

# North Carolina Fine Wines Competition (2017)

## Entry Requirements & Process

### Entry Requirements

By entering a wine in the competition, Entrant attests and agrees to the following:

- (1) Wines are made from grapes that are 100% North Carolina grown and vinified;
- (2) Grapes are Vinifera or Hybrid;
- (3) For each wine entered, Entrant will make a minimum of 21 cases available as follows:
  - (i) 15 cases for public sale (Retail or Wholesale) as of the date of the Awards Gala (February 18, 2017); and
  - (ii) 6 cases of each wine included in the "North Carolina Fine Wines Case", Entrant agrees to sell the six cases of wine(s) for \$200 per case, for use during the three North Carolina Fine Wines Society Showcase events following the Awards Gala. [Two cases will be used at each of the three North Carolina Fine Wines Society Showcase events].
- (4) For each wine entered, Entrant agrees to release any wine that wins an award to the public;
- (5) Entrants whose wines are included in the NC Fine Wines Case are strongly encouraged to represent and pour its winning wines at each of the three North Carolina Fine Wines Society Showcase events:
  - (i) February 28, 2017 at The Umstead in Cary, NC;
  - (ii) March 14, 2017 at The Duke Mansion in Charlotte, and
  - (iii) March 28, 2017 at The Omni Grove Park Inn in Asheville.
- (6) NC Fine Wines Society is permitted to collect and use any data submitted by Entrant in connection with the 2017 North Carolina Fine Wines Competition;
- (7) The NC Fine Wines Society, the the 2017 North Carolina Fine Wines Competition , their respective officers, directors, employees, service contractors, volunteers, and any sponsor of the same shall not be responsible for the safety of any wines entered from theft or damage by fire, accident, vandalism or other causes. The Entrant expressly waives and releases any claim or demand that it may have against any of them by reason of any damage to, or loss of, any wine entered in the the 2017 North Carolina Fine Wines Competition.
- (8) Your entrance into the 2017 North Carolina Fine Wines Competition constitutes a membership payment to join the North Carolina Fine Wines Society. \$10 of your first entry will be applied to your membership fee.

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### Entry Fees & Process

- Entry fee of \$85 per entry with submission of three 750ml or equivalent or three 375ml of dessert. [Note: Unopened bottles not used during judging may be auctioned at Awards Gala and/or Showcase events. Wines entered and later withdrawn will forfeit entry fees.]
- Entry Process to enter a wine for the 2017 North Carolina Fine Wines Competition:
  - (1) Sign online today: at [Enofile Online](#) or our website, [NCFineWines.com](#) to register and enter each wine.
  - (2) By entering a wine in the Competition, Entrant attests and agrees to all the **Entry Requirements** (above)
  - (3) Provide following information for each wine entered:
    - Identify the (I) Category Type & (II) Category (Found in Chart Below). These choices are listed in dropdown boxes on Enofile Online.
    - Identify all varietals used in blends (% optional, but please list grapes in order of largest % to lowest %)
    - List Name of Varietal or Name of Wine (if other than varietal)**
    - Appellation/AVA: Haw River Valley AVA, Swan Creek AVA, Upper Hiwassee Highlands AVA, Yadkin Valley AVA, Appalachian High Country AVA or North Carolina
    - Residual sugar (%)
    - Vintage (NV if none)
    - Number of gallons & Cases Produced (Where a Case = 12 bottles)
    - Retail Price
    - Picture of your label in .jpeg or .tiff format (if available)
    - In the *Comments* section of Enofile Online entry form, please provide the Vineyard & Grower Name and location(s) where grapes were grown.
  - (4) Ship or Deliver wines [Three 750ml bottles or equivalent OR Three 375ml bottles of dessert wine]:
    - (a) Wines shipped must be delivered between Monday, January 16, 2017 and Thursday, January 26, 2017 with a **copy of Packing Slip to: 934 W. 5th Street, Winston-Salem ,NC 27101**
    - or
    - (b) Delivered in person to the NC Fine Wines **Competition table** at The **NC Wine Growers Conference**, at the Marriott Hotel (425 N. Cherry St, in Winston Salem) on Friday January 20 or Saturday January 21, 2017 - with a copy of Packing Slip.
  - (5) All entries must be entered, paid for and received no later than January 26, 2017.

