

*The
Twenty - Ninth
Florida State Fair
International Wine and Grape Juice
Competition
2017 Hobbyist Division
Sponsored
by the
Florida State Fair Authority
and the
Florida Grape Growers Association
February 4 - February 6, 2017*



*Florida State Fair Grounds, Tampa
Special Events Center*

Booklet and Entry Form

*The
Twenty-Ninth Annual
Florida State Fair
International Wine and Grape Juice
Competition
2017
Hobbyist Division*

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Florida Grape Growers Association*

*The 2016 Florida State Fair International Wine and Grape Juice Competition,
Hobbyist Division, hosted 146 entries.*

*10 Double Gold, 36 Gold, 52 Silver and 31 Bronze medals were awarded..
Ribbons are awarded for Best of Show, Best Kit Wine, Best of Florida and Best of
Florida Grown in the following categories: White, Sparkling, Red, Fruit and Dessert
Wine. .*

The overall winners for 2016 were:

**Amateur Best of Show White
Amateur Best of Show Florida White**

2015 Pineapple, Donnie & Betty Nettles, Florida

**Amateur Best of Show Red
Amateur Best of Show Florida Red**

2015 Lenoir, Anthony J Beninati, Florida

**Amateur Best of Show Dessert Wine
Amateur Best of Show Florida Dessert Wine**

2014 Gamay Port Style, Moya Winery, Florida

Amateur Best of Show Red Kit Wine

*2015 Super Tuscan, A&G Wines/Roer/Pela/Lombardo,
Florida*

**We look forward to you joining us for the *Twenty-ninth Annual
2017 Hobbyist Competition.***

Rules Governing Hobbyist Wine Competition

1. Entrants must be at least 21 years old.
2. The entries will be evaluated by panels of judges selected from accredited tasters, including professionals in the areas of product development, research, education and marketing.
3. All entries must have a label attached containing the name of the wine, winemaker's name and the vintage. This must match the Information on the Entry Form.
4. Any one wine may be entered in only one Class.
5. Entries will be presented blind (identified by code only) to the judges in order of residual sugar (Dry, Semi-Sweet, Sweet).
6. In any conflict of classification or criteria, the Judges' Coordinator assumes the responsibility for a final determination.
7. All shipments must be prepaid and must arrive at the Florida State Fair between January 23 and February 1, 2017.
Pack well in proper wine cartons.
8. Competition management will announce winners in each category during the Fair, in printed form. Medal winners will receive medal(s), ribbon(s) and certificate(s) by mail, as appropriate, by the end of March.
9. Wines will be exhibited in the Award Showcase until the day before the end of the Fair. If you wish to pick up your 2nd bottle on February 19th between 11:00 AM and 2:00 PM, you must call or email the coordinator by January 25, 2017
After 2/19/2017 we have no way to secure your wine.
10. No refunds for cancellations can be made after the deadline.
11. If judges are faced with an obviously flawed bottle, an additional bottle of the same entry will be opened for judging (hence the 2-bottle requirement—1 to judge 1 to display). **If your wine goes to the Best of Show round, the second bottle will be opened.**
12. Awards will be on a merit basis. The judges are instructed to grant no awards when, in their opinion, wines are unworthy, and they are empowered to grant duplicate awards if the quality of the wines so merit.
13. Violations of any rules will result in immediate disqualification without refund.
14. In case the competition is not held, fees will be refunded in the amount paid, less a pro rata share of expenses for establishing and maintaining entry files.
15. Entries delivered to the judging site will be stored in a secure area, but neither the Florida State Fair Authority nor the Florida Grape Growers Association is responsible for safety of wines.
16. Competition results will be posted on the Florida Grape Growers website during the week following the competition.

www.fgga.org

Eligibility

This competition is open to all amateur winemakers at least 21 years of age.

Date and Place of Judging

Saturday, Sunday and Monday, February 4, 5 and 6, 2017
Special Events Center, Florida State Fair Grounds
Exit #4 (Orient Road) off of Interstate 4,
Tampa, Florida

Entry

An individual may submit multiple entries, but any one entry can only be submitted in one class. An official entry will consist of the entry form, fee, and no less than (2) 750 ml bottles. A list of classes is contained in this booklet. For still wines, use only standard 750 ml corked or screw capped wine bottles free of original labels, capsules and wax. Sparkling wine must be bottled in 750 ml champagne bottles with the proper closure and wire.

Entry Form

The Entry Form and fee must be mailed to arrive at the Coordinator's Office prior to the **January 20, 2017** deadline. The Entry Form must be completed in every detail. The Winemaker must sign the form, certifying that all statements on the entry form are true.

Send Entry Form and Fee to:

Robert Paulish
FSF Wine Competition Coordinator
331 Lewis Road
Lithia, FL 33547

Check Payable to: FGGA

The Bottles

Each bottle must have a label which contains the wine name, name of the winemaker and vintage. Unmarked, illegible or unidentified bottles will not be judged.

