

Objectives

- To promote healthy competition among noted Northeastern wineries to drive continuing improvement in the quality of all wines, and in particular, wines and vineyards of New England and New York;
- To raise awareness of New England/New York wines in the United States and internationally;
- To introduce The Big E patrons to the outstanding quality and phenomenal values available in today's wines from around the Northeast;
- To introduce regional wine aficionados and professionals to the educational and charitable aspects of The Big E;
- To use a system of judging wines that is reliable, simple, fair and accurate;
- To become the largest and most successful wine competition in New England;
- To provide a show window to present agricultural resources of the Northeast.

Please direct inquiries and correspondence to:
wine@thebige.com
Eastern States Exposition Agriculture & Education Dept
413-205-5011

General Information

The 2020 Big E Northeast Gold Wine Competition wines will be studied thoroughly and separately and are considered on an individual basis on the day of the judging.

Additional Information: Should you have a question that is not covered in this competition handbook, please send an email to wine@thebige.com.

Revisions: The current version of the competition handbook is available on The Big E's Website at www.thebige.com/wine and may be subject to revisions prior to actual publication and printing. Please check back frequently.

Notification of the Competition: Although every effort is made to reach the roughly 200 wineries throughout the Northeast, Eastern States Exposition (ESE) is not responsible for failure to notify or contact any one winery. The entry deadline is May 15, 2020.

Integrity of the Competition and of the Results

The integrity, validity and reliability of this competition are paramount for the volunteers and the professional managers and staff who make this competition possible.

- In addition, the seasoned, trained, dedicated and respected professional management and staff are committed to professional excellence and unimpeachability in the wine judging arena.
- Great care has been taken to select qualified judges who have proven the high caliber of their palates in personal and professional pursuits.
- Generally accepted judging criteria that produce world-class standards of excellence will be used.
- Conflicts of interest have been scrupulously avoided in every aspect of this competition.

All aspects of this wine judging have been and will be conducted to ensure that the results have the highest degree of integrity and are fully worthy of ESE.

Eligibility Requirements

- Any wine currently produced in the New England and New York is eligible for entry. Type of products include but not limited to: vinifera, hybrid and native grape wines, meads, fortified wines, sparkling wine, port, sherry, low-alcohol wine, de-alcoholized wine, fruit wines, hard cider or vermouth.
- An official entry shall consist of two (750ml) bottles of wine or the equivalent in other formats.

Judging

Any placement in or removal from a class will be at the discretion of show management. The judges will use the 20 point UCLA-Davis Scoring System and are instructed to grant no points when, in their opinion, wine is unworthy. If the judges are faced with an obviously flawed bottle of wine, the second bottle of the same entry will be opened and tasted. The judges may move wines into another class or disqualify a wine, if it has been entered in the wrong class, or the class is unworkable because of class size.

- Wines are categorized by Red - Vinefera/Hybrid, White – Vinefera/Hybrid, Sparkling and Non-Grape Wines divisions. Sub-categories are determined based on classifications.
- This is a double blind judging.
- Each wine will be studied thoroughly and separately and are considered on an individual basis on the day of the judging.
- A minimum of three qualified judges will evaluate each wine.

Fees and Deadlines

- Entries close on May 15 at 5 p.m. EST.
- Wine Deliveries will be accepted until May 29, 2020 at 5 p.m. EST.
- Judging: June 6, 2020.
- Entry Fee: Entry Fee is \$40 per wine. Entry fees must accompany the entry form(s). Entries are not official until full payment for each entry has been received.
- Entry fees are non-refundable. If paying by check, make payable to: Eastern States Exposition. We also accept Visa, MasterCard and Discover as forms of payment.
- A penalty of \$50 per entry will be assessed if a check is returned by the bank.

Entry Limitations

- There is no limit on the number of wines or classes an entrant may submit.
- The wines should be examples of products currently available to consumers through normal distribution channels throughout the Northeast.

Competition Rules

- ESE is not responsible for correcting errors on entry forms or incorrect information or wines supplied and/or created by winery staff or their designated representatives.
- ESE is not responsible if a wine is later disqualified for being tasted in the wrong class, or for any other reason.
- No exhibitor shall be entitled to an award which has been disallowed as a result of his own error.
- Show management shall withhold awards for entries found to be ineligible and may recover awards made for ineligible entries revealed during audits of competition records.
- Wineries with disallowed wines may petition for reinstatement in writing within 30 days of their wines disallowance.

Enforcement of Rules

The entry requirements, as printed in this catalog, will be enforced.

