

2007 Ohio State Fair

DIVISION 22

SECTION 2202 - HOMEMADE WINES

Make all entries on the Agriculture/Horticulture/Floriculture Entry Form.

Entry deadline is June 20, 2007.

Bottles that are being shipped must arrive July 16 through July 20 and be addressed to:

Stacey French, Ohio State Fair, 717 East 17th Avenue, Columbus, Ohio 43211

Entries that are being hand delivered must be dropped off at the Voinovich Building on July 21, between the hours of 9:00 a.m. and 11:00 a.m. Wine on display at the Ohio State Fair must be picked up Sunday, August 12, between 6:00 and 7:00 p.m. at the Agriculture Horticulture Building. No other pickup time is available. Any items remaining become the property of the Ohio State Fair Management.

NOTE: One (1) full bottle of wine per class made by the exhibitor that meets the section/class description shall constitute an entry. The entry tag is to be filled out completely and the primary ingredients (i.e. fruit or variety of grape) should be written on the back side of the entry tag. The tag must be tied around the neck of the bottle with string. Any other label or identification must be masked or covered.

Only first place winners will be put on display for the duration of the fair, August 1-12. All others will be released after 4:30 p.m., Saturday, July 21. If you are picking up your bottles and/or wine, please be at the Voinovich Building no later than 5:00 p.m. The building will be closed after 5:00 p.m. Any items left will become the property of the Ohio State Fair Management.

ENTRY FORMS

Entry forms must be postmarked no later than June 20, 2007.

PACKING AND SHIPPING HINTS

Carefully pack your entries in a sturdy box. Line the inside of your carton with a plastic trash bag. Partition and pack each bottle with adequate packaging material. Do not over pack! Write clearly: "Fragile, Glass: "This Side Up" on the package. Your package should weigh less than 25 pounds. Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles. We strongly recommend that you use re-usable shipping containers. These containers help ensure your wine will arrive safely and significantly reduce the amount of packaging waste. It is not against any Bureau of Alcohol, Tobacco and Firearms regulations or federal laws to ship your entries via privately owned shipping companies for analytical purposes. ***It is illegal, however, to ship alcoholic beverage via the US Postal Service - use a private carrier like UPS.*** Private shipping companies may refuse your shipment if they are informed that the package contains alcoholic beverage. It is solely the entrant's responsibility to follow all applicable laws and regulations.

GUIDELINES

1. Wines may be made from grapes, other fruits, berries, vegetables, grains, other suitable ingredients, or blends of these.
2. Ingredients may be fresh, dried, canned, concentrated, or otherwise preserved.
3. Wines should be amateur-homemade by process of fermentation and must not be blended with commercial wines.
4. Wines appropriate for fortification may be fortified with suitable commercial spirits.

PRESENTATION

1. Still wines must be submitted in smooth glass wine bottles of approximately 750 ml to 4/5 quart capacity.
2. Bottles of the general shape called “Bordeaux”, “Burgundy”, or “Rhine” bottles are acceptable.
3. Bottles must have nearly straight sides, may be closed with cork, screw top, or plastic stopper.
4. Sparkling wines must be in standard (green or clear) champagne bottles with wired conventional champagne stoppers. These wines should be delivered chilled. They will be kept chilled until judging time.
5. Capsules, foils, or other seals must not be used over the bottle closure.
6. Bottles must be filled so that one or two inches of air space remains under the fully installed top or cork.

PROCEDURES FOR JUDGING

1. Judging *NOT* open to the public.
2. One judge who is designated by the Ohio State Fair Administration as Chief Judge, will resolve questions of procedure or judgment.
3. Bottles will be sorted according to class.
4. Bottles in each class will be opened in the presence of the judge of the class.
5. Disqualifications will be set aside by the class judge and approved by the Chief Judge.
6. Wines will be judged on a 20 point scale and the class winners will be re-evaluated to Select the Award of Excellence winner.
7. Judging results will be posted after judging. Entries not placing first will be released after judging.
8. Ribbons and results will be mailed.

JUDGING GUIDELINES

Total of 20 points

Appearance	3 points
Aroma and Bouquet	6 points
Finish	3 points
Overall Impression	2 points
Total Taste	6 points

2007 Ohio State Fair Homemade Wine Classes

2007 General Agriculture /Horticulture Rules and Regulations apply to this section.

CLASS	1	2	3	4
1 - Dry Red Table Wine - Fresh Vinifera Grape	5	4	3	2
2 - Dry Red Table Wine - French Hybrid Grape	5	4	3	2
3 - Dry Red Table Wine - Fresh Lambrusca Grape	5	4	3	2
4 - Dry Red Table Wine - Concentrate	5	4	3	2
5 - Dry Red Table Wine - Other Than Grape	5	4	3	2
6 - Dry White Table Wine - Fresh Vinifera Grape	5	4	3	2
7 - Dry White Table Wine - French Hybrid Grape	5	4	3	2
8 - Dry White Table Wine - Fresh Lambrusca Grape	5	4	3	2
9 - Dry White Table Wine - Concentrate	5	4	3	2
10 - Dry White Table Wine - Other Than Grape	5	4	3	2
11 - Dry White Table Wine - Any Other Hybrid Grape	5	4	3	2
12 - Rose or Blush Table Wine	5	4	3	2
13 - Sweet Red or Dessert or Sweet Rose Wine - Any Type Fruit, Berry, Flower or Vegetable	5	4	3	2
14 - Sweet White or Dessert Wine - Any Type Fruit, Berry, Flower, vegetable	5	4	3	2
15 - Red Sparking Wine - Any Type Fruit, Berry, Flower or Vegetable	5	4	3	2
16 - White Sparking Wine - Any Type Fruit, Berry, Flower or Vegetable	5	4	3	2
17 - Fortified Aperitif Wine - Such as Port or Sherry	5	4	3	2
18 - Award of Excellence			Rosette	
19 - Second Place			Rosette	