Wine or Juice must be received at the following location between
January 20 and February 1, 2017

FLORIDA STATE FAIR AUTHORITY
HOBBYIST JUICE COMPETITION
4800 US Hwy 301 North
Tampa, FL 33610

CLEARLY MARK CARTON:

GRAPE JUICE FOR FAIR WINE JUDGING ONLY

Delivery

PACK YOUR WINE CAREFULLY. USE PROPER WINE CARTONS.
INCLUDE A COPY OF THE ENTRY FORM IN THE CARTON.
CLEARLY MARK CARTON:

GRAPE JUICE FOR FAIR WINE JUDGING ONLY

Wines may be hand delivered to the State Fair Office between **January 20 and February 1, 2017**, but **please call in advance** (800) 345-3247.

Wines shipped or hand delivered to the Florida State Fair should arrive between **January 20th and February 1st**.

Fee

The fee is \$8.00 per entry for Florida Grape Growers Association (FGGA) members. The fee for non-FGGA members is \$10.00 per entry. After the January 20th deadline, entries must be faxed to Robert Paulish, (813) 902-6656, no later than January 25, 2017, and the fee must arrive no later than January 27th. **Do not put checks inside your boxes.**

Awards

The Florida Grape Growers Association will present certificates. The Florida State Fair will award medals for each Gold, Silver or Bronze medal winner. Ribbons are awarded for Best of Show, Best of Florida and Best of Florida Grown in the following categories: White, Sparkling, Red, Fruit, Juice and Dessert Wine. Ribbons are awarded for Best Kit Wines—Red, White, Sparkling, Dessert. No monetary awards will be given.

Wine Disposition

A bottle of each entry will be exhibited in the Award Showcase for the duration of the fair. If you have prearranged, you may pick up your 2nd wine bottle on February 19, 2017, between the hours of 11 AM—2:00 PM. **Call or email Robert Paulish before January 25 to arrange pickup. You must pre-arrange pickup.**

Contact Information

Robert Paulish

Florida State Fair International Wine Competition Coordinator
331 Lewis Road
Lithia, FL 33547

Phone: (813) 633-8692
Fax: (813) 902-6656

Cell: (813) 833-3194
Email: rpaulish@hughes.net

HOBBYIST WINE AND JUICE CLASSES - 2017

VINIFERA KIT WINE - RED	VINIFERA - RED	NATIVE AMERICAN - RED	FLORIDA FRUIT WINES - RED
900 Cabernet Sauvignon Kit	800 Cabernet Sauvignon	840 Concord	950 FL Blueberry
901 Merlot Kit	801 Merlot	841 Other Red Native	951 FL Elderberry
902 Pinot Noir Kit	802 Pinot Noir	842 Blended Native - Red	952 FL Raspberry
903 Sangiovese Kit	803 Sangiovese		953 FL Straw berry
904 Syrah / Shiraz Kit	804 Syrah / Shiraz	NATIVE AMERICAN - WHITE	954 FL Single Source Red
905 Other Red Vinifera Kit	805 Other Red Vinifera	850 White Native	955 FL Blend Red Fruit
906 Red Vinifera Blend Kit	806 Blended Red Vinifera	851 Blended Native - White	
			FLORIDA FRUIT WINES - WHITE
VINIFERA KIT WINE - WHITE	VINIFERA - WHITE	HYBRIDS - RED	960 FL Citrus
910 Chardonnay Kit	810 Chardonnay	855 Red Hybrids	961 FL Grapefruit
911 Chenin Blanc Kit	811 Chenin Blanc	856 Blended Hybrids - Red	962 FL Lime
912 Gewürztraminer - Kit	812 Gewürztraminer		963 FL Peaches
913 Pinot Gris / Grigio Kit	813 Pinot Gris / Grigio	HYBRIDS - WHITE	964 FL Pheapple
914 Riesling Kit	814 Riesling	860 Blanc du Bois	965 FL Single Source White
915 Sauvignon Blanc Kit	815 Sauvignon Blanc	861 Stover	966 FL Blended White Fruit
916 Other White Vinifera Kit	816 Other White Vinifera	862 Other White Hybrids	967 FL Blush / Rosé Fruit
917 White Vinifera Blend Kit	817 White Vinifera Blend	863 Blended Hybrids - White	
		864 Blush / Rosé Hybrids	NON FLORIDA FRUIT WINES - RED
VINIFERA KIT WINE - BLUSH	VINIFERA WINE - BLUSH		970 Single Source Red
918 White Zinfandel Kit	818 White Zinfandel	MUSCADINE - RED	971 Blended Red
919 Blush / Rosé Kit	819 Other Blush / Rosé	870 Ison	
		871 Noble	NON FLORIDA FRUIT WINES - WHITE
DESSERT KIT WINE	DESSERT WINE	872 Other Red Muscadine	980 Peach, Stone Fruit
920 Late Harvest Dessert Kit - White	820 Late Harvest - White	873 Blended Muscadine - Red	981 Single Source White
921 Late Harvest Dessert Kit - Red	821 Late Harvest - Red		982 Blended White
922 Port Style Kit	822 Port Style	MUSCADINE - WHITE	983 Blush / Rosé Fruit
923 Sherry Style Kit	823 Sherry Style	875 Carlos	
	824 Dessert Specialty Wine	876 Other White Muscadine	JUICE
	825 Berry Dessert Wine	877 Blended White Muscadine	995 Muscadine Juice
	826 Other Dessert Wine	878 Blush / Rosé	996 Other Juice
SPARKLING KIT WINE	SPARKLING WINE		HONEY MEADS / UNIQUE WINE
930 Sparkling Kit - White	830 Sparkling - White Grape		880 Honey / Mead
931 Sparkling Kit - Red	831 Sparkling - Red Grape		881 Unique (Vegetable, Barley, etc.)
932 Sparkling Kit - Pink	832 Sparkling - Pink		
	833 Non-Grape Sparkling		
GRAPE / NON-GRAPE BLEND KIT	GRAPE / NON-GRAPE BLEND		
990 Grape/Non-Grape Kit - Red	890 Grape/Non-Grape - Red		
991 Grape/Non-Grape Kit - White	891 Grape/Non-Grape - White		
992 Grape/Non-Grape Kit - Blush/Rosé	892 Grape/Non-Grape - Blush/Rosé		
NOTE:			
THERE ARE SEPARATE CLASSIFICATIONS FOR KIT WINE. REVIEW ENTIRE CLASS SHEET BEFORE SELECTING ONE FOR YOUR ENTRY.			
<i>Wines must Contain at least 75% of a designated type, if entered as a Varietal.</i>			
<i>Wines with no single varietal of 75% must be entered as a Blend.</i>			

