

11-5 HOMEMADE WINES and 11-6 HOME BREW

Director In Charge: Steve Speck

Exhibits will be accepted Saturday July 30th from 1 pm till 4pm. Judging will take place at 5 pm in the Home and Garden Building. Exhibits will then remain in place until release day, Monday August 8th at 6 pm

Please see Page 4 of Fair Book for “Everything You Need to Know to Enter 2022 Fair”. NO LATE ENTRIES ACCEPTED.

Homemade Wines & Home Brew is open to all adult competitors. When there is no competition, the judge may award first or no premium, according to the merits of the exhibit. No entry accepted unless it can be placed in a listed category. All exhibits shall be identified with the entry tag at the time of registration or will not be accepted.

WINE JUDGING STANDARD: Clarity, color, aroma/bouquet, palate, flavor, balance and finish

All exhibits must be made by the exhibitor.

Wines may be made from grapes, berries, other fruits, vegetables or blends of these.

Ingredients may be made from fresh, canned, dried, concentrated or otherwise preserved items.

Exhibitors may enter only two bottles of wine in each category.

Exhibitors will be allowed to view the judging procedure, but may not interact with the judges.

Wines must be submitted in clear, green or brown smooth glass bottles of approximately 750 ml capacity.

Bottles of the general shape called “Bordeaux” or “Rhine” are acceptable and may be closed with cork, screw top or plastic stopper.

Bottles must be filled within one inch of the cork or other closure.

Each bottle must be labeled with the class of wine, the year it was made and the main ingredient used.

Premiums \$10.00, \$8.00, \$5.00

CLASSES

1. Dry Red Grape
2. Dry Red Non-Grape
3. White Dry Grape
4. White Dry Non-Grape
5. Rose
6. Blush
7. Red Sweet Grape
8. Red Sweet Non-Grape
9. White Sweet Grape
10. White Sweet Non-Grape

11. Dessert – Grape
12. Dessert – Non-Grape
13. Sparkling Red
14. Sparkling White
15. Novelty Wine
16. 100% Honey Wine
17. Honey Blend
18. County Raised – main fruit must be grown in Wood County – please specify

HOME BREW JUDGING STANDARD: Appearance, bouquet, aroma, taste, body and overall impression.

Every bottle must be 12-16 ounces in volume, brown or green glass and be free of raised glass or inked brand name lettering and paper labels. No “no deposit” or bottle manufacturing codes are acceptable. Obliterate any lettering or graphics on the cap with permanent black marker. Bottles with Groisch type screwing tops are allowed.

Two bottles must be submitted for each category. To add attractiveness and interest to the display, exhibitors are encouraged to place an original label on the bottles.

Details regarding beer style descriptions can be found in the Brewers Association guidelines at www.beertown.org/education/style.

One entry only in each class.

Premiums \$10.00, \$8.00, \$5.00

CLASSES

1. Light Lager
2. Dark Lager
3. Hybrids
4. English Pale Ale and IPA
5. American Pale Ale and IPA
6. American or English Brown and Red Ale
7. Porter and Stout
8. Wheat and Rye
9. Scottish, Belgian and Sour Ales
10. Specialty Beers