

# Sacramento Home Winemaker – 2018 Jubilee Wine Competition Rules and Information

**Date of Competition: Saturday, June 9, 2018**

## Eligibility

The 2018 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](http://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 or wax 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 available at the SHW website at [www.sachomewine.com](http://www.sachomewine.com).
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 form and the wine bottle labels match. If the wine was made by 2 members, list **both** names on the registration form and the label. You will be considered a "team."
5. First entry fee is free; subsequent entries are \$8.00. 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.

## Where to Enter

**Entries open on April 18 and must be received by May 16 at the SHW meeting.** Drop off locations will be announced in April and in May newsletter and on the website.

A simple way is to bring your wines, paperwork and fees to the April 18<sup>th</sup> and May 16<sup>th</sup> general meeting of SHW. Please contact Competition Coordinator Donna Bettencourt at (916) 548-3199 for questions.

## Awards and Results

The modified California State Fair Home Winemaking Judging Protocol will be used. Chief Judge reserves the right to collapse or expand published classes. Results will be announced at the Jubilee Picnic on Sunday, June 10, 2018. Certificates for division winners and Best of Show will be awarded at the Jubilee Picnic on Sunday and will also be published in the SHW newsletter and website. Rosettes will be awarded at the June 20<sup>th</sup> 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 Donna Bettencourt, Competition Coordinator at [donnab1045@gmail.com](mailto:donnab1045@gmail.com)

## 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.

RS = Residual Sugar || Semi-sweet is less than 3 % RS || Sweet is greater than 3% RS

### DIVISION 1 – White Wine

Class 1 Chenin Blanc	Class 6 Rhone Blend (see footnote #2)
Class 2 Sauvignon Blanc	Class 7 Misc. White (dry) – specify varietal and/or blend
Class 3 Chardonnay	Class 8 Misc. White (semi-sweet) specify varietal/blend and RS
Class 4 Viognier	Class 9 Misc. White (sweet) – specify varietal and/or blend and RS
Class 5 Bordeaux Blend (see footnote #1)	

### DIVISION 2 – Red Wine

Class 1 Pinot Noir	Class 13 Barbera
Class 2 Sangiovese	Class 14 Touriga Nacional
Class 3 Grenache	Class 15 Petit Verdot
Class 4 Tempranillo	Class 16 Petite Sirah
Class 5 Mourvedre	Class 20 Rhone Blend – specify (see footnote #2)
Class 6 Zinfandel	Class 30 Italian Blend – specify (see footnote #3)
Class 7 Primitivo	Class 40 Bordeaux Blend – specify (see footnote #1)
Class 8 Cabernet Franc	Class 50 Misc. Red Blend (dry) – specify varieties and %
Class 9 Merlot	Class 60 Misc. Red (dry) – specify varietal
Class 10 Malbec	Class 70 Misc. Red (semi-sweet) – specify varietal and/or blend & RS
Class 11 Cabernet Sauvignon	Class 80 Misc. Red (sweet) – specify varietal and/or blend and RS
Class 12 Syrah	

### DIVISION 3 – BLUSH/ROSE WINE

Class 10 Barbera	Class 14 Sangiovese
Class 11 Mourvedre	Class 15 Specify varietal
Class 12 Pinot Noir	Class 20 Rose (semi-sweet) – specify varietal and/or blend, and RS
Class 13 Primitivo	

### DIVISION 4 – SPARKLING WINE

Class 1 Sparkling Wine – Specify varietal and/or blend and RS

### DIVISION 5 – FRUIT/EXOTIC WINES

Class 1 Seed Fruit – Specify variety, blend and RS	Class 4 Other Fruit – Specify variety, blend and RS
Class 2 Stone Fruit – Specify variety, blend and RS	Class 5 Vegetable - Specify variety, blend and RS
Class 3 Berry – Specify variety, blend and RS	

### DIVISION 6 – DESSERT WINES

Class 1 Greater than 3% residual sugar – non-fortified – specify varietal and/or type and RS	Class 2 Fortified – Specify varietal and/or type and RS
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### 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, Dolcetto, Nebbiolo, Primitivo, Nero D'Avola, etc)