

## DEPARTMENT 105

### Amateur Wine

Senior Fair Committee: Barbara Stewart, Matt Harbage

Advisors:

**Important Notice:** All Exhibitors Must Purchase an Exhibitor Ticket  
(See the Arts & Crafts Building General Rules in this Book.)

**Please Note:** All items in this department are eligible for points in the Creative Achievement Award. (See Department 115 for more details.)

#### Specific Rules:

1. Entries are open to any amateur winemaker. No entrant shall be employed by a commercial winery. All entries must be fermented by the exhibitor.
2. Only one bottle of wine may be entered per class.
3. Entries for all departments will close at 4:30 p.m. on June 30, 2018. All entries must be entered online, mailed, or delivered to the Clark County Fair Office, 4401 S. Charleston Pike, Springfield, Ohio 45502.
4. Each entry must be listed separately on the entry form.
5. It is the responsibility of the entrant to select the proper category. Categories may be subdivided or combined, depending on the number of entries.
6. No entries or bottles will be returned to the entrant.
7. Exhibits must be brought to the Fair Office at the Clark County Fairgrounds by Wednesday, July 11, 2018 between 8:30a.m. and 4:30p.m. No Exhibits will be accepted after that time.
8. Each bottle must have the entry tag attached to it. The stub will be given back to the exhibitor to be shown to receive any award.
9. Vintage year and ingredients must be listed on each bottle, (i.e., 200 Concord, 1999 Raspberry).  
Note: Exhibitor's name must NOT be on the bottle label.
10. Awards will be decided by competent wine judges, and their decisions will be final. No award will be given unless the judges consider it worthy, even if it is the only entry in that class.
11. **Judging of all entries will be done in closed sessions on Saturday, July 14, 2018 by experienced wine judges. All decisions will be final. Judging will be closed to all exhibitors.**
12. Exhibits must be picked up on Saturday July 28 in the Arts & Crafts Building between 9:00 a.m. to 11:00 a.m. ONLY. No early pick-ups! Exhibits cannot be taken to the Fair Office and the committees are not responsible for unclaimed exhibits.

#### Judging

1. Wines will be judged using the American Wine Society standards
2. Wines will be evaluated on the following criteria:
  - a. Appearance (range of 0 – 3 points)
  - b. Aroma/Bouquet (range of 0 – 6 points)
  - c. Taste/Texture (range of 0 – 6 points)
  - d. Aftertaste (range of 0 – 3 points)
  - e. Overall Impression (range of 0 – 2 points)

#### Awards and Premiums:

1 <sup>st</sup>	\$10.00 and Gold Medal
2 <sup>nd</sup>	\$5.00 and Silver Medal
3 <sup>rd</sup>	\$2.50 and Bronze Medal
4 <sup>th</sup>	Ribbon
5 <sup>th</sup>	Ribbon

Best of Show: Rosette and \$50 gift certificate sponsored by: Wine Works.

#### Department 105 – Amateur Wine

##### Division 5

<u>Class No.</u>	<u>Class</u>
<u>Description</u>	
1	Sweet Red Grape
2	Sweet White Grape
3	Sweet Rose' Grape
4	Dry Red Grape
5	Dry White Grape
6	Dry Rose' Grape

#### Department 105 – Amateur Wine

##### Division 5 (continued)

<u>Class No.</u>	<u>Class Description</u>
7	Sweet Fruit
8	Dry Fruit
9	Sweet – Other (flowers, honey, vegetables, etc.)
10	Dry – Other (flowers, honey, vegetables, etc.)
11	Sparkling

## DEPARTMENT 110 – Home Brew Competition

Senior Fair Committee: Barbara Stewart, Matt Harbage, Luke Harbage  
Advisor:

### Specific Rules:

1. Entries are open to any amateur home brewer.
2. Entry fees are \$5 per entry. There must be two (2) bottles for each entry you make. If you have more than one entry in a given sub-category, only your highest scoring entry will be eligible for an award in that sub-category.
3. Entrants in this competition must complete home brew entry forms, a copy of which is found in this section of the fair book or online at our website at [www.clarkcoag.com](http://www.clarkcoag.com).
4. Entry deadline is June 30, 2018 at 4:30 p.m. - all entry forms must be entered online, mailed, or delivered to the Clark County Fair Office, 4401 S. Charleston Pike, Springfield, Ohio 45502.
5. Your bottled entries must be delivered or shipped to arrive by July 11, 2018 to the above address. It is illegal to ship alcoholic beverages via the U.S. Postal Service - use a private carrier like UPS.
6. Print the bottle identification forms, found in this section, and rubber band one form to each bottle you enter.
7. Judging of all entries will be done in closed sessions on Saturday, July 14, 2018 by experienced home brew judges. All decisions will be final. Judging will be closed to all exhibitors. No award will be given unless the judges consider it worthy, even if it is the only entry in that category. Scoring of entries will be based on the following: Appearance 6%, Aroma 24%, Flavor 40%, Mouth Feel 10%. Overall Impression 20%.
8. No entries or bottles will be returned to the exhibitor.
9. All entrants will receive the score sheets with judges' comments for their entries. Results will be mailed via first-class mail within two weeks of the competition date.

Are there entry limitations?

- a. You cannot win more than one award per sub-category entered.
- b. Your homebrew must not have been brewed at any place that brews beverages for any commercial purpose, whether for commercial research, production or any other purpose, including brew-on-premises establishments.
- c. You must list the names of all brewers who helped in the brewing.
- d. Professional brewers are not permitted to enter the competition.
- e. Judges cannot enter sub-categories they are judging.

## DEPARTMENT 110 – Home Brew Competition

There are 28 categories of lager, ale or mixed-style beers, meads and ciders. Since we are a small venue, we only have competition in six (6) of these categories and their sub-categories.

STYLE	OG	FG	ABV%	IBU	COLOR SRM
<b>2. PILSNER</b>					
1. German Pilsner (Pils)	1.044-50	1.008-13	4.4-5.2	25-45	2-5
2. Bohemian Pilsner	1.044-56	1.013-17	4.2-5.4	35-45	3.5-6
3. Classic Amer. Pilsner	1.044-60	1.010-15	4.5-6.0	25-40	3-6
<b>5. BOCK</b>					
1. Maibock/Helles Bock	1.064-72	1.011-18	6.3-7.4	23-35	6-11
2. Traditional Bock	1.064-72	1.013-19	6.3-7.2	20-27	14-22
3. Doppelbock	1.072-112	1.016-24	7.0-10.0	16-26	6-25
4. Eisbock	1.078-120	1.020-35	9.0-14.0	25-35	18-30
<b>12. PORTER</b>					
1. Brown Porter	1.042-52	1.008-14	4.0-5.4	18-35	20-30
2. Robust Porter	1.048-65	1.012-16	4.8-6.5	25-50	22-35
3. Baltic Porter	1.060-90	1.016-24	5.5-9.5	20-40	17-30
<b>13. STOUT</b>					
1. Dry Stout	1.036-50	1.007-11	4.0-5.0	30-45	25-40
2. Sweet Stout	1.044-60	1.012-24	4.0-6.0	20-40	30-40
3. Oatmeal Stout	1.048-65	1.010-18	4.2-5.9	25-40	22-40
4. Foreign Extra Stout	1.056-75	1.010-18	5.5-8.0	30-70	30-40
5. American Stout	1.050-75	1.010-22	5.0-7.0	35-75	30-40
6. Imperial Stout	1.075-115	1.018-30	8.0-12.0	50-90	30-40
<b>14. INDIA PALE ALE (IPA)</b>					
1. English IPA	1.050-75	1.010-18	5.0-7.5	40-60	8-14
2. American IPA	1.056-75	1.010-18	5.0-7.5	40-70	6-15
3. Imperial IPA	1.075-90	1.010-20	7.5-10.0	60-120	8-15
<b>27. STANDARD CIDER</b>					
1. Common Cider	1.045-65	1.000-20	5-8%	N/A	N/A
2. English Cider	1.050-75	0.995-1.010	6-9%	N/A	N/A
3. French Cider	1.050-65	1.010-20	3-6%	N/A	N/A

If you wish to see written guidelines explaining the categories, please refer to the Beer Judge Certification Program website at <http://goo.gl/xRhVD7>

### Awards and Premiums:

1 <sup>st</sup>	\$10.00 and Gold Medal
2 <sup>nd</sup>	\$7.00 and Silver Medal
3 <sup>rd</sup>	\$5.00 and Bronze Medal

### Best of Show:

Rosette and \$50 gift certificate