

SHW Member Home Winemaker June Jubilee Wine Judging - Competition Rules and Information Saturday ~ June 26, 2010

Eligibility

The June Jubilee Wine Judging Event for 2010 is only open to Members of the Sacramento Home Winemakers (SHW) organization. These competition rules and instructions will also be available on the Club's website at www.sachomewine.org.

Entries are limited to wines produced by members of SHW, Inc. in good standing who are not the owners, winemakers or employees of licensed commercial winemaking concerns, except as set forth below.

Members who are owners, winemakers or employees of commercial winemaking concerns, but who are otherwise qualified, may submit wines for competition provided that such wines were made and bottled prior to the effective date of their winegrowers license.

How to Enter - Entry Dates

You may enter as many wines as you like. An entry is defined as one (1) 750 milliliter bottle. For sparkling wines, an additional bottle (at least 375 ml) is recommended to maintain sparkle for later judging rounds. **Do not use capsules of any form on bottles.**

Each wine entered must include a loose *registration form*. Make copies as needed. Please *spell your name clearly* so we can read it!! Each bottle must have an *entry label* attached by glue or tape. Make copies as needed. If entering several wines of same year and varietal, designate a different lot number for each wine (i.e., 2001 Syrah Lot A, 2001 Syrah Lot B, etc.)

Entry fee is **\$7.00** for each bottle **submitted**. Registration forms, fees and entry-labeled wine must be received together. (Please use appropriate packaging). Make *one* check for all entries payable to: Sacramento Home Winemakers Club. **All wines must be received from May 19, 2010 to June 18, 2010**

Where to Enter

Bring your wines and all paperwork to the May 19, 2010 or June 16, 2010 regular meeting of the SHW. Wines, bottle labels attached, may also be shipped or hand-delivered with entry forms and fees. To arrange for delivery, please contact:

Henry Wilkinson, Cellar Master
916 446-6276

Awards and Results

The Danish System of Judging will be used. Results will be announced and Best of Show Metals will be awarded the day of the June Jubilee and also will be published in the SHW newsletter/webpage.

Metals on Neck Ribbons will be awarded to the seven "Best of" Categories on the day of the competition.

All Rosettes will be ordered AFTER the competition including: all "Best of Categories"; Golds; Silvers; and Bronze awards. Procuring the rosettes after the competition provides for exact numbers and in turn, minimizes costs. Members will be able to order additional rosettes at cost; the order is placed quickly so please advise Judy Pinegar.

Wine Classification

Classify your wine according to the division and classes listed. Improperly classified wines will be reclassified per the discretion of the Chief Judge. (See page 2 of 2 for detailed classification codes)

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1. To be entered as a varietal wine at least 75% of the wine must be made from that varietal.
2. Miscellaneous varietals and/or blends will be grouped in like flights.

DIVISION 1 - White Wine
Class 1 Chenin Blanc
Class 2 Sauvignon Blanc
Class 3 Chardonnay
Class 4 Viognier
Class 5 Bordeaux Blend (see footnote #1)
Class 6 Rhone Blend (see footnote #2)
Class 7 Misc. White (dry) – specify varietal and/or blend
Class 8..Misc. White (semi-sweet) specify varietal/blend and residual sugar level
Class 9 Misc. White (sweet) – specify varietal and/or blend and residual sugar level
DIVISION 2 - Red Wine
Class 1 Pinot Noir
Class 2 Sangiovese
Class 3 Merlot
Class 4 Zinfandel
Class 5 Petite Sirah
Class 6 Cabernet Franc
Class 7 Barbera
Class 8 Syrah
Class 9 Cabernet Sauvignon
Class 10 Bordeaux Blend (see footnote#1)
Class 11 Rhone Blend (see footnote #2)
Class 12 Italian Blend (see footnote #3)
Class 13 Misc. Red (dry) – specify varietal and/or blend
Class 14 Misc. Red (semi-sweet) – specify varietal and/or blend and residual sugar level
Class 15 Misc. Red (sweet) – specify varietal and/or blend, and residual sugar level
DIVISION 3 – Blush/Rose Wine
Class 1 Rose (dry) – specify varietal and/or blend
Class 2 Rose (semi-sweet) – specify varietal and/or blend and residual sugar level
DIVISION 4 - Sparkling Wine
Class 1 Sparkling Wine – specify varietal and/or blend and residual sugar level
DIVISION 5 - Fruit/Exotic Wines
Class 1 Seed Fruit - specify variety, blend and residual sugar level
Class 2 Stone Fruit - specify variety, blend and residual sugar level
Class 3 Berry – specify variety, blend and residual sugar level
Class 4 Other – specify variety, blend and residual sugar level
DIVISION 6 - Dessert Wines
Class 1 Greater than 3% Residual Sugar - non-fortified – specify varietal and/or type and R.S. level
Class 2 Fortified wine -specify varietal and/or type and residual sugar level
FOOTNOTES
<ul style="list-style-type: none"> • #1 A Bordeaux blend must consist ONLY of traditional Bordeaux grape varietals (Reds – Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot. Whites – Sauvignon Blanc, Semillon) • #2 A Rhone blend must consist ONLY of grapes accepted in California as Rhone varietals (Reds – Syrah, Grenache, Mourvedre, Carignane, Cinsault, Counoise, Petite Sirah. Whites – Viognier, Marsanne & Roussanne.) • #3 An Italian blend must consist ONLY of two or more of the following varietals: Primitivo, Barbera,

Sangiovese/Sangioveto, Dolcetto, Nebbiolo or other Italian varieties.

**2010 June Jubilee Judging Event
SHW Home Winemaking Competition
Registration Form** (Duplicate as needed)

(Enclose with Wine: **DO NOT AFFIX TO BOTTLE**)

PLEASE PRINT CLEARLY!!

Bottle Entry _____ of _____ Total Entries

Name _____

Telephone _____

Address _____

City _____ ZIP _____

E-mail Address _____

Wine Entry Information

Division # _____ Class # _____ Vintage Yr _____

Class Name _____

Specify grape varietal/blend (if different from above),
residual sugar or other info as needed

I have read all the rules of the competition and agree to
abide by them.

Signature _____ Date _____

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I have read all the rules of the competition and agree to
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Signature _____ Date _____

Wine Bottle Label (Duplicate as needed)

(Affix this label to the bottle itself)

PLEASE PRINT CLEARLY!

Bottle Entry _____ of _____ Total Entries

Division # _____ Class # _____ Vintage Yr _____

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