



INTERNATIONAL WINE COMPETITION HANDBOOK

SHOW YEAR 2025

COMPETITION JUDGING Oct. 19-21, 2024

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FORT WORTH STOCK SHOW & RODEO

The Fort Worth Stock Show & Rodeo is a non-profit organization that promotes agriculture by hosting an annual, family- friendly experience that educates and entertains the public, supports Texas youth, and showcases Western heritage. This Thing is Legendary®! It's not just a slogan. It's why the Fort Worth Stock Show & Rodeo is the most authentic western lifestyle experience anywhere – since 1896. Since 1980, we have committed more than \$113 million in contributions, educational grants, scholarships and auction proceeds benefitting Texas 4-H and FFA members. In support of promoting agriculture, we are excited to add a premier attraction to our Show by incorporating a prestigious International Wine Competition.

VINE 2 WINE™ EVENTS

The Fort Worth Stock Show & Rodeo (FWSSR) initiated a series of VINE 2 WINE events in 2018 that celebrate the best of Texas and international viticulture and viniculture. Through these VINE 2 WINE experiences, we recognize the importance of grape cultivation and wine production as agricultural products and their link to our Show's mission. VINE 2 WINE expands in 2025 to incorporate the following activities.

INTERNATIONAL WINE COMPETITION

October 19-21, 2024

The International Wine Competition (IWC) will be open to domestic and international producers. The competition will uphold recognized standards of a world-class wine competition. Judging will be conducted by respected wine experts based on double-blind procedures to guarantee quality evaluation and integrity of results.

VINE 2 WINE SIGNATURE SIX-PACK

A selection of six competition winning wines will be sold to Show patrons in a six-pack branded, wooden case box.

WINE WEDNESDAYS - January 15/22/29, 2025

Wine Wednesdays feature a Sip and Shop experience in the Amon G. Carter, Jr. Exhibits Hall. Participants enjoy sipping wines as they stroll among the rodeo shopping vendors. Wine Wednesdays also feature four Wine Camps offering interactive, educational tasting experiences. Featured wines and/or wineries will be selected from competition winners.

BUBBLES and BITES

February 2, 2025

This event offers guests a chance to taste a selection of the competition's winning wines. Bubbles, alongside still and other wines, will be paired with tasty bites artfully prepared by prestigious chefs of the Fort Worth area. This is a great opportunity for a number of competition winners to showcase their winning wine, with winery representatives invited to present their products to the public.

RESTAURANTS & OTHER FEATURED OPPORTUNITIES

Reata, an FWSSR onsite restaurant, will feature a selection of winning wines, as will area restaurants with whom we partner. Winning wines will also be featured on our FWSSR Rodeo Suite menu, and at the Corkyard. As the competition grows, additional activations will be developed to share winning wines with Show patrons.

COMPETITION OVERVIEW

The Vine 2 Wine International Wine Competition (IWC) seeks to educate and inform Show patrons, guests and the local community about high quality wine production from around the world. We also seek to educate the community about the individual Texas American Viticultural Areas (AVAs), and the unique terroir that define each. The competition judging process will recognize quality wines and provide marketing opportunities to showcase medal-winning wines during Show events and in the local market.

Judges will award gold, silver and bronze medals; if all five judges on a single panel deem a wine to be of gold medal quality, the award will be elevated to a platinum medal. All medals awarded will be translated into a numerical wine score, based on a 100-point scale. The combination of a medal award and a wine score will maximize marketing opportunities for winning wines.

The following awards will be calculated per criteria set forth in the judging process within this guide.

- Grand Champion
- Reserve Grand Champion
- Best in Class Red
- Best in Class White (includes the Rosé classes)
- Best in Class Sparkling
- Best in Class Sweet
- Best Value Wine
- Best Texas Wine
- Best Texas (AVA) Wine
- Best North Texas Region Wine
- Top All-Around Winery
- Texas Winery of the Year
- Top Wine Company

Wines will be recognized with platinum, gold, silver and bronze scores by the judges during the medal round. Custom inscribed medallions will be provided to all platinum, gold and silver medal winners. Premium award winners will receive custom western belt buckles, along with a unique boot award. An awards summary is provided in this handbook.

PARTICIPATE

WHY PARTICIPATE IN THE VINE 2 WINE INTERNATIONAL WINE COMPETITION

Be a part of the WORLD'S ORIGINAL INDOOR RODEO and Texas' oldest continuous livestock show. First held in 1896, the Fort Worth Stock Show & Rodeo is the definitive, historical rodeo of Texas. FWSSR joins other Texas rodeos that celebrate viticulture and viniculture as an integral part of rodeo's agricultural focus.

