

Sacramento Home Winemaker – 2017 Jubilee Wine Competition Rules and Information

Date of Competition: Saturday, May 20, 2017

Eligibility

The 2017 Jubilee Wine Competition is only open to members of the Sacramento Home Winemakers (SHW) organization. These competition rules and instructions are also available on the Club's website at www.sachomewine.org. Note that if you are planning to compete for the SHW Winemaker of the Year award, you must enter two separate and distinct wines.

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 are made and bottled prior to the effective date of their winemaker's license.

How To Enter – Entry Dates

1. 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.
2. **Do not use capsules of any form on bottles.**
3. Complete the Jubilee registration form with your information and list each wine entered. Please refer to the Wine Classification table for divisions and classes. Make copies of the registration form as needed. Please spell your name clearly so we can read it!! These forms are included in the newsletter and also available at the SHW website at www.sachomewine.org
4. Each bottle must have an entry label/wine bottle label (the bottom half of registration form) attached by glue or tape. Make copies of wine bottle labels 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). Ensure that the information on the registration for and the wine bottle labels match.
5. Entry fee is \$10.00 for each entry 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. **All wines must be received by April 19, 2017**

Where to Enter

A simple way is to bring your wines, paperwork and fees to the March 15th or April 19th general meeting of 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, Competition Coordinator, at 916-997-3056.

Awards and Results

The modified California State Fair Home Winemaking Judging Protocol will be used. Results will be announced at the Jubilee Picnic on Sunday, May 21st. Certificates for division winners and Best of Show will be awarded at the Jubilee Picnic on May 21st and will also be published in the SHW newsletter and website. Rosettes will be awarded at the June 21st SHW meeting.

Rosettes will be ordered AFTER the competition including: Gold, Silver, 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 earned rosettes at cost; the order is placed quickly so please advise Henry Wilkinson, Competition Coordinator.

Wine Classification (for Use on Entry Forms)

Classify your wine according to the division and classes listed below. Improperly classified wines will be reclassified per the discretion of the Chief Judge.

Rules: 1.) To be entered as a varietal wine, at least 75% of the wine must be made from that varietal and 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

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 – Specify varietal and/or type and residual sugar level

FOOTNOTES

- #1 A Bordeaux blend must consist of traditional Bordeaux grape varietals (i.e. Reds – Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petit Verdot. Whites – i.e. Sauvignon Blanc, Semillon)
- #2 A Rhone blend must consist of grapes accepted in California as Rhone varietals (i.e. Reds – Syrah, Grenache, Mourvedre, Carignane, Cinsault, Counoise, Petite Sirah. Whites – Viognier, Marsanne and Roussanne.)
- #3 An Italian blend must consist of two or more of the accepted Italian varietals (i.e. Barbera, Sangiovese/Sangiovetto, Dolcetto, Nebbiolo, Primitivo, Nero D'Avola, etc)