

# YOU'RE INVITED

You're invited to participate in the 2026 Missouri Wine Invitational, part of the Rate the States series of competitions celebrating outstanding wines and winemaking across America. Missouri wineries and vintners are encouraged to submit their finest selections for evaluation by a panel of experienced judges. This event offers a unique opportunity to showcase your wines, earn valuable recognition, and gain statewide and national exposure. We look forward to raising a glass with you and honoring the very best Missouri has to offer.

This registration packet includes the forms and instructions you will need to register and submit your entries.

Your initial registration and payment **must** be made online at [MOWineInvitational.com](https://mowineinvitational.com). You will use THIS document to submit your physical entries to the competition.

If you have any questions, please send an e-mail to [info@libationawards.com](mailto:info@libationawards.com).

**Registration and Entry Samples Received by:** Monday, November 2nd, 2026

**Judging:** November 3<sup>rd</sup> – 5<sup>th</sup>, 2026

## ELIGIBILITY AND CONDITIONS

1. Any commercial wine produced by a professional winery located in Missouri.
2. There is no limit to the number of wines entered. However, no wine may be entered into more than one class category.
3. Wines previously entered in other competitions are welcome.
4. The Competition reserves the right to photograph any entry and reproduce it in catalogs, posters, publications, on our website, and in publicity issued by the Competition.

## JUDGING CRITERIA

The Competition uses a modified 100-point Davis system. Entries will be adjudicated across 5 categories: Appearance, Aroma & Bouquet, Taste & Texture, Aftertaste, and Overall Impression. Each category is worth up to 20 points.

Medals are awarded as follows:

**Gold:** 90-100

**Silver:** 80-89

**Bronze:** 70-79

## TASTING COMPETITION

Our **quality-based scoring system** allows for medals to be awarded through independent evaluation, rather than through comparison against other submissions. It is possible, and likely, that multiple gold, silver, or bronze awards will be awarded in each category. Entrants also have three additional ways to win. See the panel below.

### AWARDS AND RESULTS

Winners will be notified by e-mail during the week following the Competition.

#### FOUR WAYS TO WIN

There are FOUR WAYS for wineries to WIN for every submission:

**Gold, Silver, & Bronze:** Our panel of judges will score each submission using a double blind, modified Davis scale. This point-based scoring system allows for multiple Gold, Silver, and Bronze awards per category. By using this method of scoring and medaling, producers are not competing against each other, but rather being evaluated on an individual basis.

**Best in Class Double Gold:** The top Gold medal recipient in each category will be recognized as "Best in Class" and upgraded to Double Gold.

**Winery of the Year:** Submitting four or more entries will automatically enter you into the running for Winery of the Year. The average score of each eligible winery's submissions will determine winery of the year.

**Best of Show Bottle Art & Label Design Gold:** You spend a lot of time designing your labels- opt to have them adjudicated so they get the credit they deserve!

## WE ARE HERE TO HELP

Throughout every step of the Competition, we want to help you succeed. We'll answer any question you may have during the application process. Once you win a medal, we offer a wealth of tools and resources to help you turn your success into marketing gold.

## BENEFITS TO ENTERING

- **Medals and Bottle Stickers Increase Sales.** Gold medal, best in class and winery of the year will receive medals/plaques. Graphics for the self-production of bottle stickers will be provided. *Bottle stickers are proven to improve sales.*
- **As Many Medals as Points Dictate.** Our judging model results in as many medals being awarded as point totals dictate.
- **Industry Leading PR and Marketing for Your Brand.** All award winners receive exposure through our six-tiered PR and marketing plan-including separate state, regional, and national press releases in wine media, as well as separate online branding and marketing.
- High-quality, high-resolution medal imagery is available for licensed use in online, print and POS materials for winners.

Developed exclusively for medal winners, a **complimentary marketing toolkit** will provide ideas, tips and strategies for promoting your award to increase visibility and maximize sales.

## WE PROVIDE A SIX TIER PROMOTIONAL PLAN

### PROPRIETARY BRANDING

Use our trademarked and well-recognized logos in your brand building efforts.

### AWARD MEDALS

Gold medal, best in class, and winery of the year will receive medals/plaques. Silver and bronze winners will receive digital medals and certificates.

### PRESS RELEASE TO INDUSTRY LEADERS

Winners will be included in Libation's digital publication to THOUSANDS of industry leaders and insiders.

### LOCAL, REGIONAL, AND NATIONAL MEDIA

Winners will be included in press releases to state, regional, and national level media. You may also use the press release for your own marketing purposes.

### SOCIAL MEDIA/WEB EXPOSURE

We will promote event results on our web and social media outlets including Facebook, Instagram and Twitter- with over 200,000 individual reaches.

### MEDIA KIT

Winners will receive an extensive media kit to use for self-promotion, including sample press releases, social media images, digital graphics and more.



**THE MISSOURI  
WINE INVITATIONAL**

## HOW TO REGISTER

1. Register your organization and pay the fee of \$85 per entry at **MOWineInvitational.com**.
2. Complete the enclosed Wine Information Control sheet using the provided wine category codes and send along with wine samples.
3. Send Two (2) 750ml samples or equivalent of each entry.

## SHIPPING CHECKLIST FOR ENTRIES

1. Use FedEx or UPS (NOT USPS), declared as “samples for a commercial recipient.”
2. Label shipments clearly as “competition/judging samples — not for resale.”
3. Include competition entry details inside the shipment
4. **If you need support with your shipping process, email us at [info@libationawards.com](mailto:info@libationawards.com) and we are happy to assist.**

## SHIP TO:

Libation Media  
8665 Sudley Road #195  
Manassas, VA 20110

**Entries must be shipped via commercial carrier (UPS, FedEx, DHL, etc.) and may NOT be shipped through USPS.**

## INCLUDE

A copy of your completed wine information control sheet and copy of your online registration.

## WRITE

On the boxes: “SAMPLE MATERIALS. FOR EVALUATION PURPOSES. NOT FOR RESALE.”

For shipments of more than one box, mark each box: “BOX 1 OF 4,” “BOX 2 OF 4,” etc.

## KEEP

A copy of your online registration and payment and wine information form for your records.

## CONTACT US

**E-MAIL:** [info@libationawards.com](mailto:info@libationawards.com)

**UNUSED PORTIONS** At the conclusion of the competition become the property of the **Libation Awards**.

**MEDALS AND AWARDS** Gold medal winners will receive physical medals. Silver and Bronze winners will receive digital medals. **Please allow up to 8 weeks after judging to receive physical medals and other awards.**

**DO NOT SEND ENTRY FEES WITH YOUR WINE SAMPLE. FEES AND ORGANIZATION REGISTRATION MUST BE DONE ONLINE AT [MOWineInvitational.com](http://MOWineInvitational.com)**

### About Libation

Libation is one of the nation’s fastest-growing wine, beer, spirits, and lifestyle brands, reaching more than 200,000 targeted engagements across the beverage and lifestyle community.

Backed by more than 30 years of specialty event coordination, media, and marketing experience, our team produces competitions designed not only to recognize excellence, but to help winners turn that recognition into real brand value.

### Our Philosophy

Libation is on a mission to modernize the wine, beer, and spirits competition landscape through exciting, innovative state, regional, and national events. Our competitions are built to be fair, accessible, and meaningful, with more opportunities for outstanding entries to be recognized.

## WINE CATEGORY CLASS CODES

### SPARKLING WINES

1006 - Blanc de Blancs  
1000 - Sparkling White — Dry (less than 2.5% RS)  
1008 - Pétillant Naturel (Pét-Nat)  
1002 - Sparkling Rosé — Dry (less than 2.5% RS)  
1007 - Blanc de Noirs  
1001 - Sparkling White — Sweet (2.5% RS or greater)  
1003 - Sparkling Rosé — Sweet (2.5% RS or greater)  
1010 - Sparkling American-Species or Hybrid Wine  
1011 - Sparkling Fruit Wine  
1004 - Sparkling Red  
1012 - Other Flavored or Specialty Sparkling Wine

### STILL WHITE WINES

2010 - Pinot Gris or Pinot Grigio  
2015 - Albariño  
2002 - Sauvignon Blanc or Fumé Blanc  
2017 - Vermentino  
2016 - Grüner Veltliner  
2003 - Riesling — Dry (less than 1.0% RS)  
2011 - Pinot Blanc  
2022 - Other Italian White Varietal  
2023 - Iberian or Portuguese White Varietal  
2009 - Chenin Blanc  
2001 - Chardonnay — Unoaked  
2013 - Sémillon  
2026 - Bordeaux-Style White Blend  
2025 - Other White Varietal  
2027 - Other White Blend  
2007 - Gewürztraminer  
2014 - Muscat or Moscato — Up to and including 5.0% RS  
2004 - Riesling — Medium-Dry or Medium-Sweet (1.0% to 4.0% RS)  
2028 - Other Off-Dry or Sweet Still White Wine  
2012 - Viognier  
2018 - Other Rhône White Varietal  
2021 - Rhône-Style White Blend  
2000 - Chardonnay — Oaked  
2006 - Riesling — Sweet (greater than 4.0% RS)  
2029 - Other Still White Wine

### ROSÉ WINES

3000 - Vinifera Rosé — Dry (less than 1.0% RS)  
3003 - American-Species or Hybrid Rosé  
3001 - Vinifera Rosé — Off-Dry or Sweet (1.0% RS or greater)  
3005 - Other Rosé Wine

### ORANGE, AMBER AND SKIN-CONTACT WINES

3500 - Vinifera Skin-Contact White — Varietal  
3501 - Vinifera Skin-Contact White — Blend  
3503 - Other Orange, Amber or Skin-Contact Wine, including Hybrid

### STILL RED WINES

4001 - Gamay  
4000 - Pinot Noir  
4004 - Barbera  
4013 - Grenache  
4002 - Sangiovese  
4017 - Other Rhône Red Varietal, including Carignan or Cinsault  
4022 - Cabernet Franc  
4021 - Merlot  
4026 - Other Bordeaux Red Varietal, including Carménère  
4008 - Tempranillo  
4003 - Nebbiolo  
4020 - Malbec  
4019 - Zinfandel or Primitivo  
4007 - Italian-Style Red Blend  
4011 - Iberian or Portuguese Red Blend  
4018 - Rhône-Style Red Blend  
4012 - Syrah or Shiraz  
4014 - Mourvèdre or Monastrell  
4023 - Cabernet Sauvignon  
4027 - Bordeaux-Style Red Blend  
4010 - Other Iberian or Portuguese Red Varietal, including Touriga Nacional  
4006 - Other Italian Red Varietal, including Aglianico  
4024 - Petit Verdot  
4016 - Petite Sirah or Durif  
4028 - Tannat  
4029 - Other Red Varietal  
4030 - Other Red Blend  
4032 - Other Still Red Wine  
4031 - Off-Dry or Sweet Still Red Wine

### LATE-HARVEST AND DESSERT WINES

5000 - Late-Harvest White Wine  
5004 - Sweet Muscat or Moscato — Greater than 5.0% RS  
5005 - Botrytized Wine  
5006 - Ice Wine  
5008 - Sweet American-Species or Hybrid Wine  
5002 - Late-Harvest Red Wine  
5007 - Dried-Grape or Passito-Style Wine  
5009 - Other Nonfortified Dessert Wine

### AMERICAN-SPECIES AND HYBRID WINES

6013 - Seyval Blanc  
6010 - Vidal Blanc  
6014 - Chardonnay  
6015 - La Crescent, Brianna or Itasca  
6011 - Vignoles  
6012 - Traminette  
6016 - Other White Hybrid Varietal  
6017 - White Hybrid Blend  
6003 - Other American-Species White Varietal, including Niagara, Catawba or Delaware  
6001 - Muscadine or Scuppernong

6030 - White Hybrid-Vinifera Blend  
6002 - Concord  
6020 - Chambourcin  
6021 - Marquette  
6023 - Noiret or Corot Noir  
6022 - Frontenac  
6025 - Other Red Hybrid Varietal, including Baco Noir or Maréchal Foch  
6026 - Red Hybrid Blend  
6032 - American-Species-Vinifera Blend  
6031 - Red Hybrid-Vinifera Blend  
6005 - Other American-Species Varietal  
6006 - American-Species Blend  
6000 - Norton or Cynthiana  
6033 - Other American-Species or Hybrid Wine

#### **FRUIT AND AGRICULTURAL WINES**

7000 - Apple Wine — Excluding Cider  
7001 - Pear Wine — Excluding Perry  
7005 - Citrus or Tropical-Fruit Wine  
7003 - Cherry or Other Stone-Fruit Wine  
7006 - Other Single-Fruit Wine  
7002 - Berry Wine  
7007 - Multi-Fruit Blend  
7008 - Spiced or Flavored Fruit Wine  
7009 - Other Agricultural Wine  
7010 - Other Fruit Wine

#### **MEAD**

7406 - Sparkling Mead  
7400 - Traditional Mead  
7403 - Cyser  
7404 - Pyment  
7401 - Melomel or Fruit Mead  
7402 - Metheglin or Spiced Mead  
7405 - Braggot  
7407 - Other Specialty Mead

#### **VERMOUTH AND AROMATIZED WINES**

7700 - Dry Vermouth  
7702 - Bianco or Blanc Vermouth  
7703 - Other Vermouth  
7701 - Sweet or Red Vermouth  
7704 - Other Aromatized or Aperitif Wine