Participate in the inaugural Vine 2 Wine International Wine Competition, a world-class international wine competition judged by experienced wine competition judges and industry leaders following internationally recognized standards.

Reach an ideal audience. Connect with and be discovered by our Show patrons and the important wine market in north Texas. The large Fort Worth, Texas metropolitan community is above average for being enthusiastic consumers of wine.

Expand your wine sales. FWSSR is a trusted resource for the local community, with a wide sphere of influence. The local wine consumers are excited to support and follow a local wine competition that is part of their own community. Leverage the Vine 2 Wine IWC award, branding and marketing for placements in retail and restaurant settings.

Earn bragging rights. The competition judges will honor winning wines with platinum, gold, silver and bronze medals, along with a wine score. Premium award winners will be recognized with custom belt buckles and a unique boot award, befitting a rodeo wine competition winner.

Utilize digital awards. Use the digital awards to communicate with the local Fort Worth community, and your own domestic and international customer base.

Wow an esteemed judging panel. Experienced and credentialed judges representing the wine trade, winemakers, and media will judge the wines through a sound, double-blind tasting process following internationally recognized standards.

Participate in FWSSR Vine 2 Wine activities. Select winners will have the opportunity to participate in various Vine 2 Wine activities during the annual Show, as well as other FWSSR events throughout the year.

Support the future of agriculture. Be a part of the conversation and education about agricultural production and the art of turning grapes off the vine into glasses of wine for consumers to enjoy. Support the youth of Texas and the Show's charitable agricultural and education missions; they are the future of viniculture and viticulture.

IMPORTANT DATES

July 22, 2024	Entries open - online entry only
July 22 – October 2, 2024	Entry deliveries are accepted at: Classic Wine Storage, 2875 Market Loop, Southlake, TX 76092, ATTN: FWSSR IWC (required notation) +1 817.442.0348 <u>BETWEEN THE HOURS OF 9AM – 5PM ONLY</u>
11:50 p.m. - September 9, 2024	Early Entry deadline for discounted entry fees
September 29, 2024	FINAL ENTRY DEADLINE
5:00 p.m. - October 2, 2024	FINAL DELIVERY DEADLINE
October 19-21, 2024	Vine 2 Wine International Wine Competition
October 29 – November 5, 2024	Award announcements
November 5, 2024	Winning wine list posted on FWSSR Vine 2 Wine website
Ongoing	Various opportunities for winning wines to be showcased at FWSSR, and Vine 2 Wine events and venues

ENTRY PARTICULARS

- **Entries for all wines are to be submitted online through the Star of Show System (preferred) or Enofile. The newly released Star of Show system is a modern database system that will be used for the ease of scoring and speed of calculating results in each round. This is the preferred system for entering the competition and obtaining your entry QR codes immediately. Enofile is an acceptable option, but will delay issuance of the QR codes for shipping your wine samples. Please reference the ENTRY GUIDELINES posted on the website.**
<https://bit.ly/FWSSRCompetitionWebsite>
- **ENTRY FEES** can be paid immediately online, and are due no later than October 12, 2024.
 - \$65 regular entry fee, per wine
 - \$55 early-bird discount, if entered and paid by midnight September 9, 2024.
 - The preferred method of payment is through the online entry system. To request an exception for manual payment, please contact the competition coordinator at wine@fwssr.com.
- Entries are not official until full payment and completed entry forms have been received. Payment and entry forms must be received by the applicable deadlines to participate in the competition. Entry fees are non-refundable.
- **ENTRY LINK** [ENTER FWSSR](#)
- No wine may be entered more than once in the same year, even if bottled under different labels. Different vintages of the same wine are valid individual entries.
- The competition reserves the right to verify that any winning wine satisfied all entry requirements. It is the responsibility of the winery to ensure all requirements are met to avoid disqualification for a medal or other award.

ELIGIBILITY REQUIREMENTS

- Any domestic or international wine satisfying the wine class definitions and below requirements is eligible for entry.
- Product must be currently registered with the Texas Alcohol Beverage Commission (TABC) and available for sale in Texas to qualify for a Premium or Best In Class award.
- All winning wine should be available in the Texas marketplace at or near the retail price listed on the entry form, and in the four-month period following the competition.
- The competition entry, fees and wine must be received by the applicable deadlines.
- No wine may be entered more than once in the same year, even if bottled under different labels.
- Ineligible wines will not be refunded the entry fee.

