

**2024 CENTRAL WASHINGTON STATE FAIR AMATEUR WINE, HOMEBREW, AND
SPECIALTY BEVERAGE COMPETITIONS**

Entry Registration is available online at: <https://fairfun.com>

**AMATEUR WINE, HOMEBREW, AND SPECIALTY BEVERAGES
SUCH AS HARD CIDER/SELTZER, KOMBUCHA AND MEAD**

COORDINATOR: ERIN WALSH 509-949-4844, culinary@fairfun.com

ENTRY REGISTRATION DEADLINE: **August 26, 2024**

IN-PERSON ENTRY RECEIVING: September 16, 2024 from 3:30–6:30pm. Enter through Gate 11 off 18th Street.

You may drop off your entries in person or ship them via FedEx or UPS to: State Fair Park, 1301 South Fair Avenue, Yakima, WA 98901. All entries must be received on or before Monday, September 16, 2024. Your entries must meet the competition requirements and include the printed paperwork attached to each entry's container (bottle, can, jar, etc.) with a rubber band. Please do not call State Fair Park with questions. You can direct any questions via email to Erin Walsh at culinary@fairfun.com or call 509-949-4844. Thank you!

SYSTEM OF JUDGING: Sensory evaluation. Items will be judged by a panel of amateur and professional volunteers. Entries may be displayed during Fair (depends on space & refrigeration needs).

PROCESSING FEE: \$10.00 will be charged per entry. One (1) fair admission ticket will be given to each exhibitor per paid entry fee. No crossovers to other departments. Each department and competition uses specific awarding criteria, fees, rules, and instructions.

ENTRY LIMIT: Exhibitors may enter any number of amateur wine, homebrew or specialty beverage exhibits. Each entry is \$10.

PREMIUMS: 1st (Blue) - \$10.00
2nd (Red) - \$5.00
3rd (White) – Ribbon Only

RELEASING: Modern Living Building kitchen behind Farm to Fork Stage on Sunday, September 29, 3:00–8:00pm, and Tuesday, October 1, 2024, 3:00–6:00pm. Fair will not be responsible for exhibits after 6:00pm. No exhibits will be stored or shipped.

Please also read the CWSF Rules and Regulations. All rules and regulations as stated apply to all exhibitors and entries. Competition is open to amateur wine makers and amateur brewers. Must be 21 years of age or older. As an amateur competition, no individual or any member of a group should be a producer of commercial wine, beer, or hard seltzer, mead, cider, or kombucha. **Any person who owns, manages, supervises or receives any form of compensation for being involved with the operation of any bonded winery, microbrewery or distillery should NOT enter this amateur competition.** Enter as many homemade products as you would like. Entries will be judged by a panel of amateurs and professionals using sensory evaluation including Bouquet/Aroma, Appearance, Taste & Texture, Flavor & Flaw applying Common Descriptors.

HOME BREW & SPECIALTY BEVERAGE COMPETITIONS

Entry Rules:

- Must provide two (2) 12-ounce bottles – one (1) for judging and one (1) for display, of each homemade product you are entering.
- Each bottle must be labeled with the following information: category, brew name (if any), style description, brewer's name, and class (see below). Bottles not claimed on entry release day(s) become property of the Central Washington State Fair.

Class: Ales, Stouts/Porter, Lagers, Mixed Styles, Mead, Hard Cider, Hard Seltzer, and Kombucha

AMATEUR WINE COMPETITION

Entry Rules:

- To be eligible, wines must be in 350 ml or 750 ml, with corks or other suitable safe closures. All entries must have a label listing the kind of grapes, fruit, vintage, class (see below), and area where fruit was grown.
- Suggested information on each wine entry should be vintage (year), alcohol content, dry or sweet, ingredients, and what you were aiming for - dessert, dinner, etc.
- Submit one (1) bottle for each entry. Bottles not claimed on entry release day(s) become property of the Central Washington State Fair.

TERMINOLOGY

Varietal Wine – should be 75% or more of the stated varietal.

Appellation – should be 95% or more from the stated appellation.

Vintage – should be 95% or more of the stated vintage.

Class:

Reds – name varietal.

Whites – name varietal.

Rose or Blush – name varietal.

Fruit - name a) Stone Fruit b) Berry Fruit c) Other, i.e. Dandelion Wine.

Sparkling Fortified Wines – description, please list residual sugar (RS) in your wine (Liqueur, Brandy, etc.).

Red Blends – name & list percentages of varietals.

White Blends – name & list percentages of varietals.

Sake – name & list applicable percentages, ingredients, and description.

NAME (For groups, choose an individual for contact info):

PHONE:

EMAIL:

MAILING ADDRESS:

COUNTY OF RESIDENCE:

I am entering the following category (one product per entry form):

___ Amateur Wine

___ Homebrew

___ Specialty Beverage

Name & Class of homemade product entered:

Optional: Helpers? Inspiration? Do you have an origin story you want to share? Is there a group or club associated with this entry? Describe below.

Central Washington State Fair representatives normally take photographs for our print and digital media needs for community engagement and promotional purposes. During this event, a photograph may be taken of you or your child. Unless you request otherwise, your photo may be considered for use by the Central Washington Fair Association in any publications or promotional materials, in any medium now known or developed in the future without any restrictions. You will not receive compensation. If you object to the Central Washington Fair Association using your or your child's image in this manner, please notify us prior to your participation in the event. Thank you.

Exhibitor's Signature: _____ Date: _____

For office use only:
