



ONE HUNDRED FORTY NINETH  
**NEBRASKA STATE FAIR**

August 24 – September 3, 2018

**Grand Island, NE**

# **Wine Department**

## **Nebraska State Fair Board**

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# WINE DEPARTMENT

Superintendent: Frank Sobetski, Jr.

Omaha, Ne

Phone 402-593-9171

Entry Fee: \$5 per Entry

**NOTE: Shipping and Judging Location**

## ENTRY PROCEDURE

### **Entry Deadline is Wed, July 25, midnight**

#### **Entry options:**

- **Online:** The most efficient way to enter is online. Instructions are found on the web site, [www.statefair.org](http://www.statefair.org). Select "Get Involved", then "Open Class Domestic Exhibits & Results" and then click on "Online Entry". Complete the online entry by Wed, July 25, midnight.
- **Mail-in:** If entering by mail-in, make check payable to Nebraska State Fair and mail with completed [2018 Wine Entry Form](#) to: Nebraska State Fair, PO Box 1387, Grand Island, NE 68802. Entry Forms must be postmarked no later than Wed, July 25, midnight.
- **In Person:** The [2018 Wine Entry Form](#) and check can also be hand delivered by not later than Wed, July 25 to the NSF Office at 501 E Fonner Park Rd, Ste 200, Grand Island NE during normal business hours of 8 am to 5 pm, Mon through Fri.

#### **Entry information:**

- Entry fee is \$5 per entry. Checks or credit card only, no cash. Entry Forms received without entry fee will be returned.
- Upon receipt of entry form and fee, a pressure sensitive Official Entry Label for each bottle entered will be sent to each exhibitor. Please affix to bottle before arrival for competition.

### **Shipping location for 2018:** Fermenter's Supply – Omaha NE

Entries must arrive at the Fermenter's Supply in Omaha, NE between the dates of Wed, Aug 1 and Wed, Aug 8. *Do not deliver prior to Wed, Aug 1.*

There are two options for delivery

- **In person** to the Fermenter's Supply, 8410 K Plaza, Suite #10, Omaha NE, 68127 between the dates of Wed, Aug 1 and Wed, Aug 8 during normal business office hours of 10:30 am to 5:30 pm.
- **Delivery by UPS or FedEx** during the time period between Wed, Aug 1 and Wed, Aug 8 using the following street address: Fermenter's Supply, 8410 K Plaza, Suite #10, Omaha NE 68127.

*Note that the Drop-Off/Return sites are not an option for 2018 since the judging will take place in Omaha, not Grand Island.*

**Judging:** Sat-Sun, Aug 11-12, German American Society, 3717 S 120<sup>th</sup> St, Omaha NE 68144. The judging will take place in the south hall, upper level.

Results are available at [www.statefair.org](http://www.statefair.org).

**Premiums and Ribbons:** Each blue-ribbon winner will receive a \$10 cash award. All other placings will receive a ribbon.

**Exhibits on Display:** Nebraska State Fair in Grand Island - Grand Stand Concourse Exhibit Area

## Wine Department Rules

The [General Rules and Regulations](#) apply to all open class departments of the Nebraska State Fair. It is the responsibility of each exhibitor to be familiar with all applicable rules and regulations.

In addition the following rules are specific for the Wine Department:

1. All wines must be made by amateur wine maker at their homes, not at commercial facilities. If made as a group/team, all brewers must be listed. Commercial wines and wine makers may not enter.
2. PLEASE NOTE. Classes 521, 522, 523 and 524 require you to specify Sweet or Dry.
3. Entries must be submitted in a 23-27 fl. oz. wine bottle. Only one bottle per entry is needed in all classes, except where noted. Still wines should be in cork-finished bottles.
4. Entries shall bear no labels, markings, or bottle decorations, other than Official Entry Label. **Entry labels should be applied to the upper 1/3 of the bottles. Please do not put labels over the top of the bottles.**
5. There is no limit to the number of entries per exhibitor. All entries in the same class by an individual exhibitor must be different. An exhibitor may enter different types of the same fruit; e.g. Raspberry Red or Raspberry Black; but not two entries just called Raspberry in the same class. Different vintages of the same type will be an adequate difference.
6. Red wine in classes 501 and 503 will be permitted to breathe for one hour prior to the judging.
7. The Best of Show judging will be held immediately following the completion of the individual class judging. There will be three Best of Show categories: Vinifera, Hybrid and Country.
8. The judge's decision will be final.
9. All dry wines must be less than 2% R. S. or have a final S.G. of 1.002 or less.
10. The Grape Wine classes must contain only grapes. They may not be blended with any other fruit. At their discretion, the judges may disqualify any wine they feel violates this rule. Their decision is final.
11. Only the Superintendent, Judges, Helpers, and Scorekeeper will be allowed in the judging area.
12. Exhibitors are not allowed to converse with judges during the competition. Violators will be disqualified and asked to leave the building.
13. Judges will not be allowed to enter wines for competition in any class that they are judging.
14. All entries must list primary ingredient as noted below:  
Apple                                      Zinfandel                                      Elderberry, etc.  
Chenin Blanc                                      Rhubarb  
It would be helpful to the judges to list any secondary ingredients also.
15. All wines and bottles will be disposed of after the Fair.
16. PLEASE NOTE that all Wild and Labrusca (i.e. **Concord**) grapes are to be entered in Classes **504 and 514**.
17. NEBRASKA BEST WINEMAKER AWARD POINTS will be awarded as follows:
  - 1<sup>st</sup> place: 4pts
  - 2<sup>nd</sup> place: 2pts
  - 3<sup>rd</sup> place: 1ptThe winemaker with the most points wins the award. No group/team winemakers are eligible for the Nebraska Best Winemaker Award.
18. **Most Unusual Wine** rosette will be awarded to the highest scoring, ribbon winning entry made from unusual ingredients, as determined by the judges and superintendent.

