| CLASS | 1⁵ \$50 | 2 nd 40 | 3 rd 30 | 4 th 20 | Other 10 | | | |
|---|------------|------------------------------|-------------------|------------------------------|--------------------|--|--|--|
| 01 Family/Team/Group Exhibit THEME: Your Choice . | | | | | | | | |
| | 4 st | and | ard | a th | | | | |

| CLASS | 1 | 2 | 3 | 4 | Other |
|-------|------|----|----|----|-------|
| | \$60 | 50 | 40 | 30 | 20 |
| | | | | | |

02 Club or Organization Exhibit THEME: The Club or Organization's Project or Theme

DEPARTMENT 021 WINES AND BEERS

Entry Fee: None unless exhibitor's total number of items from all Departments exceeds 10 (see Entry Form for fee schedule).

Registration Deadline: July 17

Entries Received: Friday, July 23 - 7:00 - 9:00 pm and Saturday, July 24 - 9:00 - 10:30 am

Judging Day: Saturday, July 24

Entries Released: Sunday, August 1, Noon - 2:00 pm

RULES

- 1. Refer to General Rules. Open to Pennsylvania residents only.
- 2. Only one (1) entry per class.
- 3. Entry is one (1) bottle.
- 4. Wine or beer entered in this competition must be amateur wine, home produced.
- 5. Wine may be drawn from any year's grapes. All wine bottles must be labeled with the year and type of grapes used. The wine entry may not be re-entered in a later Fair.
- 6. Brew must be shown in glass bottles, 7-32 ounce size with a crown cap. <u>All</u> brew entries must have all labels and writing removed from the bottle.
- 7. The Wine entry with the most attractive packaging will be chosen from each class by the judge. These chosen entries will then be judged in competition for the premium for Class 10.

JUDGING CRITERIA

Sight, smell, aroma, taste, finish and overall impression. Judges will be professional brewers and/or approved judges.

WINES - SECTION 01

NOTES:

Sweet Wines = should taste like the fruit that was used; fair amount of residual sugar Dry Wines = no foreseeable traces of sugar

| PREMIUMS | 1 ^{s†} | 2 nd | 3rd |
|----------|-----------------|-----------------|-----|
| | \$7 | 5 | 3 |
| | | | |

CLASS

- 01 Table Wine White Dry or Semi-sweet, less than 3% sugar
- 02 Table Wine Red Dry or Semi-sweet, less than 3% sugar
- 03 Table Wine Pink or Rose Dry or Semi-sweet, less than 3% sugar
- 04 Sweet Wine Grape, White 3% or more sugar
- Sweet Wine Grape, Red 3% or more sugar 05
- 06 Sweet Wine Other Named Fruit 3% or more sugar
- 07 Sparkling Wine - Red
- 08 Sparkling Wine, White
- 09 Sparkling Wine, Pink
- 10 Most Attractive Packaging Standard wine bottle, label capsule, etc.

BEERS - SECTION 02

\$7

2nd 3rd 1st 5 3

CLASS

- 01 Ale, Light (American to Pales)
- 02 Ale, Amber (Reds, Bitters)
- 03 Ale, Dark (Browns to Stouts)
- 04 Lagers, Light (Pils, Vienna, Marzen)
- 05 Lagers, Dark (Bocks)
- 06 Specialty Brews (Fruit, Spices)