

SHW Member Home Winemaker Jubilee Wine Competition Rules and Information June 16, 2007

Eligibility

The June Jubilee Wine Judging Event for 2007 only open to Members of the Sacramento Home Winemaking (SHW) Club.

Entries are limited to wines produced by amateur winemakers. An amateur is considered 1) a person who does not work in a professional wine producing capacity, or 2) a person who is not an owner or employee of a commercial winery.

How to Enter - Entry Dates

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. Do not use capsules of any form on bottles.

Each wine entered must include a loose registration form. Make copies as needed. Please spell your name clearly so we can read it!! Each bottle must have an entry label attached by glue or tape. Make copies 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, etc.)

Entry fee is \$5.00 for each bottle submitted. Registration forms, fees and wine must be received together. (Please use appropriate packaging). Make one check for all entries payable to: Sacramento Home Winemakers Club.

All wines must be **received** from April 18 , 2007 to Sunday June 3, 2007 – **No later than 5 PM.**

Where to Enter

Bring your wines and all paperwork to the **April 18 or May 16** regular meeting of the **SHW**.

Wines, bottle labels attached, may be shipped or hand-delivered with entry form(s) and fees to:

Bill Stalen, Cellarmaster	or deliver c/o Ken Hough
(916) 216-1753	2733 Donner Way
	Sacramento 85818 (916) 456 -7911 - Call before delivery!

Awards and Results

The Danish System of Judging will be used. Results will be announced and Best of Show Metals will be awarded the day of the June Jubilee and also will be published in the SHW Club newsletter/webpage.

Metals on neck Ribbons and Rosettes will be awarded to the seven “Best of” Categories on the day of the event. Comments from judges will also be available.

Rosettes will be awarded to all “Best of” Gold, Silver, and Bronze award winners, however these will be ordered after the competition to get an exact numbers and minimize costs. Additional rosettes (for wine partners/spouses) may be entered at cost to be delivered later as well.

Wine Classification

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

1. To be entered as a varietal wine, at least 75% of the wine must be made from that varietal.
2. Miscellaneous varietals and/or blends will be grouped in like flights.

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 residual sugar level
Class 4 Viognier	Class 9 Misc. White (sweet) – specify varietal and/or blend and residual sugar level
Class 5 Bordeaux Blend (see footnote #1)	
DIVISION 2 - Red Wine	
Class 1 Pinot Noir	Class 9 Cabernet Sauvignon
Class 2 Sangiovese	Class 10 Bordeaux Blend (see footnote#1)
Class 3 Merlot	Class 11 Rhone Blend (see footnote #2)
Class 4 Zinfandel	Class 12 Italian Blend (see footnote #3)
Class 5 Petite Sirah	Class 13 Misc. Red (dry) – specify varietal and/or blend
Class 6 Cabernet Franc	Class 14 Misc. Red (semi-sweet) – specify varietal and/or blend and residual sugar level
Class 7 Barbera	Class 15 Misc. Red (sweet) – specify varietal and/or blend, and residual sugar level
Class 8 Syrah	
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 level
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 3 Berry – specify variety, blend and residual sugar level
Class 2 Stone Fruit (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 wine -specify varietal and/or type and residual sugar level
FOOTNOTES	
1 A Bordeaux blend must consist ONLY of traditional Bordeaux grape varietals (Reds – Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, Petite Verdot. Whites – Sauvignon Blanc, Semillon)	
2 A Rhone blend must consist ONLY of grapes accepted in California as Rhone varietals (Reds – Syrah, Grenache, Mourvedre, Carignane, Cinsault, Counoise, Petite Sirah. Whites – Viognier, Marsanne & Roussanne.)	
3 An Italian blend must consist ONLY of two or more of the following varietals: Zinfandel/Primitivo, Barbera, Sangiovese/Sangiovetto, Dolcetto, Nebbiolo or other Italian varieties.	

Jubilee 2007 - Wine Judging Registration Forms

**2007 June Jubilee Judging Event
Registration Form** (Duplicate as needed)

(Enclose with Wine: **DO NOT AFFIX TO BOTTLE**)

PLEASE PRINT CLEARLY!!

SHW Member:

Phone: _____

Wine Entry Information

Division # _____ Class # _____ Vintage Yr _____

Class Name

Specify grape varietal/blend (if different from above),
residual sugar or other info as needed

I have read the rules and agree to abide by them.

