

DEPARTMENT 21

WINE and BEER

1. Only one item may be entered per class.
2. **Entry forms must be submitted to Wayne County Fair, 270 Miller Drive, Honesdale PA 18431, by July 1, 2024. There is an entry fee of \$2.00 per person — this must accompany your entry form. Please make checks payable to Wayne County Fair.**

****REMINDER** Entry Day takes place on Wednesday (July 31st) from 1pm — 7pm. Judging will be done on Thursday. ****

Premiums for all classes in this department are as follows:

1st - \$10.00 2nd - \$8.00 3rd - \$6.00 4th - \$4.00

SECTION 1 WINE

1. Wines entered for competition must be amateur wine that was home produced.
2. All wines must be produced and bottled by the exhibitor. Wine may be from any year's grapes, grape concentrate, fruit, fruit juice, honey, or other fermentable.
3. All wines must be sealed in a 750 ml or liter bottle. Bottles must be corked with standard wine corks or screw caps.
4. Bottles entered must be labeled as follows (type or print): year of fermentation; name of wine; if applicable: name(s) of grape(s), fruit(s), honey, or other fermentable; if blend, approximate percentage of components.
5. Judging will be based on aroma, appearance, flavor, and overall impressions.

Class

WHITE GRAPE

1. Dry
2. Semisweet
3. Sweet
4. Blend

RED GRAPE

6. Dry
7. Semisweet
8. Sweet
9. Blend

OTHER FRUIT

9. Apple
10. Blueberry
11. Apricot
12. Cherry
13. Blackberry
14. Raspberry
15. Strawberry
16. Elderberry
17. Other Fruit

OTHER WINES

18. Dandelion
19. Rhubarb
20. Raisin
21. Other

TRADITIONAL MEAD

You must specify level of sweetness (dry, semisweet, sweet), carbonation (sparkling, petillant, still), and strength (hydromel, standard, sack). If a specific honey variety was used and the varietal character is noticeable, you may specify this as well.

22. Dry
23. Semi Sweet
24. Sweet

SECTION 2

BEER

1. Beer entries must be homemade.
2. Brew must be shown in glass bottles, 2-12 Oz. size with crown cap.
3. All labels must be removed from bottle.
4. Judging will be based on aroma, appearance, flavor, body, drinkability, and overall impressions.

Class

ALE

1. Light (American to Pales)
2. Amber (Reds, Bitters)
3. Dark (Browns to Stouts)

LAGERS

4. Light (Pils, Vienna, Marzen)
5. Dark (Bocks)

SPECIALTY BREWS

6. Fruit (specify on entry tag)
7. Spices (specify on entry tag)