry form for each bottle entered)

Entry Number _____