



2018
National Amateur

Wine
Competition

Hyatt Regency Buffalo
Buffalo, NY

Oct. 30 - Nov. 1, 2018

To our fellow wine-makers,

We invite you to submit your homemade wines to the 2018 **American Wine Society** Amateur Winemakers Competition. The AWS has conducted this prestigious Amateur and Commercial wine competition annually for over 40 years.

New this year are On-Line Registration and payment with PayPal using any major credit card.

To maintain our high quality and consistency we utilize **American Wine Society (AWS)** Certified Judges and industry winemakers to score and critique submitted wines. **AWS** judges have completed a rigorous 3-year training program, supplemented by extensive hands-on experience and periodic recertification. These judges are often sought out to judge in major US wine competitions. Amateur winemakers will also receive the actual scoring sheets and judges' comments for each of their submitted wines. This insightful feedback usually includes suggestions for improvements, when needed, and is often found to be more valuable than winning a medal.

This year, again, by popular request, we continue our Wine Label Competition - *see Guidelines, item 18*.

All kit wines will be judged as a separate category in the same varietal groupings as non-kit wines by the same judges. "Best In Show Kit Wine" will be awarded as well as "Best in Category", e.g. Best Vinifera, where at least 5 wines are entered. We believe this allows kit wine-makers to compare their skills with those of their peer winemakers.

Registration steps for On-Line entry:

1. Fill out, in BLACK ink, all forms of this document including information on all wines entered.
2. Go to www.awscompetitions.com/on-line-entry.
3. Use information from step 1 to complete On-Line entry and payment.
4. Follow all shipping directions in this document.
5. Make 3 copies of the completed forms from Step 1.
 - a. Include one copy of this form WITHOUT your financial information, or include the on-line confirmation copy with your wine shipment.
 - b. Attach the corresponding Entry label to each bottle of that wine in the shipment.

The Annual Amateur and Commercial Wine Competitions for 2018 will be held on October 30-Nov 1, just prior to the 2018 **AWS** Conference at the Hyatt Regency Buffalo, Buffalo, NY.

Good Luck!
Melissa Bartlett
AWS Amateur Wine
Competition

Deadlines

Paperwork can be submitted now.
Deadline is **October 21, 2018**

Delivery of wine is accepted from September 1 and
deadline October 24, 2018 to:

Leonard Oaks
ATTN: AWS-AWC
10609 Ridge Road
Medina, NY 14103

Competition Inquiries

Melissa Bartlett

Email: awc@americanwinesociety.org

Call: 703-969-4752

Wine Classifications

Please read the Competition Guidelines. **Wines containing less than 75% of one Varietal should be entered as blends.**

White Vinifera

Table wines made from a *Vinifera* species of grape, dry or semi-dry.

105	Chardonnay - Unoaked
110	Chardonnay - Oaked
115	Albariño
120	Riesling Dry
121	Riesling Semi-Dry
123	Riesling Sweet
130	Gewürztraminer
140	Sauvignon Blanc
141	Muscat
150	Pinot Grigio (Pinot Gris)
160	Viognier
195	Other White Vinifera Varietals
199	White Vinifera blends

Red Vinifera

Table wines made from a *Vinifera* species of grape, dry or semi-dry.

210	Cabernet Sauvignon
220	Zinfandel
230	Merlot
240	Syrah/Shiraz
250	Pinot Noir
260	Cabernet Franc
265	Malbec
270	Sangiovese
275	Gamay
280	Petit Verdot
285	Tannat
290	Petite Sirah
295	Other Red Vinifera Varietals
299	Red Vinifera Blends

620 Red Mixed Category Blends

Table wines made from grapes, from different main categories, dry or semi-dry. (Examples: *Vinifera/Hybrid, Hybrid/Native, Vinifera/Native.*)

Minor varietal should constitute 10% or more. If the minor varietal is less than 10%, enter the wine in the appropriate varietal category above.

Rosé

Blush, pink or rose colored, grape table wines. Rosé Fruit Wines should be entered in the appropriate Fruit Category.