SHIPPING AND DELIVERY

- Wine delivery will be accepted from July 22 – October 2, 2024. Further shipping details will be provided via email upon completing an online entry. Following all instructions will increase the competition's ease of operations. Please be mindful of the care of your wines during shipping in light of the temperature.
- Four (4) 750ml bottles of wine (or volumetric equivalent) must be supplied in glass bottle, can or box. Kegs will not be accepted. All entries greater than 1 liter can ship two (2) bottles. Bottles related to a single entry must be packed in the same box, though more than one entry can be boxed together.
- **IMPORTANT:** QR codes will be emailed with each registration and should be included on the shipping box for ease of wine check-in. The QR codes will be sent immediately if entering through Star of Show online; Enofile entries will receive QR codes shortly after entry, also via email.
- **SHIP TO:** Classic Wine Storage, 2875 Market Loop, Southlake, TX 76092, **ATTN: FWSSR IWC (required notation)**
BETWEEN THE HOURS OF 9AM – 5PM ONLY
- PLEASE MARK multiple boxes shipped with box numbers and total boxes shipped, such as "box one of two," or "box 2 of 4."
- FWSSR, the Vine 2 Wine IWC, nor its designees, shall be responsible for any loss or damages which occur during shipment or delivery.
- Entries received before or after the allowable shipping dates may be refused entry into the competition. Incomplete or ineligible entries will not be refunded the entry fee.

CONTACT INFORMATION

For further information, please contact our Competition Coordinator, Stephanie Earthman Baird via email - wine@fwssr.com.

COMPETITION COMMITMENTS

- Wineries awarded one of the Premium Awards or Best In Class Awards will be required to supply FWSSR with two (2) 12-pack cases, or equivalent, of the award-winning wine in support of the Show's fundraising events and the Competition's marketing opportunities to showcase the top winning wines.
- Wineries awarded Class Champion or Texas Class Champion will be required to supply FWSSR with one (1) 12-pack case, or equivalent, of the award-winning wine in support of the Show's fundraising events and the Competition's marketing opportunities to showcase the top winning wines.
- Premium Award, Best In Class Award and Class Champion winners may be asked to participate in a Vine 2 Wine activity, in which case the winery will be required to supply FWSSR with one (1) 12-pack case of the award-winning wine.
- All donated wines will be used in a manner that promotes the winning wine and associated winery, and raises the public profile of the Vine 2 Wine International Wine Competition.

COMPETITION DIFFERENTIATION

- **FWSSR IWC Judging Results.** Judging results of the FWSSR Vine 2 Wine International Wine Competition (IWC) will include both a medal and a numeric score based on a traditional 100-point scale. The individual scores from phase one will determine the medal level (platinum, gold, silver, bronze or no medal). For wines earning a bronze or higher medal, these scores will be translated into a numeric score, enhancing marketing opportunities by providing a clear, quantifiable measure of excellence.
- **Distinguished Premium Award.** Winners of a Premium Award, listed in the below Awards Summary, will receive a unique, custom boot trophy, symbolizing excellence and distinction. This one-of-a-kind prize not only honors the superior quality of the winning wines, but also provides a memorable and marketable accolade that stands out in promotional efforts.
- **Best Value Wine Award.** The Best Value Wine Award will be judged by a consumer panel based on results of the phase one medal round, which are judged by a credentialed panel. Involving wine enthusiasts from the local market ensures that the wine recognized with this honor resonates with the preferences and tastes of everyday wine enthusiasts. This consumer-driven approach highlights the appeal and affordability of your wine to a broader audience.
- **Best in Class Texas AVA Wine Awards.** The Texas American Viticultural Area (AVA) Awards are calculated to spotlight the unique terroir of Texas wines. These awards celebrate the distinctive characteristics imparted by Texas's diverse climates and soils, emphasizing the region's contribution to the wine's flavor and quality.
- **Best in Class North Texas Region Wine Award.** The North Texas Region Wine Award is designed to recognize the best wine from the wineries and grape-growing area nearest to Fort Worth, Texas. The anticipated Cross Timbers AVA based on the unique eco-region will form the basis of this regional award. This award aims to connect the Show's patrons to the local grape-growing community, fostering a deeper appreciation for wines produced in their vicinity and supporting local viticulture.

