

# 2012 WineMaker<sup>®</sup> International Amateur WINE COMPETITION

ENTER YOUR **BEST HOMEMADE WINES**  
IN THE WORLD'S **LARGEST COMPETITION**  
FOR HOBBY WINEMAKERS!

**ENTRY DEADLINE: MARCH 16, 2012**



Enter your wines and compete for gold, silver and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel.

**Entry Deadline:** March 16, 2012  
5515 Main Street • Manchester Center, VT 05255  
ph: (802) 362-3981 fax: (802) 362-2377  
email: [competition@winemakermag.com](mailto:competition@winemakermag.com)  
[www.winemakermag.com](http://www.winemakermag.com)

**SPECIAL BEST OF SHOW MEDALS** will be awarded thanks to our award sponsors:

## Grand Champion Wine



Bottle the experience™

### WineMaker of the Year



### Retailer of the Year



### U-Vint of the Year



### Club of the Year



### Best of Show Mead



### Best of Show Estate Grown



### Best of Show Red



### Best of Show White



### Best of Show Dessert



### Best of Show Country Fruit



### Best of Show Sparkling



### Best of Show Kit/Concentrate



**Category Medals** (gold, silver and bronze) will be awarded thanks to our category sponsors:

- |                                                                                           |                                                                           |                                                                             |
|-------------------------------------------------------------------------------------------|---------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| 1. White Native American Varietal<br>LOGIC, Inc.                                          | 17. Sauvignon Blanc<br>Fine Vine Wines -<br>The Winemaker's Toy Store     | 33. White Table Wine Blend<br>(Any Grape Varieties)<br>ReCoop Barrels       |
| 2. White Native American Blend<br>Keystonehomebrew.com                                    | 18. Other White Vinifera Varietals                                        | 34. Red Table Wine Blend<br>(Any Grape Varieties)                           |
| 3. Red Native American Varietal                                                           | 19. White Vinifera Bordeaux Style<br>Blends                               | 35. Blush Table Wine Blend<br>(Any Grape Varieties)                         |
| 4. Red Native American Blend<br>Lallemmand, Inc.                                          | 20. Other White Vinifera Blends<br>Grape Expectations — Bridgewater, NJ   | 36. Grape & Non-Grape<br>Table Wine Blend<br>The Home Brewery (MO)          |
| 5. Blush/Rosé Native American<br>The Beer Essentials                                      | 21. Cabernet Franc<br>Fine Vine Wines -<br>The Winemaker's Toy Store      | 37. Apple or Pear Varietals or Blends                                       |
| 6. Red or White Native American<br>Late Harvest and Ice Wine                              | 22. Cabernet Sauvignon<br>Fine Vine Wines -<br>The Winemaker's Toy Store  | 38. Stone Fruit (Peach, Cherry, Blends, etc.)<br>Bet-Mar Liquid Hobby Shop  |
| 7. White French-American<br>Hybrid Varietal                                               | 23. Merlot<br>Grape and Granary                                           | 39. Berry Fruit (Strawberry,<br>Raspberry, Blends, etc.)<br>Home Brew Party |
| 8. White French-American<br>Hybrid Blend                                                  | 24. Shiraz/Syrah<br>Bader Beer & Wine Supply                              | 40. Other Fruits<br>The Flying Barrel                                       |
| 9. Red French-American Hybrid<br>Varietal                                                 | 25. Pinot Noir<br>High Gravity                                            | 41. Traditional Mead<br>The Brewer's Apprentice                             |
| 10. Red French-American Hybrid<br>Blend<br>Midwest Homebrewing and<br>Winemaking Supplies | 26. Sangiovese                                                            | 42. Fruit Mead<br>The Purple Foot — Milwaukee                               |
| 11. Blush/Rosé French-American<br>Hybrid                                                  | 27. Zinfandel<br>Purple Toes, Inc.                                        | 43. Herb and Spice Mead                                                     |
| 12. Red or White French-American<br>Late Harvest and Ice Wine                             | 28. Other Red Vinifera Varietals<br>The Beverage People                   | 44. Flower or Vegetable                                                     |
| 13. Chardonnay<br>Beer & Wine Makers Warehouse                                            | 29. Red Vinifera Bordeaux Style<br>Blends                                 | 45. Port Style                                                              |
| 14. Pinot Grigio/Pinot Gris                                                               | 30. Other Red Vinifera Blends<br>St. Louis Wine & Beermaking              | 46. Sherry Style                                                            |
| 15. Gewürztraminer<br>High Gravity                                                        | 31. Blush/Rosé Red Vinifera                                               | 47. Other Fortified                                                         |
| 16. Riesling                                                                              | 32. Red or White Vinifera<br>Late Harvest and Ice Wine<br>Noontime Labels | 48. Sparkling Grape, Dry/Semi-Dry<br>or Sweet                               |
|                                                                                           |                                                                           | 49. Sparkling Non-Grape                                                     |
|                                                                                           |                                                                           | 50. Wine-Based Cocktail                                                     |

# RULES & REGULATIONS

1. Entry deadline for wines to arrive is March 16, 2012.

Wines are to be delivered to:

**Battenkill Communications**

5515 Main Street

Manchester Center, VT 05255

Ph: (802) 362-3981

2. Send ONE (1) BOTTLE per entry. Still wines must be submitted in standard 750 ml wine bottles. Ice wines or late harvest wines can be submitted in 375 ml bottles. Still meads can be submitted in 12 oz. or 22 oz. beer bottles. Sparkling wines must be in champagne bottles with proper closure and wire. All bottles must be free of wax, decorative labels and capsules. However, an identification label will be required on the bottle as detailed in rule #5.