Entry Form Instructions:

Complete the top portion of the form:

Winery Name
Winemaker
Address
City State Zip Code
Phone FAX
Contact
Email Address if you have one.

Example

Blue Heron Vineyard
Bob Paulish
331 Lewis Road
Lithia FL 33547
813-833-3194 813-902-6656
Bob Paulish
rpaulish@hughes.net

Sign the form in the space provided

Your certificate(s) and medal(s) will be mailed to the above address.

The certificate and the awards booklet will contain the name that you have entered.

The phone number will be used to contact you if we have a question regarding your entry.

Fees: Calculate the appropriate fee by multiplying the number of entries times the cost per entry

For each entry, supply the following information:

Class #: This can be found on the CLASSES sheet in this booklet.

Labeled Wine Name: Examples: (Noble, Red Wine, White Blend)

Kit Brand Name: If you made the wine from a kit, write in the BRAND name of the kit (Selection Estate New Zealand Sauvignon Blanc; Vintner's Reserve Sauvignon Blanc)

Vintage: This describes both the harvested year and the year that the wine was produced.

If the wine is a blend of more than 1 year, but 95% is from one year, you may use that year.

Otherwise a blend of 2 or more years would be considered *Non-Vintage (NV)*.

Examples: (2002, 2004, NV).

Appellation is defined as the Origin of the Grapes or Fruit used in the wine.

Examples: (CA 80%, NZ 20%), FL 100%, (FL 80%, MI 20%)

Appellation %: If 75% or more of a given appellation is FL, then the wine will be entered in the Amateur Best of Show Florida as

well as the Amateur Best of Show Florida Grown competition, provided it is a Gold Medal Winner.

All other Gold Medal Winners will be entered in the Amateur Best of Show competition only.

Gallons Produced: Enter the number of gallons of this product that you produced..

Residual Sugar %: Indicate if the wine is Dry, Semi-Sweet or Sweet.

The judges will taste the wines beginning with Dry and moving to Sweet.

If you do not indicate the sweetness level, your wine may be judged out of order and therefore not receive full marks.

Predominate Grape or Fruit Variety %:

Examples: (80% Chardonnay 20% Fume), (100% Noble), (80% Strawberry, 20% Concord)

Alcohol %: This item is optional. If you have measured the percentage, list it.

Wine Pickup:

If you are interested in picking up your wine on the last sale day between 11:00 AM and 4:00 PM, you must call or email Robert Paulish before January 25, 2016. (No Exceptions)

PLACE A COPY OF THE ENTRY FORM IN THE CARTON WITH THE WINE.

MAIL A COPY OF THE ENTRY FORM TO THE COORDINATOR TOGETHER WITH YOUR CHECK FOR THE APPROPRIATE ENTRY FEE