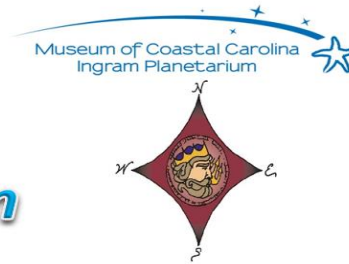




# 2020 Wine Fest Amateur Wine Competition



**ATTENTION ALL AMATEUR WINEMAKERS ENTER YOUR WINES  
IN WINE FEST'S ANNUAL WINE COMPETITION FOR AMATEUR  
WINEMAKERS!**

**PREPARE YOUR ENTRIES NOW!  
Deadline March 16, 2020**



Enter your wine and compete for gold, silver and bronze medals in various award categories. Your wine will be judged by an expert panel of AWS wine judges. This competition will be conducted in cooperation with the OIB Chapter of the American Wine Society, and Silver Coast Winery. Gain recognition for your winemaking skills, and get valuable feedback on your wine from the judging panel. Winners will be announced at Wine Fest 2020 on **April 25, 2020**.

**Questions** Contact Stan Barwikowski at 910-579-5235 or by email at [oceanisleaws@gmail.com](mailto:oceanisleaws@gmail.com).

## 2020 Competition Guidelines

1. The Competition is open to any amateur home winemaker. An AMATEUR winemaker makes wine either alone or in collaboration with other amateur winemakers. 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 OIB Wine Fest 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. Send ONE (1) BOTTLE per entry. Still wines must be submitted in std. 750 ml wine bottles. Ice wine or late harvest wines can be submitted in 375 ml bottles. Sparkling wines must be submitted in champagne bottles with proper closure and wire.

3. Entry fees are \$20ea. for the first two wines and \$15ea. for all other wines entered. Make checks payable to Museum of Coast Carolina. Entry fees are non-refundable.

4. All shipments should be packaged to withstand considerable handling and must be shipped freight pre-paid. Packages with postage due or C.O.D. charges will be rejected. Please note that it is illegal to ship alcoholic beverages via the US Postal Service, and FedEx Air and FedEx Ground will destroy amateur wine shipments. It is the entrant's responsibility to follow all applicable laws and regulations.

5. Each bottle must be labeled with the following information: Your name, category, wine ingredients, and vintage. If you are using a wine kit for ingredients please list the brand and product name as wine ingredients. A copy of the entry form, listing your wine entered must accompany entry and payment.

6. All wines will be judged according to their relative merits within the category. Gold, silver and bronze medals within each category will be awarded on point totals. The AWS scoring system will be used.

7. It is the responsibility of the entrant to properly categorize his wine.

8. All entrants will receive a copy of the judging notes for their wines, along with a copy of the results.

9. All wine will become the property of the Ocean Isle Museum Foundation Inc. and will not be returned.

10. All decisions by competition organizers and judges are final.

**11. Entry deadline is March 16, 2020.**

**Wines are to be delivered to:**

**Silver Coast Winery**

**6680 Barbeque Rd.**

**Ocean Isle Beach, NC 28469**

PH: (910) 287-2800

**SHIPPING LABELS FOR YOUR USE:**

**Silver Coast Winery**

**ATTN: Amateur Competition**

**6680 Barbeque Rd.**

**Ocean Isle Beach, NC 28469**

**Silver Coast Winery**

**ATTN: Amateur Competition**

**6680 Barbeque Rd.**

**Ocean Isle Beach, NC 28469**

## 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.*

- 110 Chardonnay
- 120 Riesling
- 130 Gewürztraminer
- 140 Sauvignon Blanc
- 150 Pinot Grigio (Pinot Gris)
- 160 Viognier
- 180 Other White Vinifera Varietals
- 190 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 Sirah, Syrah
- 250 Pinot Noir
- 260 Cabernet Franc
- 270 Sangiovese
- 280 Other Red Vinifera Varietals (Ex, Malbec, Montepulciano)
- 290 Red Vinifera Blends (Ex, some Chianti, Meritage)

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

- 310 Seyval
- 320 Vidal Blanc
- 330 Cayuga White
- 340 Traminette
- 350 Vignoles
- 380 Other White Hybrid Varietals

390 White Hybrid Blends

### Red Hybrid

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

- 410 Chambourcin
- 420 Chancellor
- 430 DeChaunac
- 440 Foch
- 480 Other Red Hybrid Varietals
- 490 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
- 540 Niagara
- 550 White Muscadines
- 580 Other White Varietals
- 590 White Native Varietal Blends