JUDGING PROCEDURES

The competition judges will be selected from the supplier, retail, restaurant and education segments of the wine industry. Recognized experts and wine judges from national and international levels will serve as judges, alongside local talent. A select group of avid and knowledgeable local consumers may be appointed as well. Judges will be selected based on their credentials, experience and reputation within the wine community. A head judge and assistants will also be appointed to ensure the accuracy and integrity of the competition.

CLASSES

All wines will be judged in their respective classes and tasted by the same panel of judges. As needed, larger classes may be sub-divided and smaller classes may be combined, dependent on number of entries in a class. Changes will be made at the discretion of the Competition.

FLIGHTS

Wines in phase one will be judged in flights of no more than twelve (12). Each judge will be tasked with tasting, evaluating and scoring each wine in the flights assigned to their panel.

PANEL LEADER / DISCUSSION

Each panel will be assigned a panel leader, charged with leading the panel's judges through the task at hand in a manner that complies with the competition rules, processes and standards. Each judge will individually score each wine in a flight in phase one. The panel leader may also lead discussions to help evaluate the wines and develop accurate scores, following individual judging.

RE-POUR

A panel leader may request a re-pour of a wine from a different bottle in the event a wine served may be deemed unacceptable.

RE-TASTE

A panel leader may request to re-taste and re-evaluate wines from an earlier flight within the same class, as long as that class has not been closed.

AUDITING

After scores are entered into the scoring system, the data will be verified by an auditing team against the results submitted by the panel leader. In the event any wine is re-tasted before a class is closed, the audit process will be repeated. Once scores and class awards have been verified, the class will be closed, and the wines may not be re-evaluated or re-scored.

QUESTIONS OR DISPUTES

In the event of problems, questions or disputes, the Head Judge will rule on the issue. The Head Judge's ruling will be final.

CLASSES

- Red and White classes in alpha order. Sparkling, Dessert and Fortified Wine Classes are organized by style.
- Note: Rosés will be judged under the White Wine Category and are listed below under White Category Class Names
- The list of classes is designed to simplify selection for entry; FWSSR reserves the right to combine classes to create meaningful flights for judging. Where a large number of entries warrant, classes may sub-divided.
- For varietal wines, please classify per country or state labeling requirements.
- For blends, carefully select the class that represents the primary variety of the blend.
- Be sure residual sugar levels and SRP\$ are accurately noted on the entry form.

Class #	Red Category Class Names	Class #	White Category Class Names
100	Agiortiko	200	Albarino
101	Aglicanico	201	Aligote and driven blends
102	Amarone and Appasimento Style Wines	202	Arneis
103	Barbera	203	Assyrtiko
104	Blaufrankish/Kekfrankos	204	Blanc de Bois
105	Cabernet Franc	205	Bordeaux White Blends
106	Cabernet Franc driven blends	206	Chardonnay, unoaked
107	Cabernet Sauvignon	207	Chardonnay, neutral oak
108	Cabernet Sauvignon blends with BDX varieties	208	Chardonnay, with new oak
109	Cabernet Sauvignon blends with non-BDX varieties	209	Chenin Blanc Dry < 7 g/L
110	Carmenere	210	Chenin Blanc Dry 7 g/L to 1.2 g/L
111	Corvina and Corvina blends, non-appasimento (incl. Valpolicella)	211	Cortese and driven blends
112	Dolcetto	212	Falanghina
113	Dornfelder	213	Fiano
114	Frappato	214	Garganaga and driven blends
115	Gamay , Beaujolais	215	Gewurztraminer
116	Gamay, non-Beaujolais	216	Greco and related blends
117	Grenache/Garnarcha	217	Grenache Blanc
118	Grenache and Garnarcha blends	218	Gruner Veltliner
119	Graciano	219	Iberian White Varietals and Blends
120	Iberian Red Varietals	220	Marsanne
121	Iberian Red Blends	221	Malvasia
122	Lenoir/Cynthiana	222	Melon Blanc
123	Malbec	223	Muscat, all types Dry
124	Malbec driven blends	224	Natural whites, non-orange
125	Mencia and Mencia driven blends	225	Other White Blends, up to 7 g/L RS
126	Merlot	226	Other White Blends, 7+ g/L RS
127	Merlot driven blends with BDX varieties	227	Other White Varieties, up to 7 g/L RS
128	Merlot driven blends with non-BDX varieties	228	Other White Varieties, 7+ g/L RS
129	Mourvedre	229	Orange skin contact whites
130	'Natural' reds, identified as natural	230	Picpoul/Piquepoul
131	Nebbiolo	231	Pinot Blanc
132	Negroamaro		
	Nerello/Mascalese		

CLASSES, continued

- The list of classes is designed to simplify selection for entry; FWSSR reserves the right to combine classes to create meaningful flights for judging. Where a large number of entries warrant, classes may also be sub-divided.
- Note: Rosés will be judged under the White Wine Category and are listed below under White Category Class Names
- For varietal wines, please classify per country or state labeling requirements.
- For blends, carefully select the class that represents the primary variety of the blend.
- Be sure residual sugar levels and SRP\$ are accurately noted on the entry form.

