

DEPARTMENT 21 – HOMEMADE WINES

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1. Wines entered for competition in Department 21 must be amateur wine, home produced under regulations of part 540 of the Code of Federal Regulations. No entrant shall be involved with commercial winemaking or use the facilities of commercial wineries. This is an amateur contest.
2. Only one entry (on bottle) per class/per entrant. Entries may be distributed among the classes at the discretion of the winemaker or superintendent(s) of Department 21.
3. All exhibitors must live in Carbon County or West Penn Township, Schuylkill County. All exhibits must be grown or produced in Carbon County or West Penn Township, Schuylkill County.
4. Wines registered and entered for competition in Department 21 will be delivered in accordance with the general rules of the fair.
5. All wines will be evaluated by a competent judge(s) and will be placed within a class position. Decisions rendered by the head judge will be final.
6. All wines must be produced and bottled by the entrant. Wines produced and bottled may be from any years' grapes, grape concentrate fruit, fruit juice, honey, or other fermentables.
7. All wines must be displayed in standard wine bottles, must be corked, no screw caps.
8. All bottles entered must be labeled as follows: (typed or printed)
 - year of fermentation
 - name of wine (if applicable)
 - name(s) of grape(s), fruit(s), honey or other fermentables
 - if blend, approximate percentage of components**NO ENTRANT NAME IS TO BE PLACED ON THE LABEL.**
9. Breakage due to incomplete fermentation will not be the responsibility of the fair.
10. Wines may not be entered in subsequent years.
11. Judging will be based on aroma, appearance, flavor, body, drinkability and overall impressions.

WINE CLASSIFICATION

Classes are primarily divided between TABLE and SWEET.

The sugar content of table wines must not exceed 3% while those wines with higher sugar content must be classified as sweet. An entrant must consult the superintendent(s) of Department 21 prior to entry day if assistance is needed in making this determination.

PREMIUMS: 1st (\$10) 2nd (\$8) 3rd (\$6)
Best of Show Wines – Rosette

SECTION 1 – WINE TABLE (less than 3% sugar) CLASS

- 100 Concord Grape
- 110 Niagara Grape
- 120 Rose (mixture of Concord and Niagara grapes)
- 130 Other White
- 140 Other Red
- 150 Stone Fruit-Peach
- 151 Stone Fruit-Plum
- 152 Stone Fruit-Apricot
- 153 Stone Fruit-Cherry
- 154 Stone Fruit-Nectarine
- 155 Stone Fruit-Any Stone Fruit
- 160 Non-Stone, Fruit-Apple
- 161 Non-Stone, Fruit-Pear
- 162 Non-Stone, Fruit-Red Raspberry
- 163 Non-Stone, Fruit-Black Raspberry
- 164 Non-Stone, Fruit-Blackberry
- 165 Non-Stone, Fruit-Blueberry
- 166 Non-Stone, Fruit-Strawberry
- 167 Non-Stone, Fruit-Elderberry
- 168 Non-Stone, Fruit-Other Non-Stone Fruit
- 170 Non-Fruit-Dandelion
- 171 Non-Fruit-Pumpkin
- 172 Non-Fruit-Potato
- 173 Non-Fruit-Rhubarb
- 174 Non-Fruit-Red Beet
- 175 Non-Fruit-Other Non-Fruit
- 180 Sparkling Wine
- 190 Mix Fruit Wine
- 195 Other Wine (Port, Sherry, Vermouth, May Wine, etc.)

SECTION 2 – WINE SWEET (3% sugar or more)

- 200 Concord Grape
- 210 Niagara Grape
- 220 Rose (mixture of Concord and Niagara grapes)
- 230 Other White
- 240 Other Red
- 250 Stone Fruit-Peach
- 251 Stone Fruit-Plum
- 252 Stone Fruit-Apricot
- 253 Stone Fruit-Cherry
- 254 Stone Fruit-Nectarine
- 255 Stone Fruit-Any Stone Fruit
- 260 Non-Stone, Fruit-Apple
- 261 Non-Stone, Fruit-Pear
- 262 Non-Stone, Fruit-Red Raspberry
- 263 Non-Stone, Fruit-Black Raspberry
- 264 Non-Stone, Fruit-Blackberry
- 265 Non-Stone, Fruit-Blueberry
- 266 Non-Stone, Fruit-Strawberry
- 267 Non-Stone, Fruit-Elderberry
- 268 Non-Stone, Fruit-Other Non-Stone Fruit
- 270 Non-Fruit-Dandelion
- 271 Non-Fruit-Pumpkin
- 272 Non-Fruit-Potato
- 273 Non-Fruit-Rhubarb
- 274 Non-Fruit-Red Beet
- 275 Non-Fruit-Other Non-Fruit
- 280 Sparkling Wine
- 290 Mix Fruit Wine
- 295 Other Wine (Port, Sherry, Vermouth, May Wine, etc.)