Fundamental Ethics

Any entry found to have submitted deliberately misleading information may result in the winery being disqualified from all awards and, at the sole discretion of the ESE Wine Competition management, may bar the winery from entering the judging in succeeding years.

Awards

1. **Best of State** is given to one wine from each of the seven competing states that has the highest ranking. The wine must have been made in the state from which it was entered. Special individual medals and certificates will be provided to the winners.
2. **Best Grown and Made in State:** is given to the highest ranking wine from each of the seven competing states. The wine must have been produced from produce grown within the state from which it is entered and made within the state from which it is entered. This is to be denoted in the appellation area on the entry form.
3. **Best Fruit Wine and Best Grape Wine** is awarded to the highest ranking fruit wine and highest ranking grape wine respectively. All gold and double gold winners will be presented for best fruit wine and best grape wine. In the event of a tie, a runoff will be held.
4. **Premier Exhibitor.** Is awarded to the exhibitor who accumulates the highest total points on wine rankings. Not to exceed 5 wines. Exhibitors with more than 5 wines will be judged on the 5 wines with highest rankings.

Notification of Awards Procedures

1. Once a winery receives notification of awards, they may publicly promote this information. If there are specific publications in your area that you would like notified, please send their names and addresses (or email addresses) to wine@thebige.com.
2. Double Gold, Gold, Silver and Bronze Winners will be notified via email that they achieved this status prior to July 1, 2020. A double gold will be awarded when a judged wine receives a unanimous gold from the panel of judges.

3. ESE reserves the right to print winery names, addresses, phone numbers and winery personnel in this or any other publication, press release or correspondence.
4. Medals will be sent as soon as they are available to winning wineries along with Judge's Comments and Certificates of Award.
5. ESE may contact individual winning wineries to purchase wines for use at events during The Big E or throughout the year.

Promotional Opportunities

1. Winning wines will be on display along with their winning medals for the duration of The Big E. Brochures or information regarding their winery is strongly encouraged to be included with their entry. Other opportunities may be made available to wineries based on interest throughout the ESE and its event, The Big E. However, they are not solely controlled by the management of this competition.
2. Due to space limitations, winning wineries maybe limited in the number of medals on display. Every effort will be made to include all wines, however, management reserves the right to limit the number of medal winning wines on display.
3. Wineries maybe invited to submit and/or participate in various events during The Big E. Every effort will be made to communicate and allow ample time prior to the event to allow for planning and delivery.
4. Every effort will be made to notify wineries when their wines are used in promotional events throughout the year.
5. Wineries participating in the wine competition by entering a minimum of 2 wines per winery will be eligible to participate in The Big E Farmers Market. More information and winery sign up information will be sent upon receipt of entries.

Advertising

1. Each winery also consents to abide by the following rules that govern the use of results of The Big E Wine Competition in advertising by wineries:
 - a. The winery agrees to refrain from any misleading advertising or labeling with reference to any award which may be granted for this wine.
 - b. The winery agrees that it will not represent any wine as being identical to the award-winning wine unless this is actually the case.
 - c. In the event of misleading advertising by an award-winning entrant relative to a particular award or awards, The Big E, at its discretion, reserves the right to disqualify both the offending wine and the responsible winery from this and future competitions. Furthermore, such a disqualification will be publicized widely, since it affects the good name of The Big E and its myriad benefactors, volunteers and beneficiaries.

Entry Procedures

1. Identify the wine(s) you want to submit for judging.
2. Entrants are allowed to enter via mail, fax, email or online using online entry. Please do not send credit card information via email. Requests for entry forms should be sent by email to wine@thebige.com or via phone at 413-205-5011.
3. Review all of the information in this handbook, carefully noting all entry deadlines, delivery dates, directions and rules.
4. The handbook is available for preview and downloading at www.thebige.com/wine and may be subject to revision prior to the date of printing. It is the entrants' responsibility to stay abreast of changes that may affect their entries if they decide to enter on the basis of the preview manual.
5. Become thoroughly familiar with the delivery and shipping requirements.
6. Ship or deliver your entry as instructed in the Delivery and Shipping Requirements section of this handbook. **NOTE: Eastern States Exposition claims no responsibility for damaged or lost shipments.**
7. Pay entry fees. Delivered wines are not entries until all fees have been paid in full.
8. Questions about rules or entry procedures should be addressed to wine@thebige.com or via phone at 413-205-5011.