Class #	Red Category Class Names	Class #	White Category Class Names
133	Nero d'Avola	232	Pinot Grigio/Pinot Gris Dry, < 7 g/L RS
134	Norton/Cynthiana	233	Pinot Grigio/Pinot Gris 7+ g/L RS
135	Other Dry Red Varieties, including Hybrids	234	Rhone-Style White Blends
136	Petit Verdot	235	Roussanne
137	Petite Sirah	236	Ribolla Gialla
138	Pinot Noir, cool/moderate climate	237	Riesling up to 9 g/L RS
139	Pinot Noir, warm/hot climate	238	Riesling 10-45 g/L RS
140	Pinotage	239	Riesling 45-100 g/L RS
141	Primitivo	240	Rosé – dry
142	Rhone Red Blends, non-Grenache or Syrah dominant (Carginane, Cinsault, Mourvedre)	241	Rosé – off dry
143	Sangiovese and driven blends (incl Chianti)	242	Rosé – medium-sweet to sweet
144	Toscana IGT and other Sangiovese blends	243	Sauvignon Blanc
145	Super Tuscan blends	244	Sauvignon Blanc blends, unoaked
146	Syrah/Shiraz	245	Sauvignon Blanc blends, oaked
147	Syrah/Shiraz driven blends	246	Savignan
148	Tannat	247	Sylvaner
149	Tempranillo	248	Semillon Dry
150	Tempranillo blends	249	Semillon blends, unoaked
151	Touriga Nacional	250	Semillon blends, oaked
152	Zinfandel	251	Seyval Blanc
153	Zinfandel driven blends	252	Trebbiano/Ugni Blanc
154	Zweigelt	253	Trebbiano/Ugni Blanc driven blends
155	Xinomavro	254	Viura/Macabeo
		255	Torrontes
		256	Verdejo and driven blends
		257	Verdiccio and driven blends
		258	Vermentino and driven blends
		259	Vidal and related blends
		260	Viognier

CLASSES, continued

- The list of classes is designed to simplify selection for entry; FWSSR reserves the right to combine classes to create meaningful flights for judging. Where a large number of entries warrant, classes may also be sub-divided.
- TM = Traditional Method
- FF = Flavored/Fruit, including flowers.

Class #	Sparkling Category Wine Classes	Class #	Fortified Category Wine Classes
300	Champagne Blanc de Blancs, Brut to Extra Dry (up to 15 g/L RS)	400	Sherry Pale Dry (Fino Style)
301	Champagne AOC Varietals, Brut to Extra Dry (up to 15 g/L RS)	401	Sherry Amontillado Style
302	Champagne AOC Varietals, 16+ g/L RS	402	Sherry Oloroso Style and Palo Cortado
303	Champagne Blanc de Noirs and Rosé, Brut to Extra Dry (up to 15 g/L RS)	403	Sherries, other
304	TM, Non-Champagne Blanc de Blancs, Brut to Extra Dry (up to 15 g/L RS)	404	Port, LBV
305	TM, Non-Champagne Brut to Extra Dry (up to 15 g/L RS)	405	Port, Ruby
306	TM, Non-Champagne, 16+ g/L RS	406	Port, Tawny
307	TM Blanc de Noirs and Rosé, Brut to Extra Dry (up to 15 g/L RS)	407	Port, Vintage
308	Lambrusco IGT and other red sparkling	408	Fortified, all non-Port, non-Sherry
309	Prosecco DOC and DOCG		
310	Prosecco Rosé		Flavored/Fruit (FF) Wine & Mead Classes
311	Sparkling Pétillant Naturel	500	FF White Wines Dry, up to 7 g/L RS
312	Sparkling Icewine, all varieties	501	FF White Wines Off-Dry to Medium-Dry, 7-25 g/L RS
313	Sparkling Charmat/Tank, all varieties up to 15 g/L RS	502	FF White Wines Sweet, > 25 g/L RS
314	Sparkling Charmat/Tank, all varieties, 16+ g/L RS	503	FF Red Wines Dry, up to 7 g/L RS
		504	FF Red Wines Off-Dry to Medium-Dry, 7-25 g/L RS
	Dessert Wine	505	FF Red Wines Sweet, > 25 g/L RS
600	Whites, Semi-Sweet to Sweet, all varieties	506	Mead – Traditional
601	Red, Semi-Sweet to Sweet, all varieties	507	Mead – Melomel (Fruit)
602	Very Sweet, non-fortified, all	508	Mead – Metheglin (Herbs/Spices)
603	Icewine	509	Mead – Mixed Category
		510	Mead – Petillant to Sparkling

JUDGING PROCESS

The judging process will be split into three phases.

PHASE ONE

MEDAL ROUND

In the phase one medal round, judges will taste each wine in a class and vote individually to award the wine either a gold, silver, bronze, or no medal based on established medaling standards. Judges' individual medal scores are combined for each judging panel to determine a wine's overall medal award.

Medal awards are based on the following criteria:

PLATINUM: If all judges on a panel vote to award a wine a gold medal, the wine will be elevated to a platinum medal.

GOLD MEDAL: A wine with at least three gold medal votes and not more than one no medal vote.

SILVER MEDAL: A wine with at least three silver medal votes (or higher) and not more than one no medal vote; or a wine with two gold and at least two bronze votes.

BRONZE MEDAL: A wine with at least four bronze or higher votes.

NO MEDAL: Two no medal votes automatically result in a no medal score, regardless of the medal of the other votes.

CLASS CHAMPIONS

To be deemed a Class Champion, Reserve Class Champion award, Texas Class Champion, or Reserve Texas Class Champion, a wine must have earned at least a silver medal in phase one. A competition class must have at least 15 entries for a Reserve or Texas Reserve Class Champion award to be calculated. Further, if there are not at least two gold or silver medal winners, the class will not have a Reserve or Texas Reserve Champion. If there are no gold or silver medal winners, the class will not have a Champion or Reserve Champion of any kind.

A Class Champion will be based on the wine attaining the highest score on the panel (or tie-breaking vote); with the second highest score being awarded Reserve Champion. Same calculation applies to the Texas Class Champion and Texas Reserve Class Champion.

A Texas Class or Reserve Class Champion must be made from at least 75% Texas grapes. An affidavit may be required to confirm composition % of Texas grapes.

As needed, larger classes may be sub-divided and smaller classes may be combined, dependent on number of entries in a class. Changes will be made at the discretion of the Competition.

TO MOVE TO PHASE TWO A WINE MUST:

- Receive a platinum or gold medal rating based on the phase one medal award, with at least 4 gold medal votes by the phase one judging panel.
- Win Class Champion, after earning the highest medal summation in that class or winning a tie-break.

PHASE TWO

SEMI-FINALS ROUND

The phase two semi-finals will be conducted for the following categories:

- Red
- White
- Sparkling
- Sweet (dessert wines; still and fortified wines >3% or 30 g/l RS)
- Note: Fruit/Flavored/Mead wines are excluded from phase two

Judges receive all wines in a category, regardless of class, variety or blend. Each judge will determine their fifteen favorites based on quality criteria and rank from 1-15, with 1 as their favorite. This phase will take place without discussion among the judges, unless an issue with a wine's quality is in question. Where a tie exists after the initial ranking, judges will use a ranking procedure to break the tie. When a category has 15 wines or less eligible for the semi-finals round, the wines in that category will advance to the Super Panel without a phase two ranking.

TO MOVE TO PHASE THREE A WINE MUST:

- Rank in the top 15 wines from phase two in its category

In the event a category does not have any wines advance to the phase three round, the wines in that award category with the highest numeric summary in phase two will be re-tasted by a panel of judges to vote on the top wine from that category.

PHASE THREE

CHAMPION AWARDS ROUND

PREMIUM AND BEST IN CLASS AWARDS

During the phase three champion awards round, the Vine 2 Wine IWC champion awards will be determined. The highest ranking fifteen (15) wines of each wine category from the phase two semi-finals round will advance to phase three. In phase three, judges will work individually to taste and rank wines across all categories and classes at one time. Discussion among judges will not take place unless a wine's quality is in question. Judges will rank their top fifteen (15) wines across all categories (red, white, sparkling, and sweet (dessert, fortified)). Where a tie must be broken, judges will be provided instructions, using a ranking system, until the tie is broken. The judging process will determine the Grand Champion, Reserve Grand Champion, Best in Class Red, Best in Class White, Best in Class Sparkling and Best in Class Sweet.