3. Entry fee is \$25 U.S. dollars (or \$25 Canadian dollars) for each wine entered. Each individual person is allowed up to a total of 15 entries. You may enter in as many categories as you wish. Make checks payable to *WineMaker*. Only U.S. or Canadian funds will be accepted. On your check write the number of entries (no more than 15 total) and the name of the entrant if different from the name on the check. Entry fees are non-refundable.

4. All shipments should be packaged to withstand considerable handling and must be shipped freight pre-paid. Line the inside of the box with a plastic trash bag and use plenty of packaging material, such as bubble wrap, around the bottles. Bottles shipped in preformed styrofoam cartons have proven reliable in the past. Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles. Please note it is illegal to ship alcoholic beverages via the U.S. Postal Service. FedEx Air and FedEx Ground will destroy all amateur wine shipments so do not use either of these services. Private shipping companies such as UPS with company policies against individuals shipping alcohol may refuse your shipment if they are informed your package contains alcoholic beverages. Entries mailed internationally are often required by customs to provide proper documentation. It is the entrant's responsibility to follow all applicable laws and regulations. Packages with postage due or C.O.D. charges will be rejected.

5. Each bottle must be labeled with the following information: Your name, category number, wine ingredients, vintage. Example: K. Jones, 9, 75% Baco Noir, 25% Foch, 2008. If you are using a wine kit for

ingredients please list the brand and product name as the wine ingredients. Example: K. Jones, 22, Winexpert Selection International French Cabernet Sauvignon, 2010. A copy of the entry form, listing each of your wines entered, must accompany entry and payment.

6. It is entirely up to you to decide which of the 50 categories you should enter. You should enter each wine in the category in which you feel it will perform best. Wines must contain a minimum of 75% of designated type if entered as a varietal. Varietals of less than 75% must be entered as blends. To make sure all entries are judged fairly, the *WineMaker* staff may re-classify an entry that is obviously in the wrong category or has over 75% percentage of a specific varietal but is entered as a blend.

7. Wine kits and concentrate-based wines will compete side-by-side with fresh fruit and juice-based wines in all listed categories.

8. The origin of many Native American grapes is unknown due to spontaneous cross-breeding. For the purposes of this competition, however, the Native American varietal category will include, but is not limited to, the following grape families: Aestivalis, Labrusca, Riparia and Rotundifolia (muscadine).

9. For sparkling wine categories, dry/semi-dry is defined as <3% residual sugar and sweet as >3% residual sugar.

10. Contest is open to any amateur home winemaker. Your wine must not have been made by a professional commercial winemaker or at any commercial winery. No employee of *WineMaker* magazine may enter. Persons under freelance contract with Battenkill Communications are eligible. No person employed by a manufacturer of wine kits may enter. Winemaking supply retail store owners and their employees are eligible. Judges may not judge a category they have entered. Applicable entry fees and limitations shall apply.

11. All wines will be judged according to their relative merits within the category. Gold, silver and bronze medals within each category will be awarded on point totals and will not be restricted to the top three wines only (for example, a number of wines may earn enough points to win gold). The Best of Show awards will be those wines clearly superior within those stated categories. The Grand Champion award is given to the top overall wine in the entire competition.

## KEY DATES

**Entry deadline for wines to arrive:**

**March 16, 2012**

**Wines judged:**

**April 20-22, 2012**

**Results first announced at WineMaker Magazine**

**Conference in**

**Ithaca, New York:**

**June 2, 2012**

(Results posted on [winemakermag.com](http://winemakermag.com) and mailed out soon after)

12. The *WineMaker* of the Year award will be given to the individual whose top 5 scoring wine entries have the highest average judging score among all entrants.

13. The Club of the Year, Retailer of the Year and U-Vint of the Year awards will be based on the following point scale:

Gold Medal (or any Best of Show medal): 3 points

Silver Medal: 2 points

Bronze Medal: 1 point

The amateur club that accumulates the most overall points from its members' wine entries will win Club of the Year. The home winemaking retail store that accumulates the most overall points from its customers' wine entries will win Retailer of the Year. The U-Vint or On-Premise winemaking facility that accumulates the most overall points from its customer's wine entries will win U-Vint of the Year.

14. The Best of Show Estate Grown award will be given to the top overall scoring wine made with at least 75% fruit grown by the entrant. Both grape and country fruit wines are eligible.

