



# 2010

NATIONAL AMATEUR  
**WINE**  
COMPETITION

**October 22 - 24**

**Holiday Inn | North Hills, PA**

**Registration Deadline  
September 24, 2010**

The American Wine Society  
7962 Galloway Ct.  
Mentor, Ohio 44060



## To all of our fellow winemakers:

The American Wine Society has a history of conducting very consistent Competitions for Amateur winemakers. The training program for AWS Wine Judges is a three to four year process that covers all aspects of wine evaluation from vinification procedures to wine faults to recognizing varieties. These trained Wine Judges use the same guidelines and evaluation techniques that are applied to the Commercial Wine Competition with one important difference: the score sheets and critique comments are returned to the Amateurs. Commercial wineries do not get this level of insightful feedback. In fact, these written comment sheets are often more valuable to the Amateur winemaker than winning an award as they can include suggestions on how to make improvements or enhance the characteristics of the wines. Most other Competitions do not provide this very useful service making the AWS Amateur Competition an instructive tool as well as an awards program.

When you have entered a wine in an AWS Amateur Wine Competition you can be assured it will be evaluated in an unbiased, critical fashion by Wine Judges who are passionate about the art involved in assessing every facet of the wine making experience. To receive an award from these trained Wine Judges is the highest acknowledgement of your skills as a winemaker.

The Annual Amateur and Commercial wine Competitions for 2010 will be held October 22-24 at the Holiday Inn North Hills in Pittsburgh, Pennsylvania. We hope you will send us not only your best wines, but perhaps wines that need critical evaluation. Our trained Wine Judges will provide you with their comments and advice and, I am sure, more than a few medals. I have competed against many of you myself and know your potential.

Good Luck!

Jim Sperr

Co-chair AWS Amateur and Commercial Wine Competitions

awscompetitions@yahoo.com

## 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.*

- 110 Chardonnay
- 120 Riesling
- 130 Gewurztraminer
- 140 Sauvignon Blanc
- 150 Pinot Grigio (Pinot Gris)
- 180 Other White Vinifera Varietals

### Red Vinifera

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

- 210 Cabernet Sauvignon
- 220 Zinfandel
- 230 Merlot
- 240 Petite Sirah
- 250 Pinot Noir
- 260 Cabernet Franc
- 270 Sangiovese
- 280 Other Red Vinifera Varietals
- 290 Red Vinifera Blends

### White Hybrid

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

- 310 Seyval
- 320 Vidal Blanc
- 380 Other White Hybrid Varietals
- 390 White Hybrid Blends

### Red Hybrid

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

- 410 Chambourcin
- 480 Other Red Hybrid Varietals
- 490 Red Hybrid Blends

### White Native

*Table wines made from a North American species of grape, dry or semi-dry. (Examples: Niagara, Delaware, Dutchess, Scuppernon, etc.).*

- 510 White Native Varietals and Blends

### Red Native

*Table wines made from a North American species of grape, dry or semi-dry. (Examples: Concord, Cynthiana, etc.).*

- 610 Red Native Varietals and Blends

### 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.*

- 660 White
- 670 Red

### Fruit

*Table wines, dry, semi-dry or sweet.*

- 720 Apple or Pear
- 740 Stone Fruits (Examples: Peach, Plum, Apricot, Cherry, etc.)
- 760 Raspberry or Blackberry
- 770 Other (examples: Elderberry, Blueberry, Citrus, May Wine)

### Aperitif/Dessert

- 810 Dry, Semi Dry or Sweet Fortified Aperitif or Dessert wines
- 880 Sweet Non-fortified Grape (over 3% rs)
- 890 Dessert Non-fortified (over 6% rs)

### Sparkling

*Wines made effervescent by the presence of Carbon Dioxide.*

- 980 Sparkling Grape and Non-grape including blends

### Rosé

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

- 1000 Dry or semi-dry, made from red grapes or blends of white and red grapes.

# Official Entry Form

## 2010 AWS Amateur Wine Competition

Return this page with your entry fee payment. Make additional copies if needed. *Entry form can be downloaded from the AWS website: [www.americanwinesociety.org](http://www.americanwinesociety.org).*

Are you currently an AWS member?  Yes  No

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State/Province \_\_\_\_\_ Zip \_\_\_\_\_

Phone ( ) \_\_\_\_\_ Email \_\_\_\_\_

Number of Wine Entries \_\_\_\_\_ Total Entry Fees (U.S. Dollars) \$ \_\_\_\_\_

*(Note Members pay \$20/entry and Non-members pay \$30/entry)*

**I (We) certify that I am (we are) the winemaker(s) of the wines entered below.**

Signature \_\_\_\_\_ Date \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

### METHOD OF PAYMENT

Check/Money Order  Visa  Mastercard  American Express  Discover

Account No. \_\_\_\_\_ Exp. Date \_\_\_\_\_

Cardholder's Signature \_\_\_\_\_

Use the **CATEGORY #** for your wine as shown under the Entry Categories and Descriptions section. Use the following codes for **SWEETNESS LEVELS:** **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# \_\_\_\_\_

Year Made \_\_\_\_\_ Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Sweetness:  D  SD  S  DES Estate Grown Fruit?  Yes  No Wine Kit or Concentrate?  Yes  No

**ENTRY #2** Category# \_\_\_\_\_

Year Made \_\_\_\_\_ Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Sweetness:  D  SD  S  DES Estate Grown Fruit?  Yes  No Wine Kit or Concentrate?  Yes  No

# 2010 Guidelines

1. An AMATEUR winemaker makes wine either alone or in collaboration with other amateur winemakers. If there is a collaboration, all persons involved must be named on the entry form and are considered as one entrant. Because this is an AMATEUR competition, no individual or any member of the group should be directly involved with commercial winemaking. 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 (money, grapes, wine, etc.) for being involved with the operation of any non-residential wine making facility (wine school, wine club, home winemaking center, etc.) 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. **AWS National Amateur Wine Competition entrants are not required to be AWS members.**

3. Amateur winemakers may not use the products, other than juice, which may be sulfited, 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 oak.

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 varietal. Wines containing less than 75% of one varietal should be entered as blends.

6a. Amateur Winemakers 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 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 medal in a previous AWS **National** Competition are not eligible.

11. Two 750 ml bottles (or four 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. Wines may be entered in 375 ml. bottles. However, four bottles will be required if the "half bottle" size is used.

12. All wines will be judged by a panel of professionally qualified judges according to the current relative merits of the wine within the category.

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!** The easiest and preferred method of registration is online at: [www.americanwinesociety.org](http://www.americanwinesociety.org). Alternately, registrants can mail the entry form included in this brochure before September 24, 2010 with a check in U.S. dollars payable to American Wine Society, 7962 Gallowae Ct., Mentor, Ohio 44060

15. **ENTRY FEES: For AWS Members** the fee is **\$20.00 per entry**. The entry fee for **non-AWS Members** is **\$30.00** per entry. All members of a winemaking team must be AWS Members to get the member rate. The entry fee covers the expense of professionally 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.

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. A sheet of personalized labels will be mailed back to the winemaker after they have registered and paid for their entries. The sheet will contain one label for each bottle and one shipping label to be used for shipping to the competition. Each bottle sent should have on it **ONLY** the preprinted label containing the entry information. **DO NOT WRITE ON THIS LABEL.** Entries may be disqualified if other labels are on the bottle.

17. All wines must be sent **between September 7 and October 14, 2010**. NO WINES WILL BE ACCEPTED AT THE COMPETITION.

18. FedEx Ground Service is the preferred shipping method for all AWS Amateur Wine entrants. Please use the special labels, sent to you with your bottle labels, on the outside of all packages containing Amateur Wines for the competition.

19. The judging will be conducted on Friday and Saturday, October 22 & 23, 2010. Categories containing less than ten entries may be combined. Additional categories may be added at the discretion of the AWS Director of Competitions. The "Best of Show" judging will be done immediately after the end of the Panel Judging.