BEST OF TEXAS AWARDS

The following awards will be determined via a Best of Texas phase three round: Best Texas Wine, Best Texas (AVA) Wine and Best North Texas Region Wine, where eligible per rules contained herein. Wines will be ranked by a panel(s) of at least seven (7) judges. Eligible wines will be determined from the phase one results and will not be affected by rankings in phase two.

Best Texas Wine. Eligible wines include all Texas wines made from 100% Texas grapes and earned at least three gold medal votes in phase one. Judges will rank their top fifteen (15) wines for Best of Texas round; the wine with the best ranking overall will be deemed the Best Texas Wine.

Each Best in Texas (AVA) Wine will be determined by a best ranking summation. The Texas AVA awards will only be calculated if there is at least one wine produced in the specific Texas AVA that earned a silver medal or higher in phase one, and at least six (6) other wines competed in phase one from the same Texas AVA. Eligible wines must be made from 85% of grapes grown in the specific AVA, and 15% other Texas grapes to qualify. Awards will be calculated for each top scoring wine of the following Texas AVAs: Texas High Plains, Texas Hill Country, Texoma, Texas Davis Mountains, Escondido Valley and Mesilla Valley. A separate award will be given to each qualifying AVA contained herein.

Best North Texas Region Wine will be determined by a best ranking summation. The award will only be calculated if there is at least one wine produced in the Cross Timbers eco-region that earned a silver medal or higher in phase one, and at least six (6) other wines competed in phase one from the region. Eligible wines must be comprised of 85% of grapes from the Cross Timbers eco-region and 15% other Texas grapes.

For all Texas wine awards, an affidavit may be required to confirm composition % of Texas grapes, or % Texas grapes from within the specific AVA or North Texas Region, as defined above. It is not a requirement that the AVA be listed on the label, as labeling practices allow otherwise.

BEST VALUE WINE AWARD

Best Value Wine will be judged by a panel of at least five (5) consumer-enthusiast judges. Eligible wines will be determined from the phase one results, as judged by one of the competition's experienced wine judge panels and will not be affected by rankings in phase two. Eligible wines include all wines that retail for \$15.00 or less that earned a gold medal in phase one, with at least four gold medal votes.

OTHER PREMIUM AWARDS

Top All-Around Wine Winery and Texas Winery of the Year awards will be determined through the following eligibility and calculation.

Top All-Around Winery

Eligibility: A qualifying single winery. The “brand name” field will be used to add all points earned for each wine entered from a single winery. A minimum of ten (10) wines must be entered by the winery to qualify for the award. A winery is defined as a single wine brand recognized by consumers. Any clarifications sought by a winery will be addressed by the head judge.

Texas Winery of the Year

Eligibility: A qualifying Texas winery. The “brand name” field will be used to add all points earned for each wine entered from a Texas winery. A minimum of ten (10) wines must be entered by the Texas winery to qualify. A Texas winery is defined as a single wine brand recognized by consumers. Any clarifications sought by a winery will be addressed by the head judge.

Top Wine Company

Eligibility: A qualifying single wine company comprised of multiple wine brands. A minimum of eighteen (18) wines across at least three (3) wineries must be entered by the wine company to qualify for the award. A wine company is defined as a single owner company that owns or represents multiple wineries or wine brands, where each brand is recognized separately by consumers. Any clarifications sought by a wine company will be addressed by the head judge.

Award Calculation

The above awards will be based on the highest points total, calculated by summation of all points earned in the below categories for a winery’s individual entries. For Texas Winery of the Year, the summation will be based on the Texas winery’s entries that contain 75% or more Texas grapes. For Top Wine Company, the points total will be multiplied by the % of all wines entered that earned a medal in phase one.

Medal Award

- Each Platinum medal - 50 points
- Each Gold medal - 25 points
- Each Silver medal - 10 points
- Each Bronze medal - 1 point

Class Champion Awards

- Each Class Champion - 50 points
- Each Texas Class Champion - 50 points
- Each Reserve Class Champion - 25 points

Premium and Best In Class Awards

- Grand Champion - 100 points
- Reserve Grand Champion - 75 points
- Best Texas Wine - 50 points
- Best in Class Texas AVA -or North Texas Region - 25 points
- Best in Class Red Wine, - 25 points
- Best in Class White Wine - 25 points
- Best in Class Sparkling Wine - 25 points
- Best in Class Sweet Wine – 25 points
- Best Value Wine – 25 points

AWARDS HIERARCHY

An individual wine will be eligible to receive no more than one (1) of the Premium or Best In Class Awards, outlined on the next page. The below hierarchy will determine which award will be assigned to a wine.

