DEPARTMENT 21
HOMEMADE WINES, COMMERCIAL WINES, HOMEMADE BEER

Superintendent: Melissa Austin **(814) 431-9530**

RULES AND REGULATIONS

1. Entries close Saturday, August 26, 2023
2. Only one (1) entry (one bottle) per category.
3. All entries will be evaluated by professional judges. An evaluation sheet showing, in detail, how the wine or beer was judged will be available for review at the Fair Office.
4. Judging will be based on aroma, appearance, flavor, body, drinkability and overall impressions.

SECTION 1 - HOMEMADE WINE

1. Wine entered must be amateur wine, home-produced under regulations of part 540 of the Code of Federal Regulations.
2. Wine may be drawn from any year's grapes. All bottles must be labeled with the year.
3. No transportation certificate of Federal Registration is required.

Premiums for all classes: 10.00 8.00 6.00

Class 01: White Table, Dry (<1.0 % residual sugar)
- A. Old Eastern varieties
  1. Niagara
  2. Catawba
  3. Other
- B. Hybrid varieties
  1. Seyval
  2. Vidal
  3. Cayuga
  4. Vignoles
  5. Other
- C. Vinifera varieties
  1. Chardonnay
  2. Riesling
  3. Other
- D. Fruit
  1. Apple
  2. Pear
  3. Peach
- E. Interspecific blends (including fruit and grape blends)
- F. Non-fruit wines (specify raw material)

Class 02: Red Table, Dry (<1.0 % residual sugar)
- A. Old Eastern Varieties
  1. Concord
  2. Fredonia
  3. Other
- B. Hybrid varieties
  1. Foch
  2. Chancellor
  3. Chambourcin
  4. Frontenac
  5. Other
- C. Vinifera varieties
  1. Cabernet sauvignon
  2. Cabernet franc merlot
  3. Pinot noir
  4. Syrah
  5. Other
- D. Fruit
  1. Plum
  2. Blackberry/black raspberry
  3. Blueberry
  4. Elderberry
  5. Other
- E. Inter-specific blends (including fruit and grape blends)
- F. Non-fruit wines (specify raw material)

Class 03: Pink and Rosé, Dry (<1.0% residual sugar)
- A. Old Eastern Varieties
  1. Catawba
  2. Steuben
  3. Concord
  4. Fredonia
  5. Other
- B. Hybrid varieties
  1. Other (specify varieties used)
- C. Vinifera varieties
  1. Other (specify varieties used)
- D. Fruit
  1. Strawberry
  2. Other (specify varieties used)
- E. Inter-specific blends (including fruit and grape blends)
- F. Non-fruit wines (specify raw material)

Class 04: White Table, Semi-sweet (1.0% - 3.0% residual sugar)
- A. Old Eastern Varieties
  1. Concord
  2. Fredonia
  3. Other
- B. Hybrid varieties
  1. Foch
  2. Chancellor
  3. Chambourcin
  4. Frontenac
  5. Other
- C. Vinifera varieties
  1. Cabernet sauvignon
  2. Cabernet franc merlot
  3. Pinot noir
  4. Syrah
  5. Other

