



2017
National Amateur
Wine
Competition

Kalahari Resort
Pocono Manor, PA
October 31-November 2, 2017

To our fellow wine-makers,

We invite submission of your homemade wines to the 2017 **American Wine Society** Amateur Wine-makers Competition. We have conducted this prestigious Amateur and Commercial wine competition annually for over 40 years.

New this year On Line Registration and payment with PayPal using any major credit card

To maintain our high quality and consistency we utilize **American Wine Society (AWS)** certified judges and industry wine-makers to score and critique submitted wines. **AWS** judges have completed a rigorous 3 year training program, supplemented by extensive hands-on experience and periodic recertification. These judges are often sought out to judge in major US wine competitions. Amateur wine-makers will also receive the actual scoring sheets and judges' comments for each of their submitted wines. This insightful feedback usually includes suggestions for improvements, when needed, and is often found to be more valuable than winning an award medal.

This year, again, by popular request, we continue a wine label contest - *see Guidelines item 18.*

All kit wines will be judged as a separate category in the same varietal groupings as non-kit wines by the same judges. "Best In Show Kit Wine" will be awarded as well as "Best in Category", e.g. Best Vinifera where at least 5 wines are entered. We believe this allows kit wine-makers to compare their skills among their peer wine-makers.

Registration steps for OnLine entry:

1. Fill out, in BLACK ink, all forms of this document including information on all wines entered.
2. Go to www.awscompetitions.com/on-line-entry
3. Use information from step 1 to complete OnLine entry and payment.
4. Follow all shipping directions in this document. Make 3 copies of the completed forms from Step 1. Include one copy of this form, WITHOUT your financial information, with your wine shipment. Attach the corresponding Entry label to both bottles of that wine.

The Annual Amateur and Commercial Wine Competitions for 2017 will be held on October 31-Nov 2, just prior to the 2017 **AWS** Conference at the Kalahari Resort, Pocono Manor, PA.

Good Luck!

Mary Riggle and William Fish, Co-Chairs

AWS Amateur Wine Competition

Deadlines

Paperwork can be submitted now.
Deadline is **October 22, 2017**

Delivery of wine is accepted from September 6 and
deadline October 22, 2017 to this designated address:

Mountainview
ATTN: AWS-AWC
2332 Walters Rd
Stroudsburg, PA 18360

Competition Inquiries

Email Mary: maryagnesriggle@gmail.com

Call: 814-935-2808

Email William: williamfish@aol.com

Call: 313-405-5445

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.

105	Chardonnay - Unoaked
110	Chardonnay - Oaked
115	Albariño
120	Riesling Dry (0-0.9% r.s.)
121	Riesling Semi-Dry (0.91-2.0% r.s.)
122	Riesling Semi-Sweet (2.1-4.0% r.)
123	Riesling Sweet (over 4.0% r.s.)
130	Gewürztraminer
140	Sauvignon Blanc
141	Muscat
145	Petit Manseng
150	Pinot Grigio (Pinot Gris)
160	Viognier
195	Other White Vinifera Varietals
199	White Vinifera blends

Red Vinifera

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

210	Cabernet Sauvignon
220	Zinfandel
230	Merlot
240	Syrah/Shiraz
250	Pinot Noir
260	Cabernet Franc
265	Malbec
270	Sangiovese
275	Gamay
280	Petit Verdot
285	Tannat
290	Petite Sirah
295	Other Red Vinifera Varietals
299	Red Vinifera Blends

620 Red Mixed Category 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.

Rosé

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

660	Vinifera
670	Hybrid
680	Native
690	Blends

Fruit

Table wines, dry, semi-dry or sweet

710	Apple or Pear
720	Stone Fruits (x: Peach, Plum, Apricot, Cherry, etc.)
730	Raspberry or Blackberry
740	Blueberry, Elderberry
750	Specialty (ex: Dandelion, Rhubarb, Citrus, Vegetable)
760	Apple Cider
795	Other
799	Fruit Blends/Fruit-Grape Blend

Non-Fortified Dessert Wines

820	Ice Wine
825	Late Harvest Wines
895	Other Non-Fortified Dessert Wines

Fortified Dessert

Wines Over 16% alcohol

830	Port Style
835	Sherries
896	Other Fortified Dessert Wines

Mead/Honey Wine

900	Mead/Honey Still
905	Mead/Honey Fruit Infused
945	Other

Sparkling

Wines made effervescent by the presence of Carbon Dioxide.

