

# 2026 Amateur & Professional **WINE CONTEST**

*Hosted by the  
Oklahoma State Fair*



**Entry Deadline - Wednesday, June 24**  
**Wine Judging - Wednesday, July 8**

# 2026 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 24. 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, Discover and AMEX 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 17 - July 3, 2026. Office hours are 8 a.m. - 5 p.m. Monday - Friday. If shipping wine, please allow enough shipping time for wines and form to be received in the State Fair Administration Office between June 17 to July 3, 2025.

Mail wine to:

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

### WINE PICK-UP

Display bottles of wine will be available for pickup at the Creative Arts Building on Wednesday, September 23, 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, or equivalent in bottles, unless a dessert wine or mead - which must be brought in a 375 ml bottle, with identifying labels. If you wish to reclaim your unopened bottles, you MUST be present on the reclaim date of September 23 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 17 - July 3, 2026 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.

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

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.

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 2026 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 separately from the wines entered in the professional division. A best of show will be chosen from the first place in each division. 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. Cayuga

- 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)

## 2026 Oklahoma State Fair - Amateur and Professional Wine Contest Information Form

This form is to be used for checking in entries and pre-competition sorting. Fill out to the best of your abilities.

Winery Name \_\_\_\_\_

Country \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Email  
Phone

Signature \_\_\_\_\_

Date \_\_\_\_\_

Please remember to send two (2) bottles of wine per entry.

Ship All Wine to:

Oklahoma State Fair, Inc.

ATTN: Wine Contest

3001 General Pershing Blvd.  
Oklahoma City, OK 73107

