

# North Carolina Fine Wines Competition 2018

## Entry Requirements

### 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) Agricultural ingredients that are used in making the wine, such as oak, spirits, tannins, etc., are not required to be grown/produced in North Carolina.
- (4) Spirits added to fortified wine must be neutral.
- (5) For each wine entered, Entrant will ensure it has a minimum of 12 cases available as of the date of the competition winners are announced (February 17, 2018); Entrant agrees to release any wine that wins an award for sale to the public (Retail or Wholesale);
- (6) Entrants whose wines are included in the NC Fine Wines Case are strongly encouraged to represent and pour its winning wines at North Carolina Fine Wines Society events to ShowCase the winning wines throughout the year. Winners will be notified of those opportunities.
- (7) NC Fine Wines Society is permitted to collect and use all data submitted by Entrant in connection with the 2018 North Carolina Fine Wines Competition; Medal winners will be announced on the North Carolina Fine Wines Society web page and other social media sites. The North Carolina Fine Wines Society may promote competition medal winners throughout the year, and will make every attempt to honor special requests.
- (8) The NC Fine Wines Society, the 2018 North Carolina Fine Wines Competition, their respective officers, directors, employees, contractors, volunteers, and any sponsor of the same ("Indemnified Parties") shall not be responsible for any losses due to the theft or damage of any wines entered into the 2018 North Carolina Fine Wines Competition by fire, accident, vandalism or other causes. The Entrant expressly waives and releases any claim or demand that it may have against any of the indemnified parties by reason of any damage to, or loss of, any wine entered in the the 2018 North Carolina Fine Wines Competition.
- (9) Your entrance into the 2018 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 initial or renewal membership fee.

# North Carolina Fine Wines Competition 2018

## Entry Process

### 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 events. Wines entered and later withdrawn will forfeit entry fees.]

### Key Dates

- January 15, 2018 is entry deadline; All wines must be entered online & the entry fee for each wine received by January 15, 2018.
- Three bottles of each entry must be received by February 2, 2018.

### Entry Process to enter a wine for the 2018 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*** (see Page 1 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 the Enofile Entry Form, provide the Vineyard, Grower Name, & 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 Saturday, January 27, 2018 and Thursday, February 1, 2018 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 February 2, 2018** - with a copy of Packing Slip.

# North Carolina Fine Wines Competition 2018

## Entry Categories

### I. CATEGORY TYPE

Red Vinifera

White Vinifera

Rosé Vinifera

Dessert/Port Vinifera

Sparkling (Vinifera, Hybrid or Blend)

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

### II. CATEGORY

*All varietal wines must contain at least 75% of the varietal, or it must be entered as a blend.*

#### **Red Vinifera (100% Vinifera)**

Barbera

Cabernet Franc

Cabernet Sauvignon

Malbec

Merlot

Montepulciano

Nebbiolo

Petit Verdot

Pinot Noir

Sangiovese

Syrah/Shiraz

Tannat

Tempranillo

Touriga Nacional

Other Red Vinifera Varietals

#### **Red Vinifera Blends:**

Meritage blend (*a blend of any of the following: Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot or Malbec*)

Non-Meritage blend

#### **White Vinifera (100% Vinifera)**

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 (100% Vinifera)**

Vinifera dry rosé

Vinifera blush (not dry)

#### **Dessert/Port Vinifera (100% Vinifera)**

Port-style (red)

Port-style (white)

Dessert wines (red) produced from vinifera

Dessert wine (white) produced from vinifera

#### **Sparkling** (Vinifera, Hybrid or Blend)

Traditional Method

Tank Method

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

##### White

Chardonel

Seyval blanc

Traminette

Vidal blanc

Vignoles

Other White Hybrid

Hybrid Blends - white

Blend Hybrid/Vinifera

##### Red

Chambourcin

Cynthiana/Norton

Other Red Hybrid

Hybrid Blends - Red

Blend Hybrid/Vinifera

##### Rose

Hybrid Vinifera dry rose

Hybrid Vinifera blush (not dry)

Blend Hybrid/Vinifera

##### Dessert/Port Hybrids

Port-style (red hybrids)

Port-style (white hybrids)

Dessert wines (red hybrids)

Dessert wines (white hybrids)

Blend Hybrid/Vinifera

# North Carolina Fine Wines Competition 2018

## 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 17, 2018.

### 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 (Minimum score 80)

Best Red Vinifera

Best White Vinifera

Best Rosé Vinifera

Best Dessert/Port Vinifera

Best Hybrid

Best Sparkling

#### 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