

**Division 10**  
**Wine**  
**Creative Arts Building**  
Superintendent: Dave Schubauer  
Assistant: Kristine Starmer



For further information, see General Rules page 4

**Sponsors:** Smith's Liquor Gallery                      Colonial House Restaurant  
Staple and Spice Market                      Canyon Lake Liquor Store  
Prairie Berry Winery                      Black Hills Cellar II Wine Club

**Awards:**

- A Best of Class Rosette, gift certificates from the sponsors and cash from the Black Hills Cellar II Wine Club will be given in each of the four classes.
- Best of Show/Judges Choice Rosette and gift certificates will be given.

**Specific Rules for Wine:**

1. NO ENTRIES WILL BE RELEASED EARLY. In case of early pick up, award money will be forfeited and exhibitor will not be allowed to enter the following year.
2. Open to any amateur wine maker. All entries must be the work of the person entering.
3. There is NO entry limit per Lot #. Please no duplicates of same type of variety.
4. Use only standard wine bottles. 23 to 30 ounces with commercial label removed. Exhibitors are encouraged to place their own personal labels on bottle. Specialty wines may be bottled in smaller 0.375 liter or equivalent bottles. Bottles will be concealed in brown paper bags by the Wine Division Officials.
5. Corked, screw cap, bottle cap or stopper closures may be used. Sparkling wines should be bottled in champagne type bottle with proper closure, suitably wired in place.
6. Some of the criteria used in judging the wines will be: clarity, color, aroma, bouquet, acidity/balance, sweetness, body, flavor and alcohol.
7. All wines must be homemade. Entries cannot be sold.
8. Please NO wine entries that have had extract or fruit juices added to sweeten or enhance the flavor just prior to bottling, as this increases the flavor of the fruit unfairly.
9. Only the Superintendent, Assistant Superintendent(s), Judges and Helpers will be allowed in the judging area.
10. On your exhibitor tag, ALL entries must list primary ingredient and any secondary ingredient (blends).

**Class A: Dry (0.990 Hydrometer Reading)**

**Lot:** 900 Dry White Fruit  
 901 Dry White Grape  
 902 Dry White Berry  
 903 Dry Kit White Wine  
 904 Dry Mint Varieties  
 905 Dry White Wild Native Fruit  
 906 Dry Rhubarb  
 907 Dry Blended Wine\*  
 908 Dry Cherry  
 909 Dry Red Fruit  
 910 Dry Red Berry  
 911 Dry Red Kit Wine  
 912 Dry Red Grape  
 913 Dry Red Wild Native Fruit  
 914 Dry Choke Cherry  
 915 Dry Mead/Blended Mead\*  
 916 Dry other than named

**Class B: Semi Dry/Sweet**

917 Semi Dry/Sweet White Fruit  
 918 Semi Dry/Sweet White Grape  
 919 Semi Dry/Sweet White Berry  
 920 Semi Dry/Sweet Kit White Wine  
 921 Semi Dry/Sweet Mint Varieties  
 922 Semi Dry/Sweet White Wild Native Fruit  
 923 Semi Dry/Sweet Rhubarb  
 924 Semi Dry/Sweet Blended Wine\*  
 925 Semi Dry/Sweet Cherry  
 926 Semi Dry/Sweet Red Fruit  
 927 Semi Dry/Sweet Red Berry  
 928 Semi Dry/Sweet Red Kit Berry  
 929 Semi Dry/Sweet Red Grape  
 930 Semi Dry/Sweet Red Wild Native Fruit  
 931 Semi Dry/Sweet Choke Cherry  
 932 Semi Dry/Sweet Mead/Blended Mead\*  
 933 Semi Dry/Sweet other than named

**Class C: Sweet (1.020 & higher hydrometer reading)**

**Lot:** 934 Sweet White Fruit  
 935 Sweet White Grape  
 936 Sweet White Berry  
 937 Sweet Mint Varieties  
 938 Sweet White Kit Wine  
 939 Sweet White Wild Native Fruit  
 940 Sweet Rhubarb  
 941 Sweet Blended Wine\*  
 942 Sweet Cherry  
 943 Sweet Red Fruit  
 944 Sweet Red Berry  
 945 Sweet Red Kit Wine  
 946 Sweet Red Grape  
 947 Sweet Red Wild Native Fruit  
 948 Sweet Choke Cherry  
 949 Sweet Mead/Blended Mead\*  
 950 Sweet other than named

**Class D: Specialty**

951 Sparkling  
 952 Sherry  
 953 Port  
 954 Madeira  
 955 Other than named specialty wine

- On your exhibitor tag, please specify the variety of Grape, Berry and Fruit.
- All wines should be tested with a hydrometer to insure they are in the correct class for judging.

\*Please include percentage of fruits and/or concentrates added to wine to make the blended wine so judges can identify each fruit in aroma and/or flavor.