D. Fruit
   1. Plum
   2. Blackberry/black raspberry
   3. Blueberry
   4. Elderberry
   5. Other
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 05: Red Table, Semi-sweet (1.0% - 3.0% residual sugar)
A. Old Eastern Varieties
   1. Concord
   2. Fredonia
   3. Other
B. Hybrid varieties
   1. Foch
   2. Chancellor
   3. Chambourcin
   4. Frontenac
   5. Other
C. Vinifera varieties
   1. Cabernet sauvignon
   2. Cabernet franc merlot
   3. Pinot noir
   4. Syrah
   5. Other
D. Fruit
   1. Plum
   2. Blackberry/black raspberry
   3. Blueberry
   4. Elderberry
   5. Other
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 06: Pink and Rosé, Dry (1.0% - 3.0% residual sugar)
A. Old Eastern Varieties
   1. Catawba
   2. Steuben
   3. Concord
   4. Fredonia
   5. Other
B. Hybrid varieties
   1. Other (specify varieties used)
C. Vinifera varieties
   1. Other (specify varieties used)
D. Fruit
   1. Strawberry
   2. Other (specify varieties used)
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 07: White Table, Sweet (>3.0% residual sugar)
A. Old Eastern varieties
   1. Niagara
   2. Catawba
   3. Other
B. Hybrid varieties
   1. Seyval
   2. Vidal
   3. Cayuga
   4. Vignoles
   5. Other
C. Vinifera varieties
   1. Chardonnay
   2. Riesling
   3. Other
D. Fruit
   1. Apple
   2. Pear
   3. Peach
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 08: Red Table, Sweet (>3.0% residual sugar)
A. Old Eastern Varieties
   1. Concord
   2. Fredonia
   3. Other
B. Hybrid varieties
   1. Foch
   2. Chancellor
   3. Chambourcin
   4. Frontenac
   5. Other
C. Vinifera varieties
   1. Other (specify variety)
D. Fruit
   1. Plum
   2. Blackberry/black raspberry
   3. Blueberry
   4. Elderberry
   5. Other
F. Interspecific blends (including fruit and grape blends)
G. Non-fruit wines (specify raw material)

Class 09: Pink and Rosé, Sweet (>3.0% residual sugar)
A. Old Eastern Varieties
   1. Catawba
   2. Steuben
   3. Concord
   4. Fredonia
   5. Other
B. Hybrid varieties
   1. Other (specify varieties used)
C. Vinifera varieties
   1. Other (specify varieties used)
D. Fruit
   1. Strawberry
   2. Other (specify varieties used)
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 10: Sparkling Wines
A. Dry (<1.0% residual sugar)
B. Semi-sweet (1.0%-3.0% residual sugar)
C. Sweet (>3.0% residual sugar)

SECTION 2 - Commercial Wine

1. Wine entered must be commercially produced under regulations of part 540 of the Code of Federal Regulations.
2. Wine may be drawn from any year's grapes. All bottles must be labeled with the year.
3. No transportation certificate of Federal Registration is required.

Premiums for all classes: 10.00 8.00 6.00

Class 01: White Table, Dry (<1.0 % residual sugar)
A. Old Eastern varieties
   1. Niagara
   2. Catawba
   3. Other
B. Hybrid varieties
   1. Seyval
   2. Vidal
   3. Cayuga
   4. Vignoles
   5. Other
C. Vinifera varieties
   1. Chardonnay
   2. Riesling
   3. Other
D. Fruit
   1. Apple
   2. Pear
   3. Peach
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Steuben
Concord
Fredonia
Other
Hybrid varieties
Other (specify varieties used)
Vinifera varieties
Other (specify varieties used)
Fruit
Strawberry
Other (specify varieties used)
Interspecific blends (including fruit and grape blends)
Non-fruit wines (specify raw material)

Class 10: Sparkling Wines
Dry (<1.0% residual sugar)
Semi-sweet (1.0%-3.0% residual sugar)
Sweet (>3.0% residual sugar)

Class 02: Red Table, Dry (<1.0 % residual sugar)
A. Old Eastern Varieties
   1. Concord
   2. Fredonia
   3. Other
B. Hybrid varieties
   1. Foch
   2. Chancellor
   3. Chambourcin
   4. Frontenac
   5. Other
C. Vinifera varieties
   1. Cabernet sauvignon
   2. Cabernet franc merlot
   3. Pinot noir
   4. Syrah
   5. Other
D. Fruit
   1. Plum
   2. Blackberry/black raspberry
   3. Blueberry
   4. Elderberry
   5. Other
E. Inter-specific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 03: Pink and Rosé, Dry (<1.0% residual sugar)
A. Old Eastern Varieties
   1. Catawba
   2. Steuben
   3. Concord
   4. Fredonia
   5. Other
B. Hybrid varieties
   1. Other (specify varieties used)
C. Vinifera varieties
   1. Other (specify varieties used)
D. Fruit
   1. Strawberry
   2. Other (specify varieties used)
E. Inter-specific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 04: White Table, Semi-sweet (1.0% - 3.0% residual sugar)
A. Old Eastern Varieties
   1. Concord
   2. Fredonia
   3. Other
B. Hybrid varieties
   1. Foch
   2. Chancellor
   3. Chambourcin
   4. Frontenac
   5. Other
C. Vinifera varieties
   1. Cabernet sauvignon
   2. Cabernet franc merlot
   3. Pinot noir
   4. Syrah
   5. Other

