

YOU'RE INVITED

You're invited to participate in the 2026 Southeast Regional Winemaker Challenge, a celebration of the winemaking craft throughout the region. Wineries and vintners are encouraged to submit their finest selections for judging by a panel of experienced tasters. This event offers a unique opportunity to showcase your wines, gain valuable recognition, and gain regional and national attention. We look forward to raising a glass with you and honoring the best the region 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 www.SoutheastWineChallenge.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.

Registration and Entry Samples Received by: Monday, June 8th, 2026

Judging: June 9th - 12th, 2026

ELIGIBILITY AND CONDITIONS

1. Any commercial wine produced by a professional winery located in the Southeast (AL, AR, FL, GA, KY, LA, MS, NC, SC, TN) may be entered.
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 entered in Competitions from previous years 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 3 additional ways wineries can win in the competition. 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.

PRESS RELEASE TO INDUSTRY LEADERS

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

LOCAL, REGIONAL, AND NATIONAL MEDIA

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

SOCIAL MEDIA

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

WEB EXPOSURE

Winners will be posted on LibationAwards.com and any other applicable websites. You may link freely to these announcement lists to enhance your brand.



**THE SOUTHEAST REGIONAL
WINEMAKER CHALLENGE**

HOW TO REGISTER

1. Register your organization and pay the fee of \$85 per entry at www.SoutheastWineChallenge.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 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

UNUSED PORTIONS At the conclusion of the competition become the property of the **2026 Southeast Regional Winemaker Challenge**.

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 www.SoutheastWineChallenge.com

About Libation

We are one of the fastest growing wine, beer and spirits lifestyle brands with reach exceeding 200,000 targeted engagements within the wine, beer, spirits and lifestyle community.

Our team has over 30 years of specialty event coordination experience as well as media and marketing expertise.

Our Philosophy

Libation is on a mission to change the wine, beer and spirits competition landscape through a series of exciting and innovative state, regional and national competitions. We offer fairer competitions with more opportunities to win for all entries. We also offer unparalleled marketing of event winners.

WINE CATEGORY CLASS CODES

Sparkling Wines

- 100 Sparkling White <2.5% rs
- 101 Sparkling White >2.5% rs
- 102 Sparkling Rose <2.5% rs
- 103 Sparkling Rose >2.5% rs
- 104 Sparkling Red <2.5% rs
- 105 Sparkling Red >2.5% rs
- 106 Sparkling Fruit < 2.5% rs
- 107 Sparkling Fruit > 2.5% rs
- 108 Other
- 109 Flavored Sparkling

White Wines

- 200 Chenin Blanc
- 201 Riesling dry 0.0 - 0.9% rs
- 202 Riesling semi-dry 0.91 - 2.0% rs
- 203 Riesling semi-sweet 2.1 - 4.0% rs
- 204 Riesling sweet >4.1% rs
- 205 Gewurztraminer <3.0% rs
- 206 Gewurztraminer >3.1% rs
- 207 Semillon
- 208 Muscat Varietals 0.0 - 5.0% rs
- 209 Other White Varietals
- 210 Other White Blends
- 211 White Bordeaux Type Blends
- 212 Sauvignon Blanc < \$20.00
- 213 Sauvignon Blanc > \$20.01
- 214 Pinot Gris/ Grigio
- 215 Pinot Blanc
- 216 Viognier
- 217 Chardonnay < \$20.00
- 218 Chardonnay \$20.01 - \$40.00
- 219 Chardonnay \$40.01 - \$75.00
- 220 Chardonnay > \$75.01
- 221 Other (are you SURE it's not a varietal or blend?
See categories 209 and 210)
- 222 Unoaked Chardonnay
- 223 Spanish White

Blush and Rose Wines

- 301 Varietal Roses
- 302 Rose Blends
- 303 Other (are you SURE it's not a varietal or blend?)

Red Wines

- 400 Pinot Noir < \$20.00
- 401 Pinot Noir \$20.01 - \$40.00

- 402 Pinot Noir \$40.01 - \$75.00
- 402.5 Pinot Noir > \$75.01
- 403 Sangiovese
- 404 Barbera
- 405 Italian Type Red Blends
- 406 Tempranillo
- 407 Other Red Varietals
- 408 Other Red Blends
- 409 Syrah/ Shiraz <\$20.00
- 410 Syrah/ Shiraz >\$20.01
- 411 Grenache
- 412 Petite Sirah
- 413 Rhone Type Red Blends
- 414 Zinfandel <\$20.00
- 415 Zinfandel >\$20.01
- 416 Malbec
- 418 Merlot < \$20.00
- 419 Merlot > \$20.01
- 420 Cabernet Franc
- 421 Cabernet Sauvignon < \$20.00
- 422 Cabernet Sauvignon \$20.01 - \$40.00
- 423 Cabernet Sauvignon \$40.01 - \$75.00
- 423.5 Cabernet Sauvignon > \$75.01
- 424 Other Red Bordeaux Type Varietals < \$20.00
- 424.5 Other Red Bordeaux Type Varietals > \$20.01
- 425 Red Bordeaux Type Blends < \$20.00
- 426 Red Bordeaux Type Blends \$20.01 - \$40.00
- 427 Red Bordeaux Type Blends \$40.01 - \$75.00
- 427.5 Red Bordeaux Type Blends > \$75.01
- 428 Proprietary (House) Red
- 429 Other (are you SURE it's not a varietal or blend?)

Late Harvest and Dessert Wines

- 500 LH White Varietals
- 501 Muscat Varietals >5.1% rs
- 502 LH Zinfandel
- 503 Other LH Red Varietals
- 504 Ice Wine
- 505 Other

Native American and Hybrid Wines

- 600 Native American White Varietals
- 601 Native American White Blends
- 602 White Hybrid Varietals
- 603 White Hybrid Blends
- 604 White Hybrid Vinifera Blends
- 605 Native American Red Varietals
- 606 Native American Red Blends
- 607 Red Hybrid Varietals

- 608 Red Hybrid Blends
- 609 Red Hybrid Vinifera Blends
- 610 Native American Vinifera Blends
- 611 Other
- 612 Rose Varietal

Boxed Wines

- 1600 Red Wines
- 1601 White Wines

Fruit Wines, Vermouth and Other Wine Types

- 700 White Vermouth
- 701 Red Vermouth
- 702 White Fruit Wines
- 703 Red Fruit Wines
- 704 Meads
- 705 Fresh Fruit Sangrias
- 706 Other

Fortified Wines

- 800 Sherry
- 801 Port
- 802 Fortified Fruit Wines
- 803 Other

Cider

- 998 Hard Cider (contains alcohol)
- 999 Cider (non-alcoholic)

Distilled Beverage

- 900 Brandy
- 901 Grappa
- 902 Eau de Vie
- 903 Other distilled grape and fruit spirits

Sake

- 1000 Sake

Canned Wines

- 1100 White Wines
- 1101 Flavored White Wines
- 1200 Red Wines
- 1201 Flavored Red Wines
- 1300 Rose Wines
- 1301 Flavored Rose Wines
- 1400 Sparkling Wines
- 1500 Red Wine Coolers
- 1501 White Wine Coolers
- 1502 Rose Wine Coolers
- 1503 Flavored Wine Coolers
- 1504 Fruit Wine Coolers



THE SOUTHEAST REGIONAL WINEMAKER CHALLENGE



2026 Southeast Winemaker Challenge Control Sheet

DEADLINE FOR ENTRY: June 8th, 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 SoutheastWineChallenge.com)

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

(Make as many copies as necessary)