

## **DIVISION N: HOMEMADE WINE & BEER**

**Groups 300, 400, 600 and 700  
may enter in this division  
Must be 21 years old to enter.**

### **Class 1 Homemade Wine**

- Wine may be made from any fruit, vegetable, grain or juice commonly used in the making of wine.
- Each entry must be bottled in a clean container with either a cork or screw top stopper.
- Each bottle must be labeled. The label should contain the following information:
  - a. Type of wine and content  
(ex. chokeberry wine, burgundy type)
  - b. Recipe type, if the recipe is not original of makers
- Entrants are also encouraged, but not required, to list alcohol content by volume, whether fruit, dried fruit or juice was used in the making of the wine and any other information which would be useful in describing the entry.

### **Rules and regulations:**

- A contestant may enter all categories in grape and fruit wine.
- Each contestant may enter only one bottle of wine in each category for judging but please bring a second bottle for display that will not be opened. (open bottles cannot be left in building)
- All contestants must be 21 years of age.
- Entries cannot have been exhibited previously.

### **Judging criteria:**

- General appearance: color, clarity, lack of sediment.
- Bouquet.
- Taste.
- Texture.
- Presentation: Clean bottle, neat and readable labeling.
- Appropriateness of clarification.

### **Class 1 Homemade Wine:**

- Lot 1. Red grape (dry)  
2. Red grape (sweet)  
3. White grape (dry)  
4. White grape (sweet)  
5. Rose grape  
6. Sparkling grape

7. Fruit (dry)
8. Fruit (sweet)
9. Vegetable (dry) includes root & rhubarb
10. Vegetable (sweet) includes root & rhubarb
11. Wild fruit (dry)
12. Wild fruit (sweet)
13. Other (dry) grains, herbs, etc.
14. Other (sweet) grains, herbs, etc.
15. Sparkling country wine
16. Port

### **Class 2 Homemade Beer:**

- Beer may be made from malt, hops, grain fruit/vegetable/juice or any other product commonly used in making beer.
- Each entry must be bottled in a standard 10 ounce - 16-ounce beer bottle.
- No raised-glass brand name lettering.
- Printed caps should be blacked out.
- Each bottle must be labeled with a lot number, description of the beer, style.

### **Rules and Regulations:**

- Each contestant should enter two bottles of beer for each entry.
- Contestants must be at least 21 years old.
- All beers must be homebrewed by an amateur and in non-commercial facilities.
- Any entry brewed with the help of another brewer must be entered under the names of all brewers who helped.

### **Judging Criteria:**

- Appropriateness of classification, i.e. does the entry belong in the Lot and Style the exhibitor has chosen to place it in.
- Bouquet/Aroma appropriate for the style: A maximum score of 10 points awarded: Malt (3), Hops (3), Other Aromatic Characteristics (4)
- Appearance appropriate for the style: A maximum of 6 points will be awarded: Color (2), Clarity (2), Head Retention (2).
- Flavor appropriate for the style: A maximum score of 19 points awarded: Malt (3), Hops (3) Conditioning (2), Aftertaste (3), Balance (4), Other Flavor Characteristics (4)
- Body is full or thin as appropriate for the style. A maximum score of 5 points.
- Drinkability and overall impression.

A maximum score of 10 points.

- Judges will select the best entries in each lot, reserving the right to withhold any award, if in their opinion, the work submitted does not merit an award. The judges' decision is final.

Points:	Bouquet/Aroma	10
	Appearance	6
	Flavor	19
	Body	5
	<u>Drinkability</u>	<u>10</u>
	TOTAL	50 points

## **Class 2 Homemade Beer**

- Lot 17. Belgian and French Ale  
18. Brown and Scottish Ale  
19. Pale Ale  
20. English Bitter Ale  
21. Porter  
22. Stout  
23. Strong Ale  
24. Wheat Beer  
25. Classic Pilsener  
26. Light/American Lager  
27. Dark Lager/Vienna/Octoberfest  
28. Bock  
29. Mixed Style

## **PREMIUMS for Division N: Lots 1-29**

1st: \$2.50      2nd: \$2.25      3rd: \$2.00