

AMATEUR WINE MAKER COMPETITION

DELIVER ALL WINE ENTRIES TO: Blue Pavilion at Melody Mountain Ranch

For competition held on: SEPTEMBER 24, 2011

ALL ENTRIES MUST BE RECEIVED between 10:00 am and 11:30 am September 24th. (All entries, even those received late, will not be returned)

General Information:

1. All entries must be in standard 750ml wine bottles. No other size is permitted.
2. All bottles must be labeled with the following information:

Name of wine maker, class & subclass, and wine variety
3. Classify your wines correctly. Dry wines are typically 1% or less sugar. Fortified wines greater than 16% alcohol belong in the dessert category. Dessert wines can be sweet, but sweet wines are not necessarily dessert wines.
4. Winners will be announced the day of competition.
5. Judge's score sheets and comments will not be returned to the entrant.
6. Please read the complete rules below carefully. For all other information, email the Competition Chairperson at office@larryjoetaylor.com or call LJT Office at (254) 968-8505.

COMPETITION RULES

- 1) This competition is open to Texas residents only 21 years of age or older.
- 2) Entries also are limited to wines produced by amateurs only. An amateur shall be considered as: - A person who is not employed by a commercial winery in a winemaking capacity. - A person who is not an owner of a commercial winery. This does not exclude persons who own stock in a commercial winery, provided they are not involved in the winemaking process. - A person that generally produces less than 100 USG of wine per year.
- 3) No wines may be produced with the help or facilities of a commercial winery (crushed grapes and unfermented juice from a commercial winery are OK).
- 4) All wines, entry forms, and fees must be received by the due date. All wines entered must be on the entry form, and all fees must accompany the entry forms. Wines become the property of Melody Mountain Ranch and none will be returned.
- 5) Wines must be in standard 750 ml wine bottles. They must be clearly labeled with the winemaker's name, wine class, subclass, and wine variety (grape varietal or wine description) exactly as it appears on the entry form. You may also include vintage. It is the entrant's responsibility to select the proper category. The judging chairperson reserves the right to reclassify the wine.

6) The neck of the bottle must be free of labels, shrink-seals, wax, or any other identifying mark. The bottle may have an additional standard wine label as long as it is not significantly larger than a standard commercial wine bottle label and nothing appears on or near the neck.

7) Judging will be conducted on September 24, 2011, the award winners will be publicly announced in addition to being posted on the web site promptly. Awards will be presented to those present or will be mailed to absentee winners within six weeks following the competition.

8) Awards will be presented for first and second place wines. Only one award will be given per entry, regardless of how many winemakers worked on the wine.

9) Competition fee: As long as you have purchased a festival ticket you may enter the competition. For this competition, only two entries per winemaker will be accepted. An "entry" is one 750 ml. bottle of wine.

10) Melody Mountain Ranch reserves the right to change terms & conditions at any time. While great care is exercised in the handling and storage of entries, Melody Mountain Ranch staff are not responsible for the safety of entries, including but not limited to shipment, fire, vandalism, and acts of God.

ENTRY CLASSIFICATIONS

Enter wines by: Class - Subclass - Wine Variety

Vinifera Class I – From Fruit

- subclass 1A – Red
- subclass 1B – White
- subclass 1C – Blended Table
- subclass 1D – Dessert, Ports, other

Vinifera Class II – From Kits

- subclass 2A – Red
- subclass 2B – White
- subclass 2C – Blended Table
- subclass 2D – Dessert, Ports, other

Wine Open Class III

- subclass 3A – Mustang/wild forms
- subclass 3B – Other Fruits
- subclass 3C – Meads
- subclass 3D – Other

ENTRY FORM

Varietal Wine, if labeled, should be 75% or more of the stated varietal. Vintage, if labeled, should be 95% or more of the stated vintage.

NAME: _____

PHONE: _____ EMAIL: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

CLUB AFFILIATION (optional): _____

I KNOW ABOUT THE COMPETITION BECAUSE:

Website Internet news posting Winemaking club Winemaking store Word of mouth

Other (please let us know): _____

Entries must be received by 11:30 am September 24, 2011

An entry is one 750 ml. bottle.

Entry Number (assigned by Competition Chairperson): CLASS - SUBCLASS - WINE VARIETY - VINTAGE

(submit an entry form for each bottle entered)