15. All entrants will receive a copy of the judging notes for their wines, along with a copy of the results.

16. All wine will become the property of *WineMaker* magazine and will not be released after the competition.

17. All decisions by competition organizers and judges are final.

# ENTRY FORM

## Deadline: March 16, 2012

Entry Fee: \$25 (U.S.) or \$25 (Canadian) per wine entered  
Number of entries \_\_\_\_\_ x \$25 (US) or \$25 (CD) = \$\_\_\_\_\_ Total  
(limit of 15 entries per person)

☐ Enclosed is a check made out to **"WineMaker"**  
in the amount of \$\_\_\_\_\_.

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State/Prov \_\_\_\_\_ Zip/Postal Code \_\_\_\_\_

Telephone \_\_\_\_\_

E-Mail \_\_\_\_\_

Winemaking Club: \_\_\_\_\_

Winemaking Retailer: \_\_\_\_\_

U-Vint / On-Premise Store: \_\_\_\_\_

Wine Ingredients and Percentage: Please list fruit varieties and percentages used in each wine. Example: "75% Baco Noir, 25% Foch." If you are using a wine kit for ingredients, please list the brand and product name as the wine ingredients. Example: "Winexpert Selection International French Cabernet Sauvignon."

*Remember that each winemaker can enter up to 15 wines. If entering more than eight wines, please photocopy this entry form. Entry shipment includes ONE BOTTLE of wine per entry. 750 ml bottle required for still wines. Ice or late harvest wines can ship in 375 ml bottles. Still meads can ship in 12 oz. or 22 oz. beer bottles. Sparkling wines must ship in champagne bottles with proper closure and wire.*

## Send entry form and wine to:

Battenkill Communications

5515 Main Street

Manchester Center, VT 05255

Ph: 802-362-3981 • Fax: 802-362-2377

E-mail: [competition@winemakermag.com](mailto:competition@winemakermag.com)

## Wine 1 Entered:

Category Number \_\_\_\_\_

Category Name \_\_\_\_\_

Wine Ingredients and Percentage \_\_\_\_\_

\_\_\_\_\_

Vintage \_\_\_\_\_

Are at least 75% of the ingredients grown by you? ☐ yes ☐ no

☐ I feel it necessary to decant this wine \_\_\_\_\_ hours before serving.

## Wine 2 Entered:

Category Number \_\_\_\_\_

Category Name \_\_\_\_\_

Wine Ingredients and Percentage \_\_\_\_\_

\_\_\_\_\_

Vintage \_\_\_\_\_

Are at least 75% of the ingredients grown by you? ☐ yes ☐ no

☐ I feel it necessary to decant this wine \_\_\_\_\_ hours before serving.

## Wine 3 Entered:

Category Number \_\_\_\_\_

Category Name \_\_\_\_\_

Wine Ingredients and Percentage \_\_\_\_\_

\_\_\_\_\_

Vintage \_\_\_\_\_

Are at least 75% of the ingredients grown by you? ☐ yes ☐ no

☐ I feel it necessary to decant this wine \_\_\_\_\_ hours before serving.

## Wine 4 Entered:

Category Number \_\_\_\_\_

Category Name \_\_\_\_\_

Wine Ingredients and Percentage \_\_\_\_\_

\_\_\_\_\_

Vintage \_\_\_\_\_

Are at least 75% of the ingredients grown by you? ☐ yes ☐ no

☐ I feel it necessary to decant this wine \_\_\_\_\_ hours before serving.

## Wine 5 Entered:

Category Number \_\_\_\_\_

Category Name \_\_\_\_\_

Wine Ingredients and Percentage \_\_\_\_\_

\_\_\_\_\_

Vintage \_\_\_\_\_

Are at least 75% of the ingredients grown by you? ☐ yes ☐ no

☐ I feel it necessary to decant this wine \_\_\_\_\_ hours before serving.

## Wine 6 Entered:

Category Number \_\_\_\_\_

Category Name \_\_\_\_\_

Wine Ingredients and Percentage \_\_\_\_\_

\_\_\_\_\_

Vintage \_\_\_\_\_

Are at least 75% of the ingredients grown by you? ☐ yes ☐ no

☐ I feel it necessary to decant this wine \_\_\_\_\_ hours before serving.

## Wine 7 Entered:

Category Number \_\_\_\_\_

Category Name \_\_\_\_\_

Wine Ingredients and Percentage \_\_\_\_\_

\_\_\_\_\_

Vintage \_\_\_\_\_

Are at least 75% of the ingredients grown by you? ☐ yes ☐ no

☐ I feel it necessary to decant this wine \_\_\_\_\_ hours before serving.

## Wine 8 Entered:

Category Number \_\_\_\_\_

Category Name \_\_\_\_\_

Wine Ingredients and Percentage \_\_\_\_\_

\_\_\_\_\_

Vintage \_\_\_\_\_

Are at least 75% of the ingredients grown by you? ☐ yes ☐ no

☐ I feel it necessary to decant this wine \_\_\_\_\_ hours before serving.