990	Sparkling Grape and Non-grape including blends
-----	--

White Hybrid

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

310	Seyval
320	Vidal Blanc
330	Cayuga White
340	Traminette
360	Chardonel
370	La Crescent
395	Other White Hybrid Varietals
399	White Hybrid Blends

Red Hybrid

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

410	Chambourcin
415	Baco Noir
420	Chancellor
430	DeChaunac
440	Foch
450	Frontenac
460	Corot Noir
465	Marquette
470	Noiret
495	Other Red Hybrid Varietals
499	Red Hybrid Blends

White Native

Table wines made from a North American species of grape, dry or semi-dry.

510	Delaware
520	Diamond
530	Catawba
535	White Muscadines
540	Niagara
545	Other White Varietals
549	White Native Varietal Blends

Red Native

Table wines made from a North American species of grape, dry or semi-dry.

550	Concord
560	Cynthiana/ Norton
570	Red Muscadines
595	Other Red Native Varietals
599	Red Native Blends

610 White Mixed 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 in the category with the most in the wine.

2017 AWC Guidelines

1. An **AMATEUR** wine-maker makes wine either alone or in collaboration with other amateur wine-makers. If there is collaboration all persons involved must be named on the entry form and are considered as one entrant. Since this is an **AMATEUR** competition, no individual or any member of the group should be directly involved with commercial wine making.

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 for being involved with the operation of any non-residential wine making facility 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. Non-AWS member wine-makers may enter the competition.

3. Amateur wine-makers may not use products, other than juice, 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 sugar and oak.
This is critical!

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

Wine-makers 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/grape blend and designate proportions. 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 to be entered.

11. Two 750 ml bottles (or three 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. These wines may be entered in 375 ml bottles and they must be entered under the fortified designation. However, three (3) bottles will be required if the “half bottle” size is used.

PLEASE DO NOT CAPSULE THE BOTTLES

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. Wines are judged in the category designated by wine-maker. A sparkling wine entered in a still wine category is a fault.

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!

A. Enter at www.awscompetitions.com/on-line-entry

B. Mail or fax the entry form included in this brochure including your payment information and complete information on wines to AWS, or

C. Email registration form only **NOT** including your financial information to AWS and Call AWS to process credit card payment.

Please register and ship early.

15. ENTRY FEES: For **AWS** Members the fee is \$25.00 per entry. The entry fee for non-**AWS** Members is \$35.00/entry.

All members of a wine making team must be **AWS** Members to get the member rate. The entry fee covers the expense of 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. One medal per winning entry. Additional medals available for purchase.

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.

2017 AWC Guidelines

17. SHIPPING: DO NOT INCLUDE PAYMENT WITH YOUR WINES. All wines must be shipped to arrive between September 6th and October 22, 2017. **NO WINES WILL BE ACCEPTED AT THE COMPETITION. NO EXCEPTIONS.**

Wine received between October 22 and Oct. 29 will be judged but may be flighted separately in mixed categories which may affect the evaluation of the wines.

Place a copy of your wine registration in the shipping box . **Do NOT include payment information in the shipping box.**

Ship to:

**Mountainview
ATTN: AWS-AWC
2332 Walters Rd
Stroudsburg, PA 18360**

UPS has been contacted and is our recommended shipper. If you are asked by the shipping company to designate contents of the box, wine-makers suggest saying **Grape juice**. It is recommended that NO special designation be written on the outside of the box or disclaimer as to “Samples for evaluation”, or Fragile, or Not for Sale. If you have shipping problems contact Mary Riggle at maryagnesriggle@gmail.com.

18. Wine-maker Bottle Label Contest: Must be crafted by wine-maker and attached to the bottle of judged wine using the same address and deadline. These will be judged by a panel of professional judges. Criteria in judging include: creativity, information content, clarity, artistic appeal, and pizzazz. Add category 999 in the category # on entry form for that bottle.

We suggest if you have multiple labels of similar design, that you chose ONE label to enter. Multiple similar labels dilute the vote between all labels and decrease your chances of winning. Payment due with registration.

19. All judging will be conducted on October 31-Nov 2. The “Best in Show” judging will be done immediately following Panel Judging.

20. Special awards will be given for:

- Best of Show Wine
- Best Vinifera Wine
- Best Hybrid Wine
- Best Native Wine
- Best Fruit Wine
- Best Dessert Wine
- Best Sparkling Wine
- Best Rose Wine
- Best Estate Grown Wine
- Best Kit Wine
- Best Label

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

22. The Award Winners will be announced at the 2017 **AWS** National Conference in Kalahari Resort, Pocono Manor, PA.

Winners will also be posted on the **AWS** website, americanwinesociety.org, by Dec. 15 and published in the **AWS** NEWS.