All exhibitors are encouraged to attend the judging and observe the competition. If you would like to help with the competition, please write or call:

Frank Sobetski, Jr.  
8410 'K' Plaza, Suite #10  
Omaha, NE 68127  
402-593-9171 or State Fair Office: 308-382-1620

## DIVISION 6405

- Class # Class Description**
- 501 DRY RED VINIFERA GRAPE WINES** - to include all dry red wines from vinifera grapes, not concentrates. e.g. ZINFANDEL, CABERNET SAUVIGNON, ALICANTE, PETITE SIRAH, etc. Concord goes in class 503.
- 502 DRY WHITE VINIFERA GRAPE WINES** - to include all dry white wines from vinifera grapes, not concentrates. e.g. CHARDONNAY, REISLING, GEWURTZTRAMINER, SAUVIGNON BLANC, etc.
- Class # Class Description**
- 503 DRY RED HYBRID & NATIVE AMERICAN GRAPE WINES** - to include all dry red wines from French hybrid and native American grapes. e.g. FOCH, BACO NOIR, LEON MILLOT, WILD GRAPE & CONCORD.
- 504 DRY WHITE HYBRID & NATIVE AMERICAN GRAPE WINES** - to include all dry white wines from French hybrid and native American grapes. e.g. SEYVAL BLANC, VIGNOLES, RAVAT, DELAWARE, NIAGRA, etc.
- 505 DRY GRAPE CONCENTRATE WINES** - to include all dry grape wines produced from concentrates, both red and white.
- 506 DRY FRUIT WINES** - to include all dry fruit wines excluding wild native fruits in fruit and berry wines. e.g. APPLE, PEACH, CHERRY, MELON, CITRUS, etc.
- 507 DRY BERRY WINES**-to include all dry berry wines e.g. RASPBERRY, BLACKBERRY, CRANBERRY, BOYSENBERRY, etc. NOTE: Wild berries go to #508.
- 508 DRY WILD NATIVE FRUIT WINES** - to include all dry wines produced from ELDERBERRY, WILD PLUM, GOOSEBERRY, WILD CHERRY, MULBERRY, etc. NOT CONCORD AND WILD GRAPE.
- 509 DRY ROSE GRAPE WINES** - to include all grape wines made in a rose style/color. The variety can be vinifera, labrusca or hybrid.
- 510 DRY NOVELTY WINES** - to include all dry wines produced from vegetables, herbs and flowers. This includes RHUBARB.
- 511 SWEET RED VINIFERA GRAPE WINES** - to include all sweet red wines from vinifera grapes, not concentrates. e.g. ZINFANDEL, CABERNET SAUVIGNON, ALICANTE, PETITE SIRAH, etc. Concord goes in class 513.
- 512 SWEET WHITE VINIFERA GRAPE WINES** - to include all sweet white wines from vinifera grapes, not concentrates. e.g. CHARDONNAY, REISLING, GEWURTZTRAMINER, SAUVIGNON BLANC, etc.
- 513 SWEET RED HYBRID & NATIVE AMERICAN GRAPE WINES** - to include all sweet red wines from French hybrid and native American grapes. e.g. FOCH, BACO NOIR, LEON MILLOT, WILD GRAPE and CONCORD.
- 514 SWEET WHITE HYBRID & NATIVE AMERICAN GRAPE WINES** - to include all sweet white wines from French hybrid and native American grapes. e.g. SEYVAL BLANC, VIGNOLES, RAVAT, DELAWARE, NIAGRA, etc.
- 515 SWEET GRAPE CONCENTRATE WINES** - to include all sweet grape wines produced from concentrates, both red and white.
- 516 SWEET FRUIT WINES** - to include all sweet fruit wines excluding wild native fruit in fruit and berry wines. e.g. APPLE, PEACH, CHERRY, MELON, CITRUS, etc.
- 517 SWEET BERRY WINES** - to include all sweet berry wines e.g. RASPBERRY, BLACKBERRY, CRANBERRY, BOYSENBERRY, etc. Wild berries go to #518.

- 518 SWEET WILD NATIVE FRUIT WINES** - to include all sweet wines produced from ELDERBERRY, WILD PLUM, GOOSEBERRY, WILD CHERRY, MULBERRY, etc. NOT CONCORD AND WILD GRAPE.
- 519 SWEET ROSE GRAPE WINES** - to include all sweet grape wines made in a rose style/color. The variety can be vinifera, labrusca or hybrid.
- 520 SWEET NOVELTY WINES** - to include all sweet wines produced from vegetables, herbs and flowers. This includes RHUBARB.

**Class # Class Description**

- 521 CHAMPAGNE, SPARKLING WINE and MEAD, SWEET & DRY** - to include ALL carbonated wines. Exhibitor must list major ingredient, and **WHETHER THE ENTRY IS SWEET OR DRY**. You MUST submit one bottle of 25-oz or 2 bottles of 12-oz.
- 522 SPECIALTY WINES** - to include all wines made with special processes such as fortifying with alcohol, carbonic maceration, etc. e.g. PORT, SHERRY, CORDIAL and NOUVEAU. **Exhibitor must list major ingredient, special process and whether entry is sweet or dry.**
- 523 STILL MEAD** - All Honey with original gravities of 1.050 to 1.140. **Please list whether entry is sweet or dry.** You MUST submit one bottle of 25-oz or 2 bottles of 12-oz.
- 524 STILL MELOMEL, CYSER ETC** with original gravities of 1.050 to 1.140. Please list whether entry is sweet or dry. You MUST submit one bottle of 25-oz or 2 bottles of 12-oz.