Entry Form

1. Please complete a separate entry for each wine entered.
2. **Please send a high-resolution .pdf or .jpeg or.tif (via email, cd or thumb drive) of the actual label for each wine that you enter along with Entry Payment. NEW! You can submit your labels via the online entry system.** This is so that, in the event that your wine is selected Grand Champion, Best of Show or Class Champion, or a Double Gold, we may include the label in promotional opportunities.
3. Please provide the telephone number and email address of the person designated to serve as the winery contact in case of questions and/or in case of an award notification.
4. **An entry form for each wine submitted must be enclosed with the wines being sent.**
5. Entry forms, wine and payment can be sent to: Mallary Complex, Eastern States Exposition, 1305 Memorial Ave, W. Springfield MA 01089.
6. Incomplete entry forms may be disqualified and the entry fee forfeited at the sole discretion of ESE Wine Competition management.

Delivery and Shipping Requirements

1. Be sure you have filled out the entry form completely. **Remember:**
 - Please keep copies of the completed entry forms.
 - Enclose a copy of the entry form in each shipment to match the specific wine(s) in each box. Make sure that the wines on the entry match those you are shipping.
 - If you have not included a pdf, jpeg or a tif of each label, be sure you submit an exact label with each entry (even if it is done on a copier).
 - The entry fee is \$40 per entry.
 - Entries shipped in error will not be returned.
 - Be sure a copy of the entry forms along with payment has been sent to Mallery Complex, Eastern States Exposition, 1305 Memorial Avenue, W Springfield, MA 01089. **This can be sent in the same packaging of your wine shipment.**
2. Deliveries are to arrive through May 29, and must be delivered or shipped FREIGHT PREPAID (Fed Ex is eligible to send wine to Massachusetts) to:

Eastern States Exposition
Mallery Complex
1305 Memorial Avenue
W. Springfield, MA 01089
3. All bills of lading should clearly state: “**Fee Domicile**” and “**Samples, Not For Resale**” to ensure they arrive fully paid.
Please mark multiple box shipments with box numbers and total boxes shipped (i.e., “Box 1 of 4 boxes,” “Box 2 of 4 boxes,” etc.) **Make certain to enclose a copy of the entry form for each box!**

WHAT IS THE BIG E?

The Big E is the largest Fair in the Northeast produced by Eastern States Exposition. Eastern States Exposition is a not-for-profit corporation committed to excellence in providing year-round opportunities for the development and promotion of agriculture, education, industry and family entertainment while preserving our New England heritage. Over 4,000 entries and 8,000 agriculture participants come to the Fair each September. Drawing a crowd of more than one million fairgoers each year, The Big E has an economic impact of \$479 million to Hampden County during its 17-day run.

DEMOGRAPHIC DATA OF OUR VISITORS

AGE:	18 – 24	8%
	25 – 34	11%
	35 – 44	14%
	45 – 54	27%
	55 – 64	21%
	65+	18%
	Median	51 years
INCOME:	Under \$25,000	4%
	\$25,000 - \$49,999	11%
	\$50,000 - \$74,999	21%
	\$75,000 - \$99,999	20%
	\$100,000 +	44%

Welcome to New England



To: ALL EASTERN STATES EXPOSITION EXHIBITORS
AND SHOW PROMOTERS

From: Eugene J. Cassidy,
President

Date: November 2019

Subject: **PROHIBITED CANNABIDIOL (CBD) PRODUCTS AT
EASTERN STATES EXPOSITION**

This memo outlines the official stance of Eastern States Exposition (ESE) regarding CBD products. The regulations of the Commonwealth of Massachusetts are evolving regarding the sale and consumption of CBD. At this time, ESE prohibits the use, sale and consumption of any CBD product on our grounds.

No product containing CBD may be sold or consumed on the fairgrounds. This includes dietary supplements, beverages, foods, topical, or any other items that include CBD regardless of the source of CBD.

Promoters, exhibitors or their vendors who attempt to sell or sample CBD products of any type will be asked to vacate the property.

/cjp



2020 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, 2020.
For payment and/or shipping questions call Elena Hovagimian at
413-205-5011 or 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

2020 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 Vinefera 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

Wine Grown & Made by Wine Maker

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 Vinefera 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

Wine Grown & Made by Wine Maker

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 Vinefera 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

Wine Grown & Made by Wine Maker

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 Vinefera 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

Wine Grown & Made by Wine Maker

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		
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		
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)		
		272	Other Red Native Varietal (Identify)	800	Flavored Wines
		275	Red Native Blend (Identify)		
		277	Interspecific Blend - Red (Identify)		
		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)