

# **2024 Amateur & Professional** **Wine Contest**

**Oklahoma State Fair**  
**September 12 - 22**

**Wine Judging - Wednesday, July 10**



**Entry Deadline Wednesday, June 26**

# 2024 Amateur & Professional Wine Contest

## REGISTRATION INFORMATION

\$18 per entry for Amateur Wine Makers

\$33 per entry for Professional Wine Makers

### REGISTRATION & PAYMENT

All entries MUST be registered and paid online. Online entries will be accepted from June 1 - June 26. Create your exhibitor account under your name. You will be asked to enter the winery name for each entry registered. If you are an amateur wine maker and do not have a winery name, please use your full name under the required "winery" field. Online payments can be paid by VISA, MasterCard and Discover on the registration. Absolutely no refunds will be given.

### WINE DELIVERY

Complete and print the information form on the last page and include it when you deliver your wine to the Oklahoma State Fair Administration Offices at 3001 General Pershing Blvd., OKC 73107 between June 19 - July 5, 2024. Office hours are 8 a.m. - 5 p.m. Monday - Friday. Drop off will be done in a manner that adheres to COVID-19 guidelines that are in place at that time. If shipping wine, please allow enough shipping time for wines and form to be received in the State Fair Administration Office between June 19 to July 5, 2024.

Mail wine to: Oklahoma State Fair, Inc.  
ATTN: Wine Contest  
3001 General Pershing Blvd.  
Oklahoma City, OK 73107

### WINE PICK-UP

If no scheduling changes are necessary, display bottles of wine will be available for pickup at the Creative Arts Building on Tuesday, September 24, from 10 a.m. and 1 p.m. A third party may pick up wine with written permission from the exhibitor. If guidelines change as a result of unforeseen circumstances, other arrangements will be made to retrieve display bottles.

## RULES AND REGULATIONS

The professional level competition is open to all wineries, distributors and importers. Amateur entrants must be a resident of the United States and 21 years of age or older to enter.

Only one wine may be entered in each class and each entry requires two (2) bottles of wine. One bottle is for tasting and one for display. Please ensure that the bottles have corresponding labels. The entries must be in 750 ml bottles with identifying labels. A 375 ml bottle will be accepted for dessert wines and meads. If you wish to reclaim your unopened bottles, you MUST be present on the reclaim date of September 26 between 10 a.m. - 1 p.m. Bottles not picked up at that time will become property of the Oklahoma State Fair.

Tip for Amateur Wine makers - Please make sure that your bottles are labeled with the winery name with which you have registered. If your name does not appear on the wine label, please attach a smaller label or sticker to the underside of the bottle with your first and last name.

All wines entered must be fermented by the entering wine maker. This rule will be strictly adhered to and strongly enforced. Any wine maker who enters a wine that is not fermented at his/her home or licensed winery will be disqualified from the competition. Amateur wine makers related to professional wine makers may not enter in the amateur division.

All contests are conducted under the Oklahoma State Fair and the Creative Arts General Rules. In signing the entry form, the entrant agrees that his or her entries are in full agreement with these rules and the rules of the Oklahoma State Fair.

## SHIPPING/DELIVERY

After registering your wines online, they must be received between June 19 - July 5, 2024 at the OKC Fairgrounds. This allows time for staff to verify that the proper wines have been received and have time to re-ship any wines that may have been sent in error or damaged in transit. Shipping and import duty costs are the sole responsibility of the entrant. Oklahoma State Fair, Inc., will not assume costs for shipping errors, import taxes or freight charges.

Boxes must be marked "FOR COMPETITION ONLY, NOT FOR RESALE" and **MUST** contain a copy of your information form on the last page as well as any special instructions.

## OKLAHOMA RESIDENTS, OUT OF STATE AND INTERNATIONAL PARTICIPANTS:

Ship to:  
Oklahoma State Fair, Inc.  
ATTN: Wine Contest  
3001 General Pershing Boulevard  
Oklahoma City, OK 73102

## JUDGING

Awards are presented on a merit basis. The judges are instructed to grant no awards when, in their opinion, products are unworthy. They are empowered to grant duplicate awards.

After all wines are scored, the top-scoring wines of each category are judged again for the determination of the Best of Show Awards. Decisions of 2024 Oklahoma State Fair Wine Contest judges are final. Judges are selected by the Oklahoma State Fair and consist of members representing trade, education, media, retail and restaurants. The contest will be a blind judging by category, then class.

The Non-Grape Wines class is limited to natural wines produced from honey or fruits other than grapes. Judges will be advised as to what type of wine they are tasting (specific fruit or honey).

## WINE LABEL CONTEST

Every wine (with a distinct label) entered into the Wine Contest will also be entered into the Wine Label Contest. Labels are judged on clarity, creativity and overall design. Wine bottle labels for wines entered into the amateur wine division are judged alongside wines entered in the professional division. Judges are not told which wines are amateur entries and which wines are professional entries. Special ribbons are awarded for award winning labels.

## MEDALLIONS & ROSETTES

All wine categories may be presented with the following awards: Grand Champion, Best of Show, Gold, Silver and Bronze. Wineries using Oklahoma-grown grapes may be considered for the Max Knotts Award (see below). Amateur wines are judged separately from professional wines.

The Grand Champion Award goes to the best wine overall in the competition. Best of Show awards are given for white wine and for red wine in the amateur and professional divisions. The Best of Show Awards may go to wine in any class.

## MAX KNOTTS VINTNER AWARD

**Wines produced from Oklahoma-grown grapes are eligible for the Max Knotts Vintner Award.**

Only wines accompanied by correctly completed Wine Information Forms will be considered for the Max Knotts Award at judging. Total points for the award are tallied from the top three medallions awarded (3 for gold, 2 for silver, 1 for bronze.) The winner receives a specially sculpted award during the Wine Awards Ceremony during the Oklahoma State Fair.

**Note: In the event of a tie, judges will make the award based on the quality of the top wine for each vintner.**

# WINE CLASSIFICATIONS

(ONLY ONE WINE MAY BE ENTERED PER CLASS)

## AMATEUR CATEGORIES (Division 3801):

- |                         |                           |                      |
|-------------------------|---------------------------|----------------------|
| 01. White Grape - Dry   | 06. Fruit & Berry - Sweet | 11. Sparkling        |
| 02. White Grape - Sweet | 07. Novelty - Dry         | 12. Dessert/Aperitif |
| 03. Red Grape - Dry     | 08. Novelty - Sweet       | 13. Blended - Dry    |
| 04. Red Grape - Sweet   | 09. Rose' - Dry           | 14. Blended - Sweet  |
| 05. Fruit & Berry - Dry | 10. Rose' - Sweet         | 15. Meads            |
|                         |                           | 16. Cider            |

## PROFESSIONAL CATEGORIES (Division 3802):

### ***Vinifera White***

01. Blended White Vinifera
02. Chardonnay
03. Sauvignon/Fume Blanc
04. Riesling
05. Chenin Blanc
06. Gewurztraminer
07. Pinot Gris/Pinot Grigio
08. Viognier
09. Other White Vinifera

### ***Hybrid White***

10. Traminette
11. Seyval Blanc
12. Vidal Blanc
13. Vignoles
14. Chardonel
15. Cayauga

16. Muscadine
17. Niagra
18. Frontenac Gris
19. Other Hybrid Whites
20. Hybrid White Blends

### ***Vinifera Red***

21. Blended Red Vinifera
22. Cabernet Sauvignon
23. Tempranillo
24. Cabernet Franc
25. Merlot
26. Pinot Noir
27. Rose' and blush wines
28. Zinfandel
29. White Zinfandel
30. Rhone varieties/blends
31. Italian varieties/blends

32. Other Vinifera Reds

### ***Hybrid Red***

33. Chambourcin
34. Norton/Cynthiana
35. Frontenac
36. Foch
37. Noiret
38. Rosé
39. Blush
40. Other Hybrid Reds
41. Hybrid Red Blends

### ***Specialty Categories***

42. Fruit wines (non-grape)
43. Sparkling wines
44. Dessert wines
45. Meads
46. Cider

## CLASSIFICATION RULES

All wines listed by a varietal name must contain at least 75% of that variety. All entries with more than 1% residual sugar must state percentage on entry form. All dessert, organic, non-alcoholic and non-grape wines must be categorized by appropriate class.

## “VINTAGE” CATEGORIES

Wines bearing a vintage date of five years (or more) preceding this year's contest will be categorized as library wines and will be judged in age-group categories.

IMPORTANT: Wine descriptions must be limited to 25 CHARACTERS OR LESS (including spaces)

## CONTACT INFORMATION

If you have any questions about the Wine Contest please reach out to:

Morgan Chappell, Creative Programs Manager at [creativeprograms@okstatefair.com](mailto:creativeprograms@okstatefair.com)

LeAnn Calhoun, Wine Contest Coordinator at [leannc137@yahoo.com](mailto:leannc137@yahoo.com)

