
Mid-Atlantic Southeastern 2018 Wine Competition

Department S1



August 11-12, 2018

Superintendent

Jim Collins 336-727-2236

email: wine@dcfair.com

Assistants

Cheryl Collins, Sue Wright



The Dixie Classic Fair is sponsoring the Commercial and Amateur Wine Competition and Display to encourage, stimulate and enrich the reputation of Southeastern vineyards and wineries that produce wines of outstanding quality. The uniqueness of this competition gives creditability to the wine industry and it's future.

RULES, REGULATIONS AND INFORMATION

1. Competition is open to any commercial vineyard, winery or amateur in GA, NC, SC, TN, VA and WV. Amateur wine makers may only enter categories S1-70 thru S1-84.
 2. All commercial wines entered must comply with state and federal regulations and standards of quality. Only wine produced and bottled in GA, NC, SC, TN, VA and WV will be accepted.
 3. Wine can be shipped or brought to the Fair office. Entries will be accepted starting July 2, 2018. Deadline for wine entries is **July 27, 2018**. This is the final deadline and there will be no exceptions.
 4. **Entry Fee: \$15.00 per commercial entry, \$5.00 per amateur entry and must accompany wine being shipped. All entry fees are non-refundable. (Checks must be made out to City of Winston-Salem)**
 5. Shipping: Please enclose in your shipping box the entry form completed in full and your entry fee in the form of check or money order. Please type or print clearly. **Use multiple lines if necessary.** Make (2) two copies of the entry form, send original with shipment and retain one copy for your records. When sending one box, mark box 1 of 1. When sending multiple boxes please mark boxes 1 of 5, 2 of 5, etc. Always place your check or money order in Box 1.
 6. **Ship wines to this Address ONLY: Dixie Classic Fair, 421 West 27th Street, Winston-Salem, NC 27105.** Exhibitor is responsible for all shipping cost of their wines. The Dixie Classic Fair will not accept wine on a C.O.D. basis.
 7. **The wine entry form provided in the back of the catalog must be filled out in full and signed by the wine maker.** Information must be true and correct. Violations will result in disqualification of all awards. Telephone, email, cell and fax numbers must be listed in case Superintendent needs to call.
 8. Exhibitors may enter more than one wine per class. An official entry must consist of (2) two bottles of each entry. **If bottles are smaller than 750 ml..(3) three bottles are required.** One bottle will be used for judging and the other for display. Wine will be displayed during the entire Fair.
 9. **ONLY wines made from at least 75% (percent) fruit grown in the Mid-Atlantic Southeastern Region (GA, NC, SC, TN, VA and WV) will be eligible to compete for Double Gold medals and for Rosettes for Best White Dry Wine, Best Red Dry Wine, Best White Sweet Wine, Best Red Sweet Wine and Best Dessert & Fruit Wine and a Trophy For Best In Show for Commercial entries and a Rosette for Best Amateur for Amateur entries.** There is a column on the entry form to indicate this information.
 10. Judging Dates: August 11 and 12, 2018. No winners will be announced over the phone. Information will be provided on our website (dcfair.com) by September 30, and winners are posted where the wine is displayed.
 11. Judges decisions are final. Judges may move wines to another category if they think it was entered incorrectly.
 12. Judges will give awards on a merit basis and instructed to grant no awards when in their opinion, wines are unworthy. They are also empowered to grant duplicate awards in categories if the quality of wines so merit.
 13. All wines will be displayed during the Dixie Classic Fair from September 28 through October 7, 2018. All display wine must be picked up at the Fair office between October 9-14, 2018. Any wine not picked up by October 13 will become property of the Dixie Classic Fair and will be disposed of. The Dixie Classic Fair will not ship any wine back to exhibitors.
-

Department S1 - 2018 Mid-Atlantic Southeastern Wine Competition

Medals Per Class: Double Gold, Gold, Silver and Bronze

Rosettes: Best White Dry Wine, Best Red Dry Wine, Best White Sweet Wine,

Best Red Sweet Wine, Best Dessert & Fruit Wine, Best Amateur

Trophy - Best In Show

Department S1 - Section 101 - Commercial

<u>Item #</u>	<u>White Dry(Commercial Only)</u>	<u>Item #</u>	
1	Sparkling	8	Pinot Grigio / Gris
2	Vidal Blanc	9	Proprietary Blend
3	Viognier	10	Seyval Blanc
4	Sauvignon Blanc	11	Traminette
5	Chardonnay	12	Blush/Rose` (non sweet)
6	Chardonnay, Barrel Fermented	13	Other
7	Chardonel		
<u>Item #</u>	<u>Red Dry(Commercial Only)</u>	<u>Item #</u>	
14	Pinot Noir	20	Cabernet Sauvignon
15	Italian Style (Barbera, Nebbiolo or Sangiovese)	21	Petit Verdot
16	Cabernet Franc	22	Norton or Cynthiana
17	Syrah / Shiraz	23	Proprietary Blend
18	Chambourcin	24	Premium Blend (\$25 & over)
19	Merlot	25	Other
<u>Item #</u>	<u>White Sweet (Commercial Only)</u>	<u>Item #</u>	
26	Traminette	31	Blush/Rose`
27	Riesling	32	Blend
28	Semi-Sweet Blend	33	Semi Sweet
29	Carlos	34	Sparkling
30	Other Muscadine	35	Other
<u>Item #</u>	<u>Red Sweet (Commercial Only)</u>	<u>Item #</u>	
36	Noble	39	Semi Sweet
37	Other Muscadine	40	Other
38	Blend		
<u>Item #</u>	<u>Dessert & Fruit (Commercial Only)</u>	<u>Item #</u>	
41	Dessert	48	Strawberry
42	Hard Cider	49	Blends
43	Apple	50	Honey / Mead
44	Peach	51	Fortified Wines
45	Blueberry	52	Low / No-Alcohol Wine
46	Blackberry	53	Other
47	Raspberry		

Department S1 - Section 102 - Amateur

<u>Item #</u>	<u>Amateur Only Winemakers</u>	<u>Item #</u>	
70	White Vinifera	78	Red Muscadine
71	White Domestic	79	Dessert
72	White Hybrid	80	Fruit
73	Red Vinifera	81	Sparkling
74	Red Domestic	82	Sweet Other
75	Red Hybrid	83	Honey / Mead
76	Dry Other	84	Hard Cider
77	White Muscadine		