



HOME WINE COMPETITION

Competitive Exhibits Office
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ceoffice@ecfair.org

Competition Coordinator: Lynne Montgomery

ENTRY DEADLINE: FRIDAY, JULY 19TH, 2024

- Entry Fee:** \$23.00 fee allows for unlimited entries throughout department (unless otherwise specifically noted). Fee includes a promo code for three (3) admission tickets to the fair.
- Entry Deadline:** Entries must be completed online by Friday, July 19th.
- Drop Off:** Wines must be dropped off by Friday, July 19th at the Fairgrounds Main Office
- Pick Up:** Tuesday, August 20th 9am – 5pm. Fairgrounds Main Office **All wine must be picked up by 9/13/24**
(Unopened wine, medallions and critiques can be picked up)

General Home Wine Competition Department Rules

1. Open to any amateur winemaker, 21 years or older, who is a resident of New York State.
2. No exhibitor shall be involved in commercial winemaking or use the services of a commercial winemaking facility.
3. All wines must be produced and bottled in New York State by the exhibitor. Any wine entered in competition becomes the property of the Erie County Agricultural Society.
4. Two (2) bottles (750ml) or (3.75 ml) per entry. Each bottle must be labeled with the following: (1) name of wine, (2) class number, (3) grape or fruit variety, (4) winemakers name. (One bottle will be used for the first pour of the competition. The second bottle will be used for display during Erie County Fair, re-pours and Best of Show)
5. Awards will be presented to winning wines upon completion of the competition. Wines with appropriate labels will be on display in the Ag-Grange Building throughout the Fair.
6. The decision of the judges shall be final.
7. All exhibitors will receive a brief critique of the wines entered.
8. Wines must be dropped off for judging NO LATER THAN Friday, July 19th, 2023 to the Fairgrounds Main Office.
 - The Erie County Fair Competitive Exhibits Office, 5600 McKinley Parkway, Hamburg, NY 14075, (716) 649-3900, ext. 6407****Please give as much detail as possible to assist in judging properly in the description****

For Your Information: Grape Origin

- Native Grapes – North American originated grapes (i.e. Niagara, Delaware, Dutchess, Scuppernonog, Concord, etc.)
- Vinifera – European originated grapes (i.e. Chardonnay, Riesling, Gewurztraminer, Cabernet Sauvignon, Zinfandel, Merlot, Pinot Noir)
- Hybrid – grapes crossed with one or more species of grapes (i.e. Seyval, Vidal, Native/Vinifera, Vinifera/Vinifera)
- Fruit Wine – Any wine with fruit in it will automatically be in the fruit class, even if fruit is not the main ingredient.

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PREMIUMS FOR CLASSES # 1 – 12 Medallions - Gold, Silver, Bronze

1. Vinifera – white
2. Hybrid – white
3. Native – white
4. Vinifera – red
5. Hybrid – red
6. Native – red
7. Rose - Blush or pink grapes
8. Fruit (non-grape)
9. Any other variety (non-grape, i.e. dandelion, honey)
10. Fortified Wines
11. Sparkling – all types
12. Bottle label contest (specify on entry form, which entry is to be used) – award will be based on the best use of the 2024 Erie County Fair Competitive Exhibits theme “Carnival Fun”

BEST OF SHOW

Will be awarded for overall outstanding wine