



# 2019 Big E Northeast Gold Wine Competition Official Entry Form

PLEASE PRINT. Be sure to completely fill out all information, including product information on following pages of this form.

Your Name: \_\_\_\_\_

Title: \_\_\_\_\_

Signature: \_\_\_\_\_

**Total wines entered**

\_\_\_\_\_ x \$40=

\$\_\_\_\_\_ total

All wines must arrive no later than May 29, 2019.  
For payment and/or shipping questions call Elena Hovagimian at  
413-205-5011 or [aginfo@thebige.com](mailto:aginfo@thebige.com)

If paying by check or money order, please make payable to "Eastern States Exposition."

We also accept credit cards:  MASTERCARD  VISA  Discover

CARD # \_\_\_\_\_ Expires \_\_\_\_/\_\_\_\_

Print Cardholder Name: \_\_\_\_\_ CVV Code \_\_\_\_\_

Cardholder Signature: \_\_\_\_\_

Winery Name: \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ ST \_\_\_\_\_ Zip/Postal Code: \_\_\_\_\_

Website: \_\_\_\_\_ Phone: \_\_\_\_\_

Fax: \_\_\_\_\_ email: \_\_\_\_\_

My wines are available at: \_\_\_\_\_

MAIL COMPLETED ENTRIES TO:  
Eastern States Exposition  
Mallary Complex - Ag/Ed Department  
1305 Memorial Avenue, West Springfield, MA 01089

FAX COMPLETED ENTRIES TO: 413-205-5104

If you wish to enter more wines than the entry form provides, please photocopy the entry form pages, or download entry forms online at [www.thebige.com/wine](http://www.thebige.com/wine)

# 2019 Big E Northeast Gold Wine Competition Wine Entries

Please print. Be sure to completely fill out all information, including applicant information on previous page of this form.  
If you have additional entries, please feel free to copy this form.

Entry #1 Category \_\_\_\_\_  
INFORMATION AS IT APPEARS ON THE LABEL  
(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand (Proprietary) Name: \_\_\_\_\_

Estate/Vineyard/Other Name: \_\_\_\_\_

Made from (percent): \_\_\_\_\_

This wine is  Dry  Semi-Dry  
 Semi-Sweet  Sweet

This wine is a  Vinifera Grape wine  Fruit wine  
 Hybrid Grape wine

Vintage Year \_\_\_\_\_ or  Non-Vintage

Sweetness:  % RS \_\_\_\_\_ or  grams per liter \_\_\_\_\_

Alcohol (%by vol/G.L.) \_\_\_\_\_

Total Acidity  grams \_\_\_\_\_ or  litre tartaric \_\_\_\_\_

Suggested retail price (in USD) :\$ \_\_\_\_\_ per  
 750 mL  350 mL  other

Entry #3 Category \_\_\_\_\_  
INFORMATION AS IT APPEARS ON THE LABEL  
(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand (Proprietary) Name: \_\_\_\_\_

Estate/Vineyard/Other Name: \_\_\_\_\_

Made from (percent): \_\_\_\_\_

This wine is  Dry  Semi-Dry  
 Semi-Sweet  Sweet

This wine is a  Vinifera Grape wine  Fruit wine  
 Hybrid Grape wine

Vintage Year \_\_\_\_\_ or  Non-Vintage

Sweetness:  % RS \_\_\_\_\_ or  grams per liter \_\_\_\_\_

Alcohol (%by vol/G.L.) \_\_\_\_\_

Total Acidity  grams \_\_\_\_\_ or  litre tartaric \_\_\_\_\_

Suggested retail price (in USD) :\$ \_\_\_\_\_ per  
 750 mL  350 mL  other

Entry #2 Category \_\_\_\_\_  
INFORMATION AS IT APPEARS ON THE LABEL  
(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand (Proprietary) Name: \_\_\_\_\_