660	Vinifera
670	Hybrid
680	Native
690	Blends

Fruit

Table wines, dry, semi-dry or sweet

710	Apple or Pear Wine
720	Stone Fruits (x: Peach, Plum, Apricot, Cherry, etc.)
730	Raspberry or Blackberry
740	Blueberry, Elderberry
750	Specialty (ex: Dandelion, Rhubarb, Citrus, Vegetable)
760	Apple or Pear Cider
790	Fruit infused
795	Other
799	Fruit Blends/Fruit-Grape Blend

Non-Fortified Dessert Wines

820	Ice Wine
825	Late Harvest Wines
895	Other Non-Fortified Dessert Wines

Fortified Dessert and Dessert

Wines Over 16% alcohol

830	Port Style
835	Sherries
896	Other Fortified Dessert Wines

Mead/Honey Wine

900	Mead/Honey Still
905	Mead/Honey Fruit Infused
945	Other

Sparkling

Wines made effervescent by Carbon Dioxide.

990	Sparkling Grape and Non-grape including blends
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White Hybrid

Table wines made from grapes crossed from more than one species, dry or semi-dry

310	Seyval
320	Vidal Blanc
330	Cayuga White
340	Traminette
360	Vignoles
370	La Crescent
395	Other White Hybrid Varietals
399	White Hybrid Blends

Red Hybrid

Table wines made from grapes crossed from more than one species, dry or semi-dry.

410	Chambourcin
415	Baco Noir
420	Chancellor
430	DeChaunac
440	Foch
450	Frontenac
460	Corot Noir
465	Marquette
470	Noiret
495	Other Red Hybrid Varietals
499	Red Hybrid Blends

White Native

Table wines made from a North American species of grape, dry or semi-dry.

510	Delaware
520	Diamond
530	Catawba
535	White Muscadines
540	Niagara
545	Other White Varietals
549	White Native Varietal Blends

Red Native

Table wines made from a North American species of grape, dry or semi-dry.

550	Concord
560	Cynthiana/ Norton
570	Red Muscadines
595	Other Red Native Varietals
599	Red Native Blends

610 White Mixed Blends

Table wines made from grapes, from different main categories, dry or semi-dry. (Examples: *Vinifera/Hybrid, Hybrid/Native, Vinifera/Native.*)

Minor varietal should constitute 10% or more. If the minor varietal is less than 10%, enter the wine in the in the category with the most in the wine.

2018 AWC Guidelines

1. An **AMATEUR** winemaker makes wine either alone or in collaboration with other amateur winemakers. If there is collaboration all persons involved must be named on the entry form and are considered as one entrant. Since this is an AMATEUR competition, no individual or any member of the group should be directly involved with commercial wine making.

Commercial wine making is a business enterprise certified as a bonded winery, authorized by the Alcohol and Tobacco Tax and Trade Bureau, for the production and sale of wine. Any person who owns, manages, supervises or receives any form of compensation for being involved with the operation of any non-residential wine making facility may NOT enter the **AWS** Amateur Wine Competition. **Any wine that may be legally sold is not an Amateur Wine.** Any inquiries regarding amateur status may be directed to the Amateur Wine Competition Chair.

2. Non-AWS member wine-makers may enter the competition.

3. Amateur wine-makers may not use products, other than juice, or facilities of a commercial winery during any stage of wine preparation or wine storage.

4. Wines entered in this competition must be free of artificial coloring or flavor enhancers other than sugar, oak, and other woods or the effects of specialty yeast and /or supplemental tannins. **This is critical!**

5. Grape varieties are classified as Vinifera, Hybrid and Native. Grapes of the vitis labrusca, vitis riparia, vitis rotundifolia, vitis rupestris, or vitis aestivalis species will be considered as Native.

6. Wines entered as varietals should contain at least 75% of that designated varietal. Wines containing less than 75% of one varietal should be entered as **blends**.

Wine-makers must list all varietals and percentage of each.

7. Wines from the same fermentation but made into different sweetness levels or receiving different treatments of oak, may be entered into the appropriate categories without restriction.

8. Blends that include grape wine and fruit wine must be entered in the Fruit category, fruit/grape blend and designate proportions. Fruit or non-grape wines which are sparkling or fortified must be entered in the respective Sparkling or Fortified categories.

9. There is no limit to the number of wines that a person or team may enter.

10. Wines which received a GOLD or DOUBLE GOLD medal in a previous **AWS** Amateur Competition are not eligible to be entered.