#### **FORTIFIED WINES**

8006 - Other Fortified White Wine  
8001 - Port-Style White Wine  
8002 - Sherry-Style Dry Wine  
8005 - Marsala-Style Wine  
8004 - Madeira-Style Wine  
8003 - Sherry-Style Sweet Wine  
8000 - Port-Style Red Wine  
8007 - Other Fortified Red Wine  
8008 - Fortified Fruit Wine  
8009 - Other Fortified Wine

#### **FLAVORED WINES, SANGRIA AND WINE SPECIALTIES**

8506 - Wine Cooler or Wine Spritzer  
8500 - Sangria — White  
8503 - Flavored Still Grape Wine — White  
8501 - Sangria — Rosé  
8504 - Flavored Still Grape Wine — Rosé  
8502 - Sangria — Red  
8505 - Flavored Still Grape Wine — Red  
8507 - Wine Cocktail or Wine-Based Ready-to-Drink Beverage  
8508 - Specialty-Finished Grape Wine  
8509 - Other Wine Specialty

#### **CIDER AND PERRY**

9004 - Perry  
9000 - Modern Cider — Dry  
9002 - Heritage or Traditional Cider — Dry  
9007 - Hopped Cider  
9001 - Modern Cider — Medium or Sweet  
9003 - Heritage or Traditional Cider — Medium or Sweet  
9005 - Fruit Cider  
9006 - Spiced or Botanical Cider  
9008 - Ice Cider  
9009 - Other Specialty Cider

#### **SAKE AND RICE WINE**

9305 - Sparkling Sake  
9303 - Daiginjo  
9302 - Ginjo  
9301 - Honjozo  
9300 - Junmai  
9304 - Nigori  
9306 - Flavored or Specialty Sake  
9307 - Other Sake or Rice Wine

#### **LOW- AND NO-ALCOHOL WINES**

9503 - Dealcoholized or Nonalcoholic Sparkling Wine  
9500 - Dealcoholized or Nonalcoholic White Wine  
9501 - Dealcoholized or Nonalcoholic Rosé Wine  
9505 - Nonalcoholic Cider or Perry  
9502 - Dealcoholized or Nonalcoholic Red Wine  
9504 - Low-Alcohol Wine — 0.5% to less than 7.0% ABV  
9506 - Other Low- or No-Alcohol Wine Product

# 2026 Missouri Wine Invitational Control Sheet

**DEADLINE FOR ENTRY: November 2<sup>nd</sup>, 2026, Ship To: Libation Media, 8665 Sudley Rd. #195, Manassas, VA 20110**

**Producer Name:** \_\_\_\_\_ (You must register as a producer and pay your entry fee online at **MOWineInvitational.com**)

| <b>Class Code</b> | <b>Vintage per label or N/A</b> | <b>Wine Name:</b> Varietal, blend, or proprietary name as it appears on the label. Include Brand name if different than Winery above. | <b>Identifying designations</b> such as Reserve, Estate Grown, specific vineyard, etc. <b>ONLY if on label.</b> | <b>Appellation per label</b> | <b>Percentage of Each Grape or other ingredient if any</b><br><small>(For verification of coding)</small> | <b>Residual Sugar Percent</b> | <b>Alcohol Percentage</b> | <b>Retail Price USD</b> |
|-------------------|---------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|------------------------------|-----------------------------------------------------------------------------------------------------------|-------------------------------|---------------------------|-------------------------|
|                   |                                 |                                                                                                                                       |                                                                                                                 |                              |                                                                                                           |                               |                           |                         |
|                   |                                 |                                                                                                                                       |                                                                                                                 |                              |                                                                                                           |                               |                           |                         |
|                   |                                 |                                                                                                                                       |                                                                                                                 |                              |                                                                                                           |                               |                           |                         |
|                   |                                 |                                                                                                                                       |                                                                                                                 |                              |                                                                                                           |                               |                           |                         |
|                   |                                 |                                                                                                                                       |                                                                                                                 |                              |                                                                                                           |                               |                           |                         |
|                   |                                 |                                                                                                                                       |                                                                                                                 |                              |                                                                                                           |                               |                           |                         |
|                   |                                 |                                                                                                                                       |                                                                                                                 |                              |                                                                                                           |                               |                           |                         |
|                   |                                 |                                                                                                                                       |                                                                                                                 |                              |                                                                                                           |                               |                           |                         |

(Make as many copies as necessary)