

2020 Box Butte County Fair  
Hops & Berries Contest  
2 pm, Wednesday, August 5  
Watering Hole #9

**Berries Competition Rules & Regulations**

1. All entries must be received by 1pm, August 5 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
  - Subclass 1A- Red
  - Subclass 1B- White
  - Subclass 1C- Blended Table

- Subclass 1D- Dessert, Ports, Other
- Vitis Class 2- From Kits
  - Subclass 2A- Red
  - Subclass 2B- White
  - Subclass 2C- Blended Table
  - 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 the enclosed entry, honorably following, but not limited to, the rules and guidelines provided by the Competition Superintendent. I pledge that the recipe is my own and the wine is my own. If I had co-brewers, I have listed them. I understand that Competition Committee reserves the right to change these rules without notice at any time and the Committee reserves the right to collapse or combine classes/categories to present a fair competition to the judges.

Brewer Signature \_\_\_\_\_ Date \_\_\_\_\_

Co-Brewer Signature \_\_\_\_\_ Date \_\_\_\_\_