11. **Two** 750 ml bottles (or three 375 ml bottles) will be required for every wine being entered. Wine must be contained in standard Burgundy, Bordeaux, or Rhine shaped bottles. Screw-capped bottles are permitted but will be disqualified if sealed with a cork. Sparkling wines must be entered in a 750 ml champagne-type bottle and sealed with a cork or plastic closure secured with the proper safety wire, or a crown cap. Ports and Sherries may be entered in fortified wine bottles with “T” corks. These wines may be entered in 375 ml bottles and they must be entered under the fortified designation. However, three (3) bottles will be required if the “half bottle” size is used.

PLEASE DO NOT CAPSULE THE BOTTLES

12. Wines are judged in the category designated by the winemaker, so care must be taken to choose the correct category. For example, a sparkling wine entered in a still wine category would be considered a fault. If in doubt, contact the Amateur Wine Competition Chair

13. The “Best of Category” winners will be clearly superior in their category and the “Best of Show” wine will have an overall enological excellence that surpasses all other wines in the competition.

14. PRE-REGISTRATION IS MANDATORY!

A. Enter at www.awscompetitions.com/on-line-entry

B. Mail or fax the entry form included in this brochure including your payment information and complete information on wines to AWS, OR

C. Email registration form only. DO NOT include your financial information to AWS and call AWS to process credit card payment.

Please register and ship early.

15. ENTRY FEES: For **AWS** Members the fee is \$25.00 per entry. The entry fee for non-**AWS** Members is \$35.00/entry.

All members of a wine making team must be **AWS** Members to get the member rate. The entry fee covers the expense of qualified judges, competition correspondence, award medals and the mailing of the judges’ score sheets to each **AWS** Amateur Wine Competition Participant. This fee is comparable or less than other nationally recognized Amateur Wine Competitions. One medal presented or shipped to the winemaker per winning entry. Additional medals are available for purchase.

16. It is the responsibility of the entrant to ship or deliver the entry wines to the competition-receiving site in good condition. Past experience has shown that bottles packed in cartons specifically designed for shipping wine have arrived unbroken.

2018 AWC Guidelines

17. SHIPPING: DO NOT INCLUDE PAYMENT WITH YOUR WINES. All wines must be shipped to arrive between September 1 and October 21, 2018. **NO WINES WILL BE ACCEPTED AT THE COMPETITION. NO EXCEPTIONS.**

Wine received between October 22 and Oct. 29 will be judged but may be flighted separately in mixed categories which may affect the evaluation of the wines.

Place a copy of your wine registration in the shipping box . **Do NOT include payment information in the shipping box.**

Ship to:

**Leonard Oaks
ATTN: AWS-AWC
10609 Ridge Road
Medina, NY 14103**

UPS has been contacted and is our recommended shipper. If you are asked by the shipping company to designate contents of the box, wine-makers suggest saying **grape juice, water samples or vinegar**. It is recommended that NO special designation be written on the outside of the box or disclaimer as to “Samples for evaluation”, or Fragile, or Not for Sale. If you have shipping problems contact. **Joe Dautlick 814-674-5480** jdautlick2@hotmail.com

18. Wine-maker Bottle Label Contest: Must be crafted by wine-maker and attached to the bottle of judged wine using the same address and deadline. These will be judged by our certified judges or design professionals. Criteria in judging include: creativity, information content, clarity, artistic appeal, and pizzazz. Record the entry number in quotes on the official entry forms for the wine label you would like considered. Enter only one bottle label per winemaker.

We suggest if you have multiple labels of similar design, that you chose ONE label to enter.

19.All judging will be conducted on October 30-Nov 1. The “Best in Show” judging will be done immediately following panel judging.

20.Special awards will be given for:

- Best of Show Wine
- Best Vinifera Wine
- Best Hybrid Wine
- Best Native Wine
- Best Fruit Wine
- Best Dessert Wine
- Best Sparkling Wine
- Best Rose Wine
- Best Estate Grown Wine
- Best Kit Wine
- Best Label

21.The average scores from the judging panels will decide the medal, Double Gold, Gold, Silver and Bronze or no medal, to a given wine.

22.The Award Winners will be announced at the 2018 **AWS** National Conference in Hyatt Regency Buffalo, Buffalo, NY. Winners will also be posted on the **AWS** website, americanwinesociety.org, by Dec. 15 and published in the **AWS** NEWS.

23. Unused wines from the Amateur Wine Competition will be utilized for the Amateur Wine Experience event during the AWS National Conference

24. The **AWS** Director of Competitions reserves the right to interpret these rules as necessary for the best interest of the Competition.