### Red Native

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

- 610 Concord
- 620 Norton/Cynthiana
- 650 Red Muscadines
- 660 Other Red Native
- 670 Red Native Blends

**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.*

- 660 White
- 670 Red
- 680 Red/White Blend

## Fruit

*Table wines, dry, semi-dry or sweet.*

- 710 Apple or Pear
- 720 Stone Fruits (Examples: Peach, Plum, Apricot, Cherry, etc.)
- 730 Raspberry or Blackberry
- 740 Other (examples: Elderberry, Blueberry, Citrus, May Wine)
- 760 Fruit Blends (Raspberry/Blackberry)
- 770 Fruit / Grape Blends, Aperitif, Table & Dessert (Cherry/Grape)
- 780 Fruit Infused

## Dessert

- 810 Sweet Non-fortified Grape (over 3% rs)
- 820 Dessert Non-fortified (over 6% rs) (Late Harvest, Ice Wine)
- 830 Dry, Semi Dry or Sweet Fortified Aperitif or Dessert wines including Port and Sherry
- 840 Sweet Muscadines

## Other

- 900 Mead and Mead / fruit blends/ fruit infused
- 910 Vegetable
- 920 Plant (Dandelion, Lotus Blossom, etc.)
- 930 Sake

**Sparkling** *Wines made effervescent by the presence of Carbon Dioxide.*

980 Sparkling Grape and Non-grape including blends

## Rosé

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

1000 Dry or semi-dry, made from red grapes or blends of white and red grapes

## 2020 OIB Chapter of AWS Amateur Wine Competition

Return this page with your entry fee payment. Make additional copies if needed. **Entry forms can be downloaded from the following websites:** [www.OIBAWS.org](http://www.OIBAWS.org), [www.museumplanetarium.org](http://www.museumplanetarium.org), [www.silvercoastwinery.com](http://www.silvercoastwinery.com)

**Include a copy of THIS entry paperwork with the wine shipment**  
**Attach a copy of each entry form to the respective bottles.**  
**Deadline Date for Entry submission is March 16, 2020.**

Name(s) \_\_\_\_\_

\_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State/Province \_\_\_\_\_ Zip \_\_\_\_\_

Phone ( ) \_\_\_\_\_ Email \_\_\_\_\_

Number of Entries \_\_\_\_\_ Total Entry Fees (U.S. \$) \$ \_\_\_\_\_

***(We) certify that I am (we are) the winemaker(s) of the wines entered below and all entries conform to the 2020 Guidelines above.***

Signature \_\_\_\_\_ Date \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

**METHOD OF PAYMENT: Cash, Check or Money Order only. Make checks payable to the Museum of Coastal Carolina.**

Use the Category # for your wine as shown under the Wine Classifications section.

Use the following codes for SWEETNESS LEVELS: 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      \$20                      Category#**  
\_\_\_\_\_

Vintage Year \_\_\_\_\_ Main Varietal &  
% \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Sweetness:  D  SD  S  DES

Juice/Concentrate?  Yes  No,

Grapes/fruit/berries?  Yes  No Estate Grown Fruit?  Yes  No

Wine Kit?  Yes  No

**ENTRY #2      \$20                      Category#**

\_\_\_\_\_  
Vintage Year \_\_\_\_\_ Main Varietal &  
% \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Sweetness:  D  SD  S  DES

Juice/Concentrate?  Yes  No,

Grapes/fruit/berries?  Yes  No Estate Grown Fruit?  Yes  No

Wine Kit?  Yes  No

**ENTRY #3      \$15                      Category#**

\_\_\_\_\_  
Vintage Year \_\_\_\_\_ Main Varietal &  
% \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Sweetness:  D  SD  S  DES

Juice/Concentrate?  Yes  No,

Grapes/fruit/berries?  Yes  No Estate Grown Fruit?  Yes  No

Wine Kit?  Yes  No

**ENTRY #4      \$15                      Category#**

\_\_\_\_\_  
Vintage Year \_\_\_\_\_ Main Varietal &  
% \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Sweetness:  D  SD  S  DES

Juice/Concentrate?  Yes  No,

Grapes/fruit/berries?  Yes  No Estate Grown Fruit?  Yes  No

Wine Kit?  Yes  No

**ENTRY #5      \$15                      Category#**

\_\_\_\_\_  
Vintage Year \_\_\_\_\_ Main Varietal &  
% \_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Other Varietal & % \_\_\_\_\_ Other Varietal & %  
\_\_\_\_\_

Sweetness:  D  SD  S  DES

Juice/Concentrate?  Yes  No,

Grapes/fruit/berries?  Yes  No Estate Grown Fruit?  Yes  No

Wine Kit?  Yes  No