

SECTION E – WINE

Exhibits will be received in the new building, Harvest Hall

Entry Time – Saturday, August 22, 2026, from 11AM to 3PM

Release Time - Monday, September 14, 2026 from 9AM to 7PM

Specifications

- 1. Entry must be produced by exhibitor.
2. Exhibitors must not be involved in any way with commercial wine making or use the facilities of commercial wineries.
3. No artificial coloring or flavoring agents are allowed in entries.
4. Entries shall be exhibited in standard 750 ml. or "fifth" wine bottles. Exhibitors must submit 1 bottle for each class.
5. Composite, plastic or natural corks only! Screw tops are also acceptable. No patterns or names on corks.
6. Following judging, wine bottles will be emptied.
7. The Fair is not responsible for lost or damaged items.

Awards, Classes E1 – E3, E5 – E18

Table with 2 columns: Place, Amount. 1st Place \$10.00, 2nd Place \$8.00, 3rd Place \$6.00, 4th Place \$4.00, 5th Place \$2.00

Amateur Honey Wine (Mead)

Judging is based on the Modified California Grape Wine System:

Maximum Points

Table with 2 columns: Category, Points. Aroma 5, Appearance, clarity after mixing in sediment 2, Residual sugar, 1 – 2 points off for being out of class 1, Body 1, Flavor 3, Flavor Balance 3, Acidity 1, Astringency 1, General Quality 3, Total Maximum Points 20

Special Rules

- 1. Exhibitor shall state on entry tag whether submitted sample is:
a. Straight, honey and water "must" only, or
b. Augmented, honey and water "must" plus fruit juices, herbs, spices, etc.
2. Entries shall be at least 12 months of age.
3. Allowed additives for all classes: sulphating, yeast nutrients or energizers, citric acid or acid blend, and tannin.
4. Please note: Initial specific gravity (pre-fermentation level) should be noted on label.

- E1 Dry honey wine, 0-1% residual sugar
E2 Semi-sweet honey wine, 1-2% residual sugar
E3 Sweet honey wine, over 2% residual sugar

BEST IN SHOW – HONEY WINE (MEAD) - ROSETTE

- E4 Best in Show Award - \$10.00 chosen from Classes E1-E3

Amateur Fruit Wines

Judging is based on the University of California Davis Grape Wine System:

Maximum Points

Table with 2 columns: Category, Points. Appearance 3, Aroma and Bouquet 6, Taste 6, Aftertaste 3, Overall quality 2, Total Maximum Points 20

Exhibitor may secure a small, neat label on the neck of the bottle to identify the variety of grape, fruit, or other contents. Exhibitor's name is not allowed on the entry.

- E5 White Vinifera, dry or slightly sweet, at least 75% vinifera
E6 Rose Vinifera, dry or slightly sweet, at least 75% vinifera
E7 Red Vinifera, at least 75 % vinifera
E8 White hybrid, dry or slightly sweet, at least 75% hybrid
E9 Rose hybrid, dry or slightly sweet, at least 75% hybrid
E10 Red hybrid, at least 75% hybrid
E11 White Native American, dry or slightly sweet, at least 75% Native American
E12 Red Native American, dry or slightly sweet, at least 75% Native American
E13 Wine made from only Maryland grown grapes
E14 Sparkling
E15 Dessert, sweet as to drink with dessert or as dessert
E16 Fortified/Aperitif, port, sherry, etc.
E17 Fruit, all varieties of berries, apple, peach, pear, plum, etc.
E18 Other, non-grape, non-fruit, dandelion, potato, rose hip, etc

BEST IN SHOW - GRAPE/FRUIT WINE – ROSETTE

- E19 Best in Show Award - \$10.00 chosen from Classes E5 - E18