Signature:

**2007 June Jubilee Judging Event
Registration Form** (Duplicate as needed)

(Enclose with Wine: **DO NOT AFFIX TO BOTTLE**)

PLEASE PRINT CLEARLY!!

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Phone: _____

Wine Entry Information

Division # _____ Class # _____ Vintage Yr _____

Class Name

Specify grape varietal/blend (if different from above),
residual sugar or other info as needed

I have read the rules and agree to abide by them.

Signature:

Wine Bottle Label (Duplicate as needed)

(Affix this label to the bottle itself)

PLEASE PRINT CLEARLY!

Division # _____ Class # _____ Vintage Yr _____

Class
Name _____

Specify grape varietal/blend (if different from above),
residual sugar or other info as needed

Wine Bottle Label (Duplicate as needed)

(Affix this label to the bottle itself)

PLEASE PRINT CLEARLY!

Division # _____ Class # _____ Vintage Yr _____

Class
Name _____

Specify grape varietal/blend (if different from above),
residual sugar or other info as needed

Label Competition Rules and Information

Rules

1. Only members of the Sacramento Home Winemakers may enter this contest. Entries must be ORIGINAL COMPOSITIONS. Modifications of existing designs and/or modified “Clip Art” is acceptable. Pre-printed or commercially existing labels may not be entered
2. Please submit 2 labels per entry and indicate the classification into which you would like to enter the label. Mount one label (front label and back label if so designed) on an empty bottle of your choice; size, shape and color to best match the label and the effect you are trying to make with your label design. You may “top” the bottle with a capsule or wax if desired. Mount the second label, front and back if so designed, on a flat matte board, 8.5 x 11 inches. Attach a completed registration form on the back of the board. Exceptions are labels that are etched, silk-screened or hand painted on the bottle, in which case the matted presentation is not required.
3. The fee for each submitted label is \$3.00. Registration forms, fees and labels must be received together. Make one check for all entries (e.g. 6 labels = \$28.00). Make check payable to: Sacramento Home Winemakers Club.

Label Classifications

Enter your labels according to the classifications below. Entries that appear to be improperly classified will be assigned to an appropriate classification per the Chief Judge’s discretion.

Class 1 – Classic Label reflects a classical standard such as buildings, mountains, streams, trees, or cityscapes. These may be related to the winemaker or may just be a pretty picture that graces the label.

Class 2 – Viticultural / Enocological Label emphasizes portraits, processes, or production practices related to grape growing and winemaking such as grape leaves, clusters, or winemaking equipment.

Class 3 – Figurative Label emphasizes a portrait of a person or other animal such as a loved pet.

Class 4 – Humorous Label expresses a whimsical relationship to the bottle of wine – could be cartoon like.

Class 5 – Abstract/Non-Objective Labels that are artistic designs or that are obliquely related to the wine. It could consist of mainly lettering or fonts but it could be an abstract, artistic rendition of people, places or things, such as Picasso-type art work.

Where/How to Enter

Bring your labels and all paperwork to the March or May regular meeting of the SHW.
Or ship or hand-deliver the labels with entry form(s) and fees to:

John Troiano
6365 Palm Drive
Carmichael, CA 95608
(916) 487-1480 (Please call first)
E-Mail: fatcat@fatcatwine.com

Jubilee 2007 - Label Competition Registration Forms

SHW Home Winemaking Competition
2007 June Jubilee Judging Event
Registration Form (Duplicate as needed)
PLEASE PRINT CLEARLY!!
Label Entry _____ of _____ Total Entries
Name _____
Telephone _____
Address _____
City _____ ZIP _____
E-mail Address _____

Check Appropriate Entry Classification
____ Class 1 – Classic ____ Class 2 – Viticultural
____ Class 3 – Figurative ____ Class 4 – Humorous
____ Class 5 – Abstract/Non Objective
I agree to abide by the rules of the competition.
Signature _____ Date _____

SHW Home Winemaking Competition
2007 June Jubilee Judging Event
Registration Form (Duplicate as needed)
PLEASE PRINT CLEARLY!!
Label Entry _____ of _____ Total Entries
Name _____
Telephone _____
Address _____
City _____ ZIP _____
E-mail Address _____

Check Appropriate Entry Classification
____ Class 1 – Classic ____ Class 2 – Viticultural
____ Class 3 – Figurative ____ Class 4 – Humorous
____ Class 5 – Abstract/Non Objective
I agree to abide by the rules of the competition.
Signature _____ Date _____

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Telephone _____
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Telephone _____
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____ Class 1 – Classic ____ Class 2 – Viticultural
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