23. Unused bottles from the Amateur Wine Competition will be utilized for the Amateur Wine Experience.

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

2017 AWS Amateur Wine Competition

Return all registration pages from this page forward with your entry fee payment by one of the following methods:

Mail:	Fax:	On-Line	Email
AWS PO Box 889 Scranton, PA 18501	570-344-4825	www.awscompetitions.com /on-line.entry	NO financial information. Call AWS to pay

Make additional copies for inclusion with wine shipment. You will need the original plus 3 copies of your registration sheets. Entry form can be downloaded from the AWS website: americanwinesociety.org.

THESE FORMS MUST BE TYPED OR PRINTED IN BLACK INK.

Include a complete copy of these registration sheets including this page if you mail or fax registration. Include a complete copy but NOT this payment information page with your wine shipment. Attach the corresponding Entry number data to each corresponding bottle. Thus, if Entry # 2 is a Zinfandel, you will cut out Entry #2 data twice and attach one copy to each of the two bottles of Zinfandel submitted.

Deadline date for entry paperwork receipt is October 22, 2017. Deadline date for wine receipt in Pennsylvania is October 22, 2017.

Official Entry Form

Are you currently an AWS member? Yes No

Name _____

Address _____

City _____ State _____ Zip _____

Phone _____ Email: _____

Number of wine entries _____ Total wine entry fee (US\$) _____

Number of label entries _____

(Note Members pay \$25/entry and Non-members pay \$35/entry.)

I (We) certify that I am (we are) the wine-maker(s) of the wines entered below and all entries conform to the 2017 Guidelines above.

Signature _____ Date _____

Signature _____ Date _____

Select method of payment

Visa

Discover

Mastercard

American Express

Check

Name on card

Credit card number

Security code

Expiration

Cardholders signature

2017 AWS Amateur Wine Competition

Include a copy of this page and all the following pages containing your wine registration data in the box with your wine shipment.

Official Entry Form

Are you currently an AWS member? <input type="radio"/> Yes <input type="radio"/> No		
Name _____		
Address _____		
City _____	State _____	Zip _____
Phone _____	Email: _____	
Number of wine entries _____	Total wine entry fee (US\$) _____	
Number of label entries: _____		
(Note Members pay \$25/entry and Non-members pay \$35/entry.)		
I (We) certify that I am (we are) the wine-maker(s) of the wines entered below and all entries conform to the 2017 Guidelines above.		
Signature _____	Date _____	
Signature _____	Date _____	

Shipping labels for your use

Mountainview
ATTN: AWS-AWC
2332 Walters Rd
Stroudsburg, PA 18360

Mountainview
ATTN: AWS-AWC
2332 Walters Rd
Stroudsburg, PA 18360

Please make copies of this page for additional entries.

Use the Category # for your wine as shown under the Wine Classifications section. Use 999 to also enter label competition.

Use the following codes for SWEETNESS LEVELS:

Please measure your levels with a hydrometer or other sweetness determining tool.

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 # _____
Vintage Year _____
Main Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Sweetness D SD S DES
Juice/Concentrate? Yes
Grapes/fruit/berries? Yes
Wine Kit? Yes
Estate Grown Fruit? Yes

Entry #2

Category # _____
Vintage Year _____
Main Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Sweetness D SD S DES
Juice/Concentrate? Yes
Grapes/fruit/berries? Yes
Wine Kit? Yes
Estate Grown Fruit? Yes

Entry #3

Category # _____
Vintage Year _____
Main Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Sweetness D SD S DES
Juice/Concentrate? Yes
Grapes/fruit/berries? Yes
Wine Kit? Yes
Estate Grown Fruit? Yes

Entry #4

Category # _____
Vintage Year _____
Main Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Sweetness D SD S DES
Juice/Concentrate? Yes
Grapes/fruit/berries? Yes
Wine Kit? Yes
Estate Grown Fruit? Yes

Entry #5

Category # _____
Vintage Year _____
Main Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Sweetness D SD S DES
Juice/Concentrate? Yes
Grapes/fruit/berries? Yes
Wine Kit? Yes
Estate Grown Fruit? Yes

Entry #6

Category # _____
Vintage Year _____
Main Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Other Varietal & % _____
Sweetness D SD S DES
Juice/Concentrate? Yes
Grapes/fruit/berries? Yes
Wine Kit? Yes
Estate Grown Fruit? Yes

Entry #7

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #8

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #9

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #10

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #11

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes

Entry #12

Category # _____
 Vintage Year _____
 Main Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Other Varietal & % _____
 Sweetness D SD S DES
 Juice/Concentrate? Yes
 Grapes/fruit/berries? Yes
 Wine Kit? Yes
 Estate Grown Fruit? Yes