



ONE HUNDRED FIFTY THIRD  
**NEBRASKA STATE FAIR**

August 26<sup>th</sup> – September 5<sup>th</sup>, 2022

**Grand Island, NE**

**Wine Department**

# WINE DEPARTMENT

Superintendent: Dave Stewart

Wood River, Ne

Phone 308-379-7474 / stwrtdave@aol.com

Entry Fee: \$5 per Entry

***NOTE: Shipping and Judging Location***

## ENTRY PROCEDURE

### **Entry Deadline is Thursday July 21<sup>st</sup> Midnight**

#### **Entry options:**

Online: The most efficient way to enter is online. Instructions are found on the web site, [www.statefair.org](http://www.statefair.org).

1<sup>st</sup> Click on "Menu" 2<sup>nd</sup> click on "Competitions, 3<sup>rd</sup> click on "Open Class Competitive Exhibits". Complete the online entry by Thursday, July 21<sup>st</sup>, 2022, Midnight

Mail-in: If entering by mail-in, make check for entry fees payable to Nebraska State Fair and mail with completed [2022 Wine Entry Form](#) to: Nebraska State Fair, PO Box 1387, Grand Island, NE 68802. Entry Forms must be postmarked no later than Thursday July 21<sup>st</sup>, 2022, Midnight.

In Person: The [2022 Wine Entry Form](#) and checks for entry fees can also be hand delivered no later than Thursday July 21<sup>st</sup>, 2022 at the NSF Office at 501 E Fonner Park Rd, Ste 200, Grand Island NE during normal business hours of 8:30 am to 12 noon & 1:00 pm to 4:30 pm Monday through Friday.

#### **Entry information:**

- Entry fee is \$5 per entry. Checks or credit card only, no cash. Entry Forms received without entry fee will be returned.
- Upon receipt of entry form and fee payment, a pressure sensitive Official Entry Label for each bottle entered will be sent to each exhibitor. Please affix to bottle before arrival for competition.

**Shipping location for 2022:** Nebraska State Fair, 501 E Fonner Park Rd, Ste. 200 Grand Island NE 68801

There are two options for delivery:

- **In person** to the BEEF PIT on the Nebraska State Fair grounds, Grand Island NE, between the dates of Sunday Aug 7<sup>th</sup> and Thursday Aug 11<sup>th</sup> from 2 p.m. to 5 p.m. each day.
- **Delivery by UPS or FedEx** during the time period between Mon Aug 8<sup>th</sup> and Thurs Aug 11<sup>th</sup>, using the following street address: Nebraska State Fair, 501 E Fonner Park Rd, Ste. 200 Grand Island NE 6880,

**“PLEASE REFRIGERATE” written on package!!!!**

**Judging:** Saturday Aug 13<sup>th</sup> at the BEEF PIT, Pinnacle Bank Expo building, on the grounds of the Nebraska State Fair, Grand Island NE.

Results are available at [www.statefair.org](http://www.statefair.org).

**Premiums and Ribbons:** Each blue-ribbon winner will receive a \$10 cash award. All other placings will receive a ribbon.

**Exhibits on Display:** Nebraska State Fair in Grand Island - Grand Stand Concourse Exhibit Area.

## Wine Department Rules

The [General Rules and Regulations](#) apply to all open class departments of the Nebraska State Fair. It is the responsibility of each exhibitor to be familiar with all applicable rules and regulations.