Estate/Vineyard/Other Name: \_\_\_\_\_

Made from (percent): \_\_\_\_\_

This wine is  Dry  Semi-Dry  
 Semi-Sweet  Sweet

This wine is a  Vinifera Grape wine  Fruit wine  
 Hybrid Grape wine

Vintage Year \_\_\_\_\_ or  Non-Vintage

Sweetness:  % RS \_\_\_\_\_ or  grams per liter \_\_\_\_\_

Alcohol (%by vol/G.L.) \_\_\_\_\_

Total Acidity  grams \_\_\_\_\_ or  litre tartaric \_\_\_\_\_

Suggested retail price (in USD) :\$ \_\_\_\_\_ per  
 750 mL  350 mL  other

Entry #4 Category \_\_\_\_\_  
INFORMATION AS IT APPEARS ON THE LABEL  
(Please give us info EXACTLY as it appears on the label so we can present your wine's name properly in the results)

Brand (Proprietary) Name: \_\_\_\_\_

Estate/Vineyard/Other Name: \_\_\_\_\_

Made from (percent): \_\_\_\_\_

This wine is  Dry  Semi-Dry  
 Semi-Sweet  Sweet

This wine is a  Vinifera Grape wine  Fruit wine  
 Hybrid Grape wine

Vintage Year \_\_\_\_\_ or  Non-Vintage

Sweetness:  % RS \_\_\_\_\_ or  grams per liter \_\_\_\_\_

Alcohol (%by vol/G.L.) \_\_\_\_\_

Total Acidity  grams \_\_\_\_\_ or  litre tartaric \_\_\_\_\_

Suggested retail price (in USD) :\$ \_\_\_\_\_ per  
 750 mL  350 mL  other

### Big E Judging Categories

White Wine		Red Wine Cont		Rose/Blush	
101	Cayuga	205	Baco Noir	360	Rose/Blush Vinifera Varietal
102	Chardonnay	206	Cabernet Franc	365	Rose/Blush Vinifera Blend
103	Chardonnay	207	Cabernet Sauvignon	370	Rose/Blush Hybrid Varietal
104	Diamond	210	Carmenere	375	Rose/Blush Hybrid Blend
105	Gewurztraminer	215	Catawba	380	Rose/Blush Native Varietal
106	La Crescent	220	Chambourcin	385	Rose/Blush Native Blend
107	Frontenac Gris	225	Frontenac	390	Interspecific Blend - Rose
108	Niagra	230	Leon Millot	395	Rose with Fruit Flavor Added/Sangria
109	Pinot Gris	232	Marechal Foch		
110	Riesling	235	Marquette		<b>Sparkling Wine</b>
111	Seyval Blanc	237	Merlot	480	Sparkling - Natural Fermentation
112	Vidal Blanc	240	Noiret	490	Sparkling Carbonated
160	Vignoles	242	Petit Verdot		
165	Other White Varietal - Vinifera (Identify)	245	Pinot Noir		<b>Fruit Wine</b>
168	Other White Varietal - Non-Vinifera (Identify)	247	St. Croix	501	Apple
170	Other White Hybrid Varietal	250	St. Vincent	502	Blackberry
175	White Hybrid Blend (Identify)	252	Zinfandel	503	Currant (Identify)
178	White Blend - Vinifera (Identify)	255	Other Red Varietal - Vinifera (Identify)	505	Blueberry
180	White Blend - Non-Vinifera (Identify)	257	Other Red Varietal - Non-Vinifera (Identify)	510	Strawberry
185	Other White Native Varietal (Identify)	260	Red Vinifera Blend (Identify)	560	Raspberry
186	White Native Blend (Identify)	262	Red Non-Vinifera Blend (Identify)	580	Other Fruit Varietal
190	White Blend - Vinifera & Non-Vinifera (Identify)	265	Red Vinifera Blend (Identify)	590	Fruit Blend
195	Interspecific Blend - White	267	Other Red Hybrid Varietal		
197	Any White with Fruit Flavor Added/Sangria	270	Red Hybrid Blend (Identify)		<b>Other</b>
		272	Other Red Native Varietal (Identify)	800	Flavored Wines
		275	Red Native Blend (Identify)		
		277	Interspecific Blend - Red (Identify)		<b>Dessert Wine</b>
		280	Red Blend Vinifera + Non-Vinifera (Identify)	610	Port
		290	Any Red with Fruit Flavor Added/Sangria	620	Sherry
				630	Ice Wine (For Cider see Cider class listing)
				640	Late Harvest - White (Identify)
				650	Late Harvest - Red (Identify)
				680	Frozen off the Vine (Identify)
				690	Fruit
				700	Other
				900	Culinary Wines (Includes Vegetables, Tomatoes, etc)