

## DEPARTMENT 21

### WINE and BEER

1. Only one item may be entered per class.
2. **Entry forms must be submitted to Diane Mott, 300 Grimms Road #1, Honesdale PA 18431, by July 1, 2019. 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 now takes place on Wednesday (July 31) from 1pm – 7pm. Judging will be done on Thursday. **\*\***

Entry tags can be picked up on Monday, July 22nd from 4pm-6pm, please indicate on your entry form if you wish to pick up your tags or have them mailed. Any tags not picked up that day will be mailed (those indicating they would like their tags mailed will have them mailed prior to or on pick up day)

**Premiums for all classes in this department are as follows:**

**1<sup>st</sup> - \$10.00 2<sup>nd</sup> - \$8.00 3<sup>rd</sup> - \$6.00 4<sup>th</sup> - \$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**

5. Dry
6. Semisweet
7. Sweet
8. 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, 2-12oz. 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)