2018 AWS Amateur Wine Competition

With the exception of on-line entries, return registration pages including this page with your payment by one of the following methods:

Mail: AWS PO Box 889 Scranton, PA 18501	Fax: 570-344-4825	On-Line www.awscompetitions.com /on-line-entry	Email NO financial information. Call AWS to pay
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Make additional copies for inclusion with wine shipment. You will need the original plus 3 copies of your registration sheets. This entry form can be downloaded from the AWS website: www.americanwinesociety.org or www.awscompetitions.com. On-line entries receive a confirmation printout that could be substituted for these copies.

THESE FORMS MUST BE TYPED OR PRINTED IN BLACK INK.

Include a complete copy of these registration sheets including this page if you mail or fax registration. Include a complete copy but NOT this payment information page with your wine shipment. Attach the corresponding Entry number data to each corresponding bottle. Thus, if Entry # 2 is a Zinfandel, you will cut out Entry #2 data twice and attach one copy to each of the two bottles of Zinfandel submitted.

Deadline date for entry paperwork receipt is October 21, 2018. Deadline date for wine receipt in New York is October 21, 2018.
Official Entry Form

Are you currently an AWS member? Yes No

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email: _____

Number of wine entries _____ Total wine entry fee (US\$) _____

Bottle entry number for label competition _____

(Note Members pay \$25/entry and Non-members pay \$35/entry.)

I (We) certify that I am (we are) the wine-maker(s) of the wines entered below and all entries conform to the 2018 Guidelines above.

Signature _____ Date _____

Signature _____ Date _____

Select method of payment

Visa

Discover

Mastercard

American Express

Check (payable to AWS)

Name on card

Credit card number

Security code Expiration

Cardholders signature

2018 AWS Amateur Wine Competition

Include a copy of this page and all the following pages containing your wine registration data in the box with your wine shipment.

Official Entry Form

Are you currently an AWS member? <input type="radio"/> Yes <input type="radio"/> No		
Name _____		
Address _____		
City _____	State _____	Zip _____
Phone _____	Email: _____	
Number of wine entries _____	Total wine entry fee (US\$) _____	
Label entry number _____		
(Note Members pay \$25/entry and Non-members pay \$35/entry.)		
I (We) certify that I am (we are) the wine-maker(s) of the wines entered below and all entries conform to the 2018 Guidelines above.		
Signature _____	Date _____	
Signature _____	Date _____	

Shipping labels for your use

Leonard Oaks
ATTN: AWS-AWC
10609 Ridge Road
Medina, NY 14103

Leonard Oaks
ATTN: AWS-AWC
10609 Ridge Road
Medina, NY 14103

Please make copies of this page for additional entries.

Use the Category # for your wine as shown under the Wine Classifications section.

Use the following codes for SWEETNESS LEVELS:

Please measure your sweetness levels with a hydrometer or other sweetness determining method.

D=Dry, less than 1% residual sugar,

SD=Semi-Dry, 1% to 3%,

S=Sweet, 3.1% to 6%,

DES=Dessert, over 6%

Entry #1

Category # _____

Vintage Year _____

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Sweetness D SD S DES

Juice/Concentrate? Yes

Grapes/fruit/berries? Yes

Wine Kit? Yes

Estate Grown Fruit? Yes

Entry #2

Category # _____

Vintage Year _____

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Sweetness D SD S DES

Juice/Concentrate? Yes

Grapes/fruit/berries? Yes

Wine Kit? Yes

Estate Grown Fruit? Yes

Entry #3

Category # _____

Vintage Year _____

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Sweetness D SD S DES

Juice/Concentrate? Yes

Grapes/fruit/berries? Yes

Wine Kit? Yes

Estate Grown Fruit? Yes

Entry #4

Category # _____

Vintage Year _____

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Sweetness D SD S DES

Juice/Concentrate? Yes

Grapes/fruit/berries? Yes

Wine Kit? Yes

Estate Grown Fruit? Yes

Entry #5

Category # _____

Vintage Year _____

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Sweetness D SD S DES

Juice/Concentrate? Yes

Grapes/fruit/berries? Yes

Wine Kit? Yes

Estate Grown Fruit? Yes

Entry #6

Category # _____

Vintage Year _____

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Sweetness D SD S DES

Juice/Concentrate? Yes

Grapes/fruit/berries? Yes

Wine Kit? Yes

Estate Grown Fruit? Yes

Entry #7

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #8

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #9

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #10

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #11

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #12

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes