2022 Box Butte County Fair Hops & Berries Contest 2 pm, Wednesday, August 10 Watering Hole #9

Berries Competition Rules & Regulations

- 1. All entries must be received by 1pm, August 10 at Watering Hole #9.
- 2. All entries must be in standard 750ml wine bottles. No other size is permitted.
- 3. All bottles must be labeled with the following information:
 - (a) wine maker
 - (b) class & subclass
 - (c) wine variety
- 4. Wines must be classified correctly.
 - (a) Dry wines are typically 1% or less sugar.
 - (b) Fortified wines greater than 16% alcohol belong in dessert category.
- 5. Competition limited to adults 21 years of age or older.
- 6. Entries also are limited to wines produced by amateurs only. Amateurs are considered as:
 - (a) A person who is not employed by a commercial winery in a winemaking capacity.
 - (b) A person who is not an owner of a commercial winery. (This does not exclude persons who own stock in a commercial winery, provided they are not involved in the winemaking process.)
 - (c) A person that generally produces less than 100 USG of wine per year.
- 7. Wines may not be produced with the help or facilities of a commercial winery.
- 8. The neck of the bottle must be free of labels, shrink-seals, wax, or any other identifying mark. (The bottle may have an additional standard wine label as long as it is not significantly larger than a standard commercial wine bottle label and nothing appears on or near the neck.)
- 9. Competition fee: \$5 per entry Additional information may be obtained by calling office 308-487-5223

Berries Homebrew Entry Form

Wine Classes: (PLEASE CIRCLE THE CLASS YOU ARE ENTERING)

- Vitis Class 1- From Fruit
 - o Subclass 1A-Red
 - Subclass 1B- White
 - Subclass 1C- Blended Table

- o Subclass 1D-Dessert, Ports, Other
- Vitis Class 2- From Kits
 - o Subclass 2A-Red
 - o Subclass 2B- White
 - o Subclass 2C-Blended Table
 - o Subclass 2D- Dessert, Ports, Other
- Wine Open Class 3
 - Subclass 3A- Mustang/Wild Forms
 - Subclass 3B- Other Fruits
 - Subclass 3C- Meads
 - Subclass 3D- Other Varietal Wine (if labeled, should be 75% or more of the stated varietal) (Vintage, if labeled, should be 95%)

Competition Entry Number		
Section 1: Brewer Information		
Name		
Address		
City	State	ZIP
Phone	Email	
Where was your wine brewed? (i.	e. kitchen, garage, etc	:.)
Section 2: Entry Information		
Name of Brew		
Special Ingredients/Process		
I pledge that I personally brewed limited to, the rules and guidelines pledge that the recipe is my own listed them. I understand that Corthese rules without notice at any tor combine classes/categories to	s provided by the Com and the wine is my ow mpetition Committee re time and the Committe	npetition Superintendent. I rn. If I had co-brewers, I have esserves the right to change see reserves the right to collapse
Brewer Signature		Date
Co-Brewer Signature		Date