1. Grand Champion
2. Reserve Grand Champion
3. Best Texas Wine
4. Best in Class Red, White, Sparkling, Sweet
5. Best Value Wine
6. Best in Class Texas AVA | North Texas Region

An individual winery will be eligible to receive no more than one (1) Premium Award for a winery award. The below hierarchy will determine which award will be assigned to a winery. If a winery is part of a qualifying wine company, the below hierarchy will determine the award assigned.

1. Top All-Around Winery
2. Texas Winery of the Year
3. Top Wine Company

AWARDS SUMMARY

PREMIUM AWARDS	
Grand Champion	Boot Award and Custom Buckle
Reserve Grand Champion	Boot Award and Custom Buckle
Best Texas Wine	Boot Award and Custom Buckle
Top All-Around Winery	Boot Award and Custom Buckle
Texas Winery of the Year	Boot Award and Custom Buckle
Top Wine Company	Boot Award and Custom Buckle
BEST IN CLASS AWARDS	
Best in Class Red Wine	Best in Class Inscribed Medal and Buckle
Best in Class White Wine	Best in Class Inscribed Medal and Buckle
Best in Class Sparkling Wine	Best in Class Inscribed Medal and Buckle
Best in Class Dessert Wine	Best in Class Inscribed Medal and Buckle
Best Value Wine	Best in Class Inscribed Medal and Buckle
Best in Class Texas AVA/North Texas Region award (for each AVA awarded)	Best in Class Inscribed Medal and Buckle
CLASS CHAMPION AWARDS	
Class Champion	Buckle
Texas Class Champion	Buckle
	note: where a Texas Class Champion is also a Class Champion, only one buckle will be received, though both titles will be earned.
MEDAL AWARDS	
Platinum, Gold and Silver Medals	Inscribed Medal

LEGAL DISCLAIMERS

FORCE MAJEURE

Each exhibitor understands and agrees that Exposition may disqualify an exhibitor from the Show or cancel or disqualify an exhibitor's entry/ies in whole or in part, at any time and for any reason. Each exhibitor further understands and agrees that Exposition may cancel, terminate, postpone, or suspend the Show, in whole or in part, in Exposition's sole discretion at any time and for any reason, with or without notice.

In the event of any such disqualification, cancellation, termination, postponement, or suspension, Exposition shall have no obligation, responsibility, or liability whatsoever to any exhibitor, exhibitor Party, or any other individual or entity. Without limiting the foregoing, each exhibitor expressly understands and agrees that Exposition shall have no liability, obligation, or responsibility to any exhibitor, exhibitor Party, or other individual or entity for any loss of income, premiums, or prizes, travel or lodging expenses, storage expenses, costs or expenses related to animals, entry fees, or for any other costs, fees, expenses, losses, injuries, damages or liabilities incurred in connection with preparation for or participation in the Show or incurred in connection with, resulting from, or arising from any disqualification or cancellation of exhibitor or its/his/her entry/ies or animal(s) or any termination, cancellation, postponement or suspension of the Show in whole or in part at any time and for any reason. Notwithstanding the foregoing, Exposition may, in its sole discretion, refund a prorated portion of the entry fees paid by an exhibitor if the Show is cancelled or terminated due to no fault of the exhibitor.

Note: In the above disclaimer, an exhibitor refers to any entity or individual that submitted an entry into the wine competition. Exposition refers to the Fort Worth Stock Show & Rodeo.

WINE SAMPLES

In the event of an unexpected closure, or inability to host the Vine 2 Wine International Wine Competition, wine samples received to date will remain in custody of the Fort Worth Stock Show & Rodeo.

LEGAL AND ENFORCEMENT SUMMARY

The Fort Worth Stock Show & Rodeo reserves the final, absolute right to interpret rules and make final determination of all questions, differences, and disputes in regard to, or otherwise arising out of, connected with, or incident to the Fort Worth Stock Show & Rodeo and the Vine 2 Wine International Wine Competition. We further reserve the right to determine unforeseen matters not covered by this guide and rules set forth, and to amend and/or add to these rules as in our judgment we deem necessary.