

# Open Amateur Wine Making

**Superintendent**—Dan Abel, 319-210-5103

**Show Date**—Saturday, June 30, 2012 in Morton Building Kitchen

**Entry Time**— Pre-registration advised [www.thelinncountyfair.com](http://www.thelinncountyfair.com)

Entries received Saturday, June 30, 2012 between 8 am – 9 am

**Judging** – begins at 9:30, the public is invited to watch

## General Rules:

1. Must be 21 years old to enter.
2. One bottle per entry required.
3. Bottles must be standard 750ml bottles with no labels, clean including the outside of bottle
4. One entry per class.
5. Variety of grapes, berries, fruit, vegetable, flower, or herbs used must be listed for each bottle
6. No commercial wineries
7. Wines will be judged on a 20-point scale for: sight, smell, taste, finish, and overall.

## Categories:

### Division I: Varietal Wines

Note: Varietal wines are made using grape juice from European, California or warm weather grapes

- Class:**
1. Red, dry
  2. Red, sweet
  3. White, dry
  4. White, sweet
  5. Blush, dry
  6. Blush, sweet

### Division II: Non-varietal Wines

Note: Non-varietal wines are made from grapes grown regionally or cold weather grapes

- Class:**
1. Red, dry
  2. Red, sweet
  3. White, dry
  4. White, sweet
  5. Blush, dry
  6. Blush, sweet

### Division III: Country Wines

- Class:**
1. Berries, dry
  2. Berries, sweet
  3. Fruit, white dry
  4. Fruit, white sweet
  5. Fruit, red dry
  6. Fruit, red sweet
  7. Rhubarb
  8. Vegetable
  9. Flower/herb

### Division IV: Mead

### Division V: Other/cider

More information available on website: [www.thelinncountyfair.com](http://www.thelinncountyfair.com)

**OPEN AMATEUR WINE MAKING REGISTRATION**  
**LINN COUNTY FAIR**  
**CENTRAL CITY, IA**  
**JUNE 30, 2012**  
*Only one entry per class accepted.*

Exhibitor Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_ Email: \_\_\_\_\_

**LIST OF DIVISIONS/CLASSES**

(Place a check next to each class in which you wish to enter)

**Division I: Varietal Wines\***

REQUIRED: Grape variety(s) used

\*Note: Varietal wines are made using grape juice from European, California or warm weather grapes

Class:	Entering	Variety(s) Used
1. Red, dry	_____	_____
2. Red, sweet	_____	_____
3. White, dry	_____	_____
4. White, sweet	_____	_____
5. Blush, dry	_____	_____
6. Blush, sweet	_____	_____

**Division II: Non-varietal Wines\***

REQUIRED: Grape variety(s) used

\*Note: Non-varietal wines are made from grapes grown regionally or cold weather grapes

Class:	Entering	Variety(s) Used
1. Red, dry	_____	_____
2. Red, sweet	_____	_____
3. White, dry	_____	_____
4. White, sweet	_____	_____
5. Blush, dry	_____	_____
6. Blush, sweet	_____	_____

**Division III: Country Wines**

REQUIRED: berry, fruit, vegetable, flower, or herb variety(s) used

Class:	Entering	Variety(s) Used
1. Berries dry	_____	_____
2. Berries, sweet	_____	_____
3. Fruit, white dry	_____	_____
4. Fruit, white sweet	_____	_____
5. Fruit, red dry	_____	_____
6. Fruit, red sweet	_____	_____
7. Rhubarb	_____	_____
8. Vegetable	_____	_____
9. Flower/herb	_____	_____

Entering

Office Use Only

**Division IV: Mead**

\_\_\_\_\_

**Division V: Other/cider**

\_\_\_\_\_

Exhibitor #
Number of Bottles Entered