

North Carolina Fine Wines Competition 2019

Competition Participant Guide



HIGHLIGHTS OF CHANGES FOR 2019

Competition Entries

- Minimum production of 25 cases.
- The *Dessert/Port* Category is open to Vinifera, Hybrid or Blends of both.
- Entry submission lowered to two 750ml or equivalent or two 375ml of dessert (from 3 bottles per entry).
- All wines must be entered online & entry fee for each wine received by January 21, 2019.
- Two (2) bottles of each entry must be received by February 1, 2019. Wines shipped must be delivered between Saturday, January 27, 2019 and Thursday, January 31, 2019 or delivered in person by appointment.

Promotional Events Following the Competition

- There will be promotional opportunities available throughout 2019 for Entrants whose wines are included in the NC Fine Wines Case. Those winners are encouraged to represent and pour winning wines at North Carolina Fine Wines Society events to Showcase the winning wines throughout the year. Winners will be notified of those opportunities.
- Additional promotional opportunities will be available to all entrants with award winning wines. These will be shared via email as opportunities are identified.
- Unopened bottles not used during judging may be auctioned at NC Fine Wines Awards Gala and other events, or donated/poured at events in support of NC Fine Wines goals. Entrants may request their unused wines not be poured at other events.

North Carolina Fine Wines Competition 2019

Competition Participant Guide

HIGHLIGHTS OF CHANGES FROM 2018

Competition Entries

- Eliminated requirement for # cases available.
- The *Sparkling* Category is open to Vinifera, Hybrid or Blends of both.
- Wines made from Norton / Cynthiana are eligible in the Hybrid Category
- Judge's tasting notes, which are provided only to the Entrant, will now also include the individual score from each judge.
- Winery production records will be provided upon request to the NC Fine Wines Society for verification;
- Agricultural ingredients that are used in making the wine, such as oak, spirits, tannins, etc., are not required to be grown/produced in North Carolina.
- Spirits added to fortified wine must be neutral.

North Carolina Fine Wines Competition 2019

Competition Participant Guide

Table of Contents

Highlights of Changes for 2019 and 2018.....	Page 1 & 2
Table of Contents	Page 3
Entry Requirements.....	Page 4
Entry Process.....	Page 5
Entry Categories.....	Page 6
Judging, Back Room Procedures & Awards.....	Page 7

North Carolina Fine Wines Competition 2019

Entry Requirements

Entry Requirements

By entering a wine in the competition, Entrant attests and agrees to the following:

- (1) Wines are made from grapes that are **100% North Carolina grown and vinified**. Winery production records will be provided to the NC Fine Wines Society for verification, upon request;
- (2) Grapes are Vinifera or Hybrid;
- (3) Minimum production of 25 cases.
- (4) Agricultural ingredients used in making the wine, such as oak, spirits, tannins, etc., are not required to be grown/produced in North Carolina.
- (5) Spirits added to fortified wine must be neutral.
- (6) Entrant agrees to release any wine that wins an award for sale to the public (Retail or Wholesale);
- (7) Entrants whose wines are included in the NC Fine Wines Case are strongly encouraged to represent and pour its winning wines at North Carolina Fine Wines Society events to ShowCase the winning wines throughout the year. Winners will be notified of those opportunities.
- (8) NC Fine Wines Society is permitted to collect and use all data submitted by Entrant in connection with the 2019 North Carolina Fine Wines Competition; Medal winners will be announced on the North Carolina Fine Wines Society web page and other social media sites. The North Carolina Fine Wines Society may promote competition medal winners throughout the year, and will make every attempt to honor special requests.
- (9) The NC Fine Wines Society, the 2019 North Carolina Fine Wines Competition, their respective officers, directors, employees, contractors, volunteers, and any sponsor of the same ("Indemnified Parties") shall not be responsible for any losses due to the theft or damage of any wines entered into the 2019 North Carolina Fine Wines Competition by fire, accident, vandalism or other causes. The Entrant expressly waives and releases any claim or demand that it may have against any of the indemnified parties by reason of any damage to, or loss of, any wine entered in the the 2019 North Carolina Fine Wines Competition.
- (10) Your entrance into the 2019 North Carolina Fine Wines Competition constitutes a membership payment to join the North Carolina Fine Wines Society. \$10 of your first entry will be applied to your initial or renewal membership fee.

North Carolina Fine Wines Competition 2019

Entry Process

Entry Fees & Process

- Entry fee of \$85 per entry with submission of two 750ml or equivalent or two 375ml of dessert. Wines entered and later withdrawn will forfeit entry fees. Unopened bottles not used during judging may be auctioned at NC Fine Wines Awards Gala and events, or donated/poured at events in support of NC Fine Wines goals. Entrants may request unused wines not be poured at other events.

Key Dates

- All wines must be entered online & entry fee for each wine received by January 21, 2019.
- Two (2) bottles of each entry must be received by February 1, 2019.

Entry Process to enter a wine for the 2019 North Carolina Fine Wines Competition:

(1) Sign online today: at [Enofile Online](#) or our website, NCFineWines.com to register and enter each wine.

(2) By entering a wine in the Competition, Entrant attests and agrees to all the Entry Requirements (see Page 1 above)

(3) Provide following information for each wine entered:

- ☐ Identify