



2006 WINE COMPETITION AND JUDGING INFORMATION

AMERICAN WINE SOCIETY SPECIAL BULLETIN

REGISTRATION DEADLINE: SEPTEMBER 23, 2006

2006 ANNUAL AMATEUR WINE COMPETITION GUIDELINES

1. An amateur winemaker makes wine either alone or in collaboration with other amateur winemakers. If there is a collaboration, all persons involved must be named on the entry form and are considered one entrant. Because this is an AMATEUR competition, no individual or any member of the group should be directly involved in commercial winemaking. Commercial winemaking is a business enterprise certified as a bonded winery, authorized by the Alcohol and Tobacco Tax and Trade Bureau, for the production and sale of wine. **Any person who owns, manages, supervises or receives any form of compensation (money, grapes, wine, etc.) for being involved with the operation of any non-residential wine making facility (wine school, wine club, home winemaking center, etc.) may NOT enter the AWS National Amateur Competition.** Any inquiries regarding amateur status may be directed to the Competition Chair.
2. All National Amateur Wine Competition entrants must be AWS members.
3. Amateur winemakers may not use the products, other than juice which may be sulfited, or facilities of a commercial winery during any stage of wine preparation or wine storage.
4. Wines entered in this competition must be free of artificial coloring or flavor enhancers other than oak.
5. Grape varieties are classified as Vinifera, Hybrid and Native. The origin of many Native varieties is unknown because of spontaneous hybridization. These grapes will be classified as Native in this competition.
6. Wines entered as varieties should contain at least 75% of that variety. For Vinifera/Hybrid, Hybrid/Native, etc. varieties of less than 75% should be entered as blends.
7. Wines from the same fermentation but made into different sweetness levels may be entered into the appropriate categories without restriction.
8. Blends that include grape wine and fruit wine must be entered in the Fruit category. Fruit or non-grape wines which are sparkling or fortified must be entered in the respective Sparkling or Fortified categories.
9. There is no limit to the number of wines that may be entered.
10. Wines that received a GOLD medal in a previous AWS National Competition are not eligible.
11. All entrants must submit two (2) bottles of each wine being entered. Wine must be contained in standard 750 ml Burgundy-, Bordeaux-, or FINE-shaped bottles. Screw-capped bottles are permitted but will not be accepted if sealed with a cork. Sparkling wines will only be accepted if contained in a standard 750 ml champagne-type bottle and sealed with a cork or plastic closure secured with the appropriate safety wire, or a crown cap. Capsules must be removed from all competition entries prior to registration. Ports and Sherries may be entered in fortified wine bottles with "T"

categories may be added at the discretion of the Competition Chair. The "Best of Show", judging will be done immediately after the end of the Panel Judging.

21. The number of Gold, Silver and Bronze medals awarded in each category will be decided by the average scores from the judging panels. The current Point Guidelines for awards are: **BRONZE 14.0-14.9; SILVER 15.0-16.4; GOLD 16.5-20.**
22. The Award Winners will be announced immediately after the luncheon on Saturday, November 11, 2006. Winners will also be posted on the AWS website and published in the AWS NEWS.
23. The Competition Chairs reserve the right to interpret these rules as necessary for the best interests of the Competition.

Qualifications for sanctioned AWS sponsored or co-sponsored Amateur Wine Competitions:

1. The Competition must be sponsored or co-sponsored by an AWS Chapter.
2. The AWS logo must be prominently displayed on all literature pertaining to the Competition including the Entry Form.
3. The Head Wine Judge must be an AWS Certified Wine Judge.
4. The AWS 20-Point Evaluation Scale must be used.

2006 ANNUAL AMATEUR WINE COMPETITION GUIDELINES (continued)

5. The AWS Point Guidelines must be used for awards: **BRONZE 14.0-14.9; SILVER 15.0-16.4; GOLD 16.5-20.** Requests for a Regional Wine Competition to become sanctioned by the AWS should be sent to: TOM COBETT, AMATEUR WINE COMPETITION CHAIRMAN, AMERICAN WINE SOCIETY, 10042 OAK BRANCH TRAIL, STRONGSVILLE, OH 44149. Documents required with this request include:

- A. A copy of the Entry Form and any Promotional literature.
- B. A list of the proposed Table Captains and a statement that all Judges will be supervised by an AWS Certified Wine Judge.
- C. A statement that all judging will be done using the AWS 20-Point Evaluation Scale and that the awards will be based on the current AWS Point Guidelines.
- D. A statement that the Head Wine Judge for the Regional Competition will supply a list of any Gold Medal winners to the AWC Chairman before the National Competition registration deadline.
7. Official AWS Regional Competition Medals are available from the AWS National Office for \$6.00 each. These are two inches in diameter and bear the AWS logo in Gold, Silver or Bronze-colored metals. You may use the standard AWS Red, White and Blue neck ribbon or, for an additional 50¢ per medal, you may have a custom-colored and imprinted neck ribbon. Custom neck ribbons may require up to a 60-day lead time.

ENTRY CATEGORIES AND DESCRIPTIONS

Please read the Competition Guidelines.
Wines containing less than 75% of one Varietal should be entered as Blends.

White Vinifera: Table wines made from a Vinifera species of grape, dry or semi-dry.

110 Chardonnay
120 Riesling
130 Gewurztraminer
140 Sauvignon Blanc
150 Pinot Gris
180 Other White Vinifera Varietals
190 White Vinifera Blends

Red Vinifera: Table wines made from a Vinifera species of grape, dry or semi-dry.

210 Cabernet Sauvignon
220 Zinfandel
230 Merlot
240 Syrah/Shiraz (formerly Petite Sirah)
250 Pinot Noir
260 Cabernet Franc
270 Sangiovese
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.

310 Seyval
320 Vidal Blanc
330 Other White Hybrid Varietals
380 White Hybrid Blends

Red Hybrid: Table wines made from the grapes crossed from more than one species, dry or semi-dry.

410 Chambourcin
480 Other Red Hybrid Varietals
490 Red Hybrid Blends

White Native: Table wines made from a North American species of grape, dry or semi-dry. (Examples: Niagara, Delaware, Dutchess, Scuppernon, etc.).
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.).
610 Red Native Varietals and Blends

Blends: Table wines made from grapes from different main categories, dry or semi-dry. (Examples: Vinifera/Hybrid, Hybrid/Native, Vinifera/Native.) Minor varieties should constitute 10% or more. If the minor variety is less than 10%, enter wine in the appropriate varietal category above.

660 White
670 Red

Fruit: Table wines, dry, semi-dry or sweet.
720 Apple or Pear
740 Stone Fruits (Examples: Peach, Plum, Apricot, Cherry, etc.)

760 Raspberry or Blackberry
770 Other Berries (Examples: Strawberry, Elderberry, etc.)
790 Others, including blends and flavored wines (Examples: May Wine, Vermouth)

Aperitif/Dessert:

810 Dry, Semi-dry or Sweet Fortified Aperitif or Dessert wines

880 Sweet Non-fortified Grape (over 3% rs)
890 Dessert Non-fortified (over 6% rs)

Sparkling: Wines made effervescent by the presence of carbon dioxide.
980 Sparkling Grape and Non-grape including blends

Rose: Blush, pink or rose-colored table wines
Rose fruit wines: should be entered in the appropriate Fruit category.

1000 Dry or semi-dry, made from red grapes or blends of white and red grapes.

MAIL YOUR AMATEUR WINE COMPETITION REGISTRATION FORMS BY SEPTEMBER 23, 2006. TO:
AWS, P.O. BOX 3330, DURHAM, NC 27702