20. Special awards will be given for the **Best of Show Wine, Best Vinifera Wine, Best Hybrid Wine, Best Native Wine, Best Fruit Wine, Best Estate Grown Wine, and the Best Kit Wine.**

21. The average scores from the judging panels will decide the number of Gold, Silver and Bronze

medals awarded in each category. These are the same point requirements as for the AWS Commercial Wine Competition. The Point Guidelines for the awards are: **BRONZE 13.0-14.9, SILVER 15.0-16.4, GOLD 16.5-20.**

22. The Award Winners will be announced in November at the 2010 AWS National Conference in Cincinnati, Ohio. Winners will also be posted on the AWS website, www.americanwinesociety.org, and published in the AWS NEWS, immediately after the Conference.

23. All unopened second bottles from the Amateur Wine Competition will be boxed and shipped to the AWS National Conference in Cincinnati where they will be utilized for the popular Amateur Wine Experience. At this event, all Conference attendees will have a chance to taste and score the Amateur wines and compare their scores to the scores awarded by the judging panels at the Amateur Wine competition.

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

## Qualifications to Become an AWS Sanctioned Regional Amateur Wine Competition

1. The Competition must be sponsored or cosponsored by an AWS Chapter.

2. The AWS logo must be prominently displayed on all literature pertaining to the Competition including the Entry Form.

3. The Head Wine Judge must be an AWS Certified Wine Judge. Each judging panel must contain at least three judges and the Panel Captain must be an AWS Certified Judge.

4. The AWS 20 Point Evaluation Scale must be used.

5. The AWS Point Guidelines must be used for awards: **BRONZE 13.0-14.9, SILVER 15.0-16.4, GOLD 16.5-20**

6. Requests for a Regional Amateur Wine Competition to become Sanctioned by the AWS should be forwarded to:

Jim Sperk  
American Wine Society  
7962 Gallowae Ct.  
Mentor, Ohio

440-667-2238  
awscompetition@yahoo.com

Documents required to be sent to the Amateur Wine Competition Chair include:

- A. A copy of the Entry Form and any Promotional literature.
- B. A list of proposed Head Wine Judge and Table Captains
- C. A statement that all judging will be done using the AWS 20 Point Evaluation Scale and that the awards will be based on the current AWS Point Guidelines

8. Official AWS Regional Competition Medals are available from the AWS National Office at a cost of \$8.00 each. These are 2 inches in diameter and bear the AWS logo in Gold, Silver or Bronze colored metals. You may use the standard AWS Red, White and Blue neck ribbon, or, for an additional \$1.00 per medal, you may have a custom colored and imprinted neck ribbon.



**ENTRY #3** Category# \_\_\_\_\_

Year Made \_\_\_\_\_ Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Sweetness:  D  SD  S  DES Estate Grown Fruit?  Yes  No Wine Kit or Concentrate?  Yes  No

**ENTRY #4** Category# \_\_\_\_\_

Year Made \_\_\_\_\_ Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Sweetness:  D  SD  S  DES Estate Grown Fruit?  Yes  No Wine Kit or Concentrate?  Yes  No

**ENTRY #5** Category# \_\_\_\_\_

Year Made \_\_\_\_\_ Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Sweetness:  D  SD  S  DES Estate Grown Fruit?  Yes  No Wine Kit or Concentrate?  Yes  No

**ENTRY #6** Category# \_\_\_\_\_

Year Made \_\_\_\_\_ Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Sweetness:  D  SD  S  DES Estate Grown Fruit?  Yes  No Wine Kit or Concentrate?  Yes  No

**ENTRY #7** Category# \_\_\_\_\_

Year Made \_\_\_\_\_ Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Sweetness:  D  SD  S  DES Estate Grown Fruit?  Yes  No Wine Kit or Concentrate?  Yes  No

**ENTRY #8** Category# \_\_\_\_\_

Year Made \_\_\_\_\_ Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & % \_\_\_\_\_

Sweetness:  D  SD  S  DES Estate Grown Fruit?  Yes  No Wine Kit or Concentrate?  Yes  No