In addition the following rules are specific for the Wine Department:

1. All wines must be made by amateur wine maker, at their homes, not at commercial facilities. If made as a group/team, all brewers must be listed. Commercial wines and wine makers may not enter.
2. PLEASE NOTE. Classes 521, 522, 523 and 524 require you to specify Sweet or Dry.
3. Entries must be submitted in a 23-27 fl. oz. wine bottle. Only one bottle per entry is needed in all classes, except where noted. Still wines should be in cork-finished bottles.
4. Entries shall bear no labels, markings, or bottle decorations, other than Official Entry Label. **Entry labels should be applied to the upper 1/3 of the bottles. Please do not put labels over the top of the bottles.**
5. There is no limit to the number of entries per exhibitor. All entries in the same class by an individual exhibitor must be different. An exhibitor may enter different types of the same fruit, i.e. Raspberry Red or Raspberry Black; but not two entries just called Raspberry in the same class. Different vintages of the same type will be an adequate difference.
6. Red wine in classes 501 and 503 will be permitted to breathe for one hour prior to the judging.
7. The Best of Show judging will be held immediately following the completion of the individual class judging. There will be three Best of Show categories: Vinifera, Hybrid and Country.
8. The judge's decision will be final.
9. All dry wines must be less than 2% R. S. or have a final S.G. of 1.002 or less.
10. The Grape Wine classes must contain only grapes. They may not be blended with any other fruit. At their discretion, the judges may disqualify any wine they feel violates this rule. Their decision is final.
11. Only the Superintendent, Judges, Helpers, and Scorekeeper will be allowed in the judging area.
12. Exhibitors are not allowed to converse with judges during the competition. Violators will be disqualified and asked to leave the building.
13. Judges will not be allowed to enter wines for competition in any class that they are judging.
14. All entries must list primary ingredient as noted below:  
Apple                                      Zinfandel                                      Elderberry, etc.  
Chenin Blanc                                      Rhubarb  
It would be helpful to the judges to list any secondary ingredients also.
15. **All wine liquids will be disposed after judging is complete, and bottles will be recycled after the Fair.**
16. PLEASE NOTE that all Wild and Labrusca (i.e. **Concord**) grapes are to be entered in Classes **504 and 514**.
17. NEBRASKA BEST WINEMAKER AWARD POINTS will be awarded as follows:
  - 1<sup>st</sup> place: 4pts
  - 2<sup>nd</sup> place: 2pts
  - 3<sup>rd</sup> place: 1ptThe winemaker with the most points wins the award. No group/team winemakers are eligible for the Nebraska Best Winemaker Award.
18. **Most Unusual Wine** rosette will be awarded to the highest scoring, ribbon winning entry made from unusual ingredients, as determined by the judges and superintendent.

**No Late Entries, Including Add-ons & Substitutes at check-in time**

All exhibitors are encouraged to attend the judging and observe the competition. If you would like to volunteer during the competition, please write or call:

Dave Stewart  
1111 East St.  
Wood River, NE 68883  
or State Fair Office: 308-382-1620

## DIVISION 6405

- Class # Class Description**
- 501 DRY RED VINIFERA GRAPE WINES** - to include all dry red wines from vinifera grapes, not concentrates. i.e. ZINFANDEL, CABERNET SAUVIGNON, ALICANTE, PETITE SIRAH, etc. Concord goes in class 503.
- 502 DRY WHITE VINIFERA GRAPE WINES** - to include all dry white wines from vinifera grapes, not concentrates. i.e. CHARDONNAY, REISLING, GEWURTZTRAMINER, SAUVIGNON BLANC, etc.
- 503 DRY RED HYBRID & NATIVE AMERICAN GRAPE WINES** - to include all dry red wines from French hybrid and native American grapes. i.e. FOCH, BACO NOIR, LEON MILLOT, WILD GRAPE & CONCORD.
- 504 DRY WHITE HYBRID & NATIVE AMERICAN GRAPE WINES** - to include all dry white wines from French hybrid and native American grapes. i.e. SEYVAL BLANC, VIGNOLES, RAVAT, DELAWARE, NIAGRA, etc.
- 505 DRY GRAPE CONCENTRATE WINES** - to include all dry grape wines produced from concentrates, both red and white.
- 506 DRY FRUIT WINES** - to include all dry fruit wines excluding wild native fruits in fruit and berry wines. i.e. APPLE, PEACH, CHERRY, MELON, CITRUS, etc.
- 507 DRY BERRY WINES**-to include all dry berry wines i.e. RASPBERRY, BLACKBERRY, CRANBERRY, BOYSENBERRY, etc. NOTE: Wild berries go to #508.
- 508 DRY WILD NATIVE FRUIT WINES** - to include all dry wines produced from ELDERBERRY, WILD PLUM, GOOSEBERRY, WILD CHERRY, MULBERRY, etc. NOT CONCORD AND WILD GRAPE.
- 509 DRY ROSE GRAPE WINES** - to include all grape wines made in a rose style/color. The variety can be vinifera, labrusca or hybrid.
- 510 DRY NOVELTY WINES** - to include all dry wines produced from vegetables, herbs, and flowers. This includes RHUBARB.
- 511 SWEET RED VINIFERA GRAPE WINES** - to include all sweet red wines from vinifera grapes, not concentrates. i.e. ZINFANDEL, CABERNET SAUVIGNON, ALICANTE, PETITE SIRAH, etc. Concord goes in class 513.
- 512 SWEET WHITE VINIFERA GRAPE WINES** - to include all sweet white wines from vinifera grapes, not concentrates. i.e. CHARDONNAY, REISLING, GEWURTZTRAMINER, SAUVIGNON BLANC, etc.
- 513 SWEET RED HYBRID & NATIVE AMERICAN GRAPE WINES** - to include all sweet red wines from French hybrid and native American grapes. i.e. FOCH, BACO NOIR, LEON MILLOT, WILD GRAPE and CONCORD.
- 514 SWEET WHITE HYBRID & NATIVE AMERICAN GRAPE WINES** - to include all sweet white wines from French hybrid and native American grapes. i.e. SEYVAL BLANC, VIGNOLES, RAVAT, DELAWARE, NIAGRA, etc.

- 515 **SWEET GRAPE CONCENTRATE WINES** - to include all sweet grape wines produced from concentrates, both red and white.
- 516 **SWEET FRUIT WINES** - to include all sweet fruit wines excluding wild native fruit in fruit and berry wines. i.e. APPLE, PEACH, CHERRY, MELON, CITRUS, etc.
- 517 **SWEET BERRY WINES** - to include all sweet berry wines i.e. RASPBERRY, BLACKBERRY, CRANBERRY, BOYSENBERRY, etc. Wild berries go to #518.
- 518 **SWEET WILD NATIVE FRUIT WINES** - to include all sweet wines produced from ELDERBERRY, WILD PLUM, GOOSEBERRY, WILD CHERRY, MULBERRY, etc. NOT CONCORD AND WILD GRAPE.
- 519 **SWEET ROSE GRAPE WINES** - to include all sweet grape wines made in a rose style/color. The variety can be vinifera, labrusca or hybrid.
- 520 **SWEET NOVELTY WINES** - to include all sweet wines produced from vegetables, herbs and flowers. This includes RHUBARB.
- 521 **CHAMPAGNE, SPARKLING WINE and MEAD, SWEET & DRY** - to include ALL carbonated wines. Exhibitor must list major ingredient, and **WHETHER THE ENTRY IS SWEET OR DRY**. You **MUST** submit one bottle of 25-oz or 2 bottles of 12-oz.
- 522 **SPECIALTY WINES** - to include all wines made with special processes such as fortifying with alcohol, carbonic maceration, etc. i.e. PORT, SHERRY, CORDIAL and NOUVEAU. **Exhibitor must list major ingredient, special process and whether entry is sweet or dry.**
- 523 **STILL MEAD** - All Honey with original gravities of 1.050 to 1.140. **Please list whether entry is sweet or dry.** You **MUST** submit one bottle of 25 oz or 2 bottles of 12 oz.
- 524 **STILL MELOMEL, CYSER ETC** with original gravities of 1.050 to 1.140. Please list whether entry is sweet or dry. You **MUST** submit one bottle of 25 oz or 2 bottles of 12 oz.