D. Fruit
   1. Plum
   2. Blackberry/black raspberry
   3. Blueberry
   4. Elderberry
   5. Other
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 05: Red Table, Semi-sweet (1.0% - 3.0% residual sugar)
A. Old Eastern Varieties
   1. Concord
   2. Fredonia
   3. Other
B. Hybrid varieties
   1. Foch
   2. Chancellor
   3. Chambourcin
   4. Frontenac
   5. Other
C. Vinifera varieties
   1. Cabernet sauvignon
   2. Cabernet franc merlot
   3. Pinot noir
   4. Syrah
   5. Other
D. Fruit
   1. Plum
   2. Blackberry/black raspberry
   3. Blueberry
   4. Elderberry
   5. Other
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 06: Pink and Rosé, Dry (1.0% - 3.0% residual sugar)
A. Old Eastern Varieties
   1. Catawba
   2. Steuben
   3. Concord
   4. Fredonia
   5. Other
B. Hybrid varieties
   1. Other (specify varieties used)
C. Vinifera varieties
   1. Other (specify varieties used)
D. Fruit
   1. Strawberry
   2. Other (specify varieties used)
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 07: White Table, Sweet (>3.0% residual sugar)
A. Old Eastern varieties
   1. Niagara
   2. Catawba
   3. Other
B. Hybrid varieties
   1. Seyval
   2. Vidal
   3. Cayuga
   4. Vignoles
   5. Other
C. Vinifera varieties
   1. Chardonnay
   2. Riesling
   3. Other
D. Fruit
   1. Apple
   2. Pear
   3. Peach
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 08: Red Table, Sweet (>3.0% residual sugar)
A. Old Eastern Varieties
   1. Concord
   2. Fredonia
   3. Other
B. Hybrid varieties
   1. Foch
   2. Chancellor
   3. Chambourcin
   4. Frontenac
   5. Other
C. Vinifera varieties
   1. Other (specify variety)
D. Fruit
   1. Plum
   2. Blackberry/black raspberry
   3. Blueberry
   4. Elderberry
   5. Other
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 09: Pink and Rosé, Sweet (>3.0% residual sugar)
A. Old Eastern Varieties
   1. Catawba
   2. Steuben
   3. Concord
   4. Fredonia
   5. Other
B. Hybrid varieties
   1. Other (specify varieties used)
C. Vinifera varieties
   1. Other (specify varieties used)
D. Fruit
   1. Strawberry
   2. Other (specify varieties used)
E. Interspecific blends (including fruit and grape blends)
F. Non-fruit wines (specify raw material)

Class 10: Sparkling Wines
A. Dry (<1.0% residual sugar)
B. Semi-sweet (1.0%-3.0% residual sugar)
C. Sweet (>3.0% residual sugar)

SECTION 3 - HOMEMADE BEER

Judging will be according to BJCP Guidelines- all categories are open.

Premiums : $5.00 $4.00 $3.00

$1.00/entry (Entry = 2 bottles of same flavor, 1 bottle will be used for judging, other bottle will be used for display during fair week /and determining best of show.

Entry deadline– August 20, 2023.

Entry Forms may mailed to Melissa Austin, 13738 Route 8 & 89 Wattsburg, PA 16442

Judging will take place Tuesday, August 29, 2023.

Entries may be dropped off at the following location:

Melissa Austin, 13738 Route 8 & 89 Wattsburg, PA 16442

American Amusement Rentals

9 Factory St.
Franklinville, NY 14737
oberstfun@yahoo.com