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### I. CATEGORY TYPE

Red Vinifera  
White Vinifera  
Rosé Vinifera  
Sparkling Vinifera  
Dessert/Port Vinifera  
Hybrid

### II. CATEGORY

#### Red Vinifera (Varietals/Blends)

Barbera  
Cabernet Franc  
Cabernet Sauvignon  
Malbec  
Merlot  
Meritage blends (a blend of any of the following:  
Merlot, Cabernet Franc, Cabernet Sauvignon, Petit  
Verdot or Malbec)  
Montepulciano  
Nebbiolo  
Petit Verdot  
Pinot Noir  
Sangiovese  
Syrah/Shiraz  
Tannat  
Tempranillo  
Touriga Nacional  
Other Red Vinifera Varietals  
(non-meritage) Red Vinifera Blend

#### White Vinifera (Varietals/Blends)

Albarino  
Chardonnay, unoaked  
Chardonnay, oaked  
Gewurztraminer  
Marsanne  
Pinot Grigio  
Pinot Gris  
Petit Manseng  
Riesling  
Roussanne  
Sauvignon Blanc  
Vermentino  
Viognier  
Other Vinifera White Varietal  
White Vinifera Blend

#### Rosé Vinifera

Vinifera dry rosé  
Vinifera blush (not dry)

#### Sparkling Vinifera

Traditional Method - Vinifera /Vinifera Blend  
Tank Method - Vinifera /Vinifera Blend

#### Dessert/Port Vinifera

Port-style (red)  
Port-style (white)  
Dessert wines (red) produced from vinifera  
Dessert wine (white) produced from vinifera

#### Hybrids (Varietals/Blends of Hybrids and Hybrid/ Vinifera)

##### White Hybrids

Chardone  
Seyval blanc  
Traminette  
Vidal blanc  
Vignoles  
Other White Hybrid  
Hybrid Blends - white

##### Red Hybrids

Chambourcin  
Other Red Hybrid Varietals  
Hybrid Blends - Red

##### Sparkling

Hybrid Sparkling - Traditional Method  
Hybrid Sparkling - Tank Method

##### Rose Hybrids

Hybrid Vinifera dry rose  
Hybrid Vinifera blush (not dry)

##### Dessert/Port Hybrids

Port-style (red hybrids)  
Port-style (white hybrids)  
Dessert wines (red hybrids)  
Dessert wines (white hybrids)

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## Judging, Back Room Procedures & Awards

### **Judging**

- Judges will all hold an active certification as either Master or Advanced Sommelier, or equivalent. Names of judges will be announced prior to the competition.
- No discussion about the wines will be permitted during the judging.
- Judges' Tasting Notes will be made available to the Entrant.
- Judges will use the following Wine Spectator 100 point scale when rating wines:
  - 95-100 Classic: a great wine
  - 90-94 Outstanding: a wine of superior character and style
  - 85-89 Very good: a wine with special qualities
  - 80-84 Good: a solid, well-made wine
  - 75-79 Mediocre: a drinkable wine that may have minor flaws
  - 50-74 Not recommended

Note: Any wine below 50 will not receive a score.

- Scoring Methodology: Each wine will be evaluated by all judges, in a single-blind tasting. Judges will know the grape or category of a wine; no other information about the wine will be provided to the judges. Except when determining a double gold, the lowest score will be dropped; the remaining scores are used to determine Awards, and will be averaged to determine the Final Score.

### **Back Room Procedures & Oversight**

- A back room manager will be responsible for ensuring integrity of pouring, delivery and coding of the wines.
- An independent party will be on-site to monitor the integrity of the scoring tabulation as well as ensuring integrity of pouring, delivery and coding of the wines.
- Results will be kept confidential until announcement at the Awards Gala February 18, 2017.

### **Awards**

#### Medals

Double Gold medal: All judges assign a score of 90 or higher.

Gold medal: Final Score is 90 or higher

Silver medal: Final Score is 85-89

Bronze medal: Final Score is 80-84

#### Best in Categories

Best Red Vinifera

Best White Vinifera

Best Rosé Vinifera

Best Sparkling Vinifera

Best Dessert/Port Vinifera

Best Hybrid

#### Best in Show

Highest scored wine

#### NC Fine Wines Case

Composed of the highest scoring wine in each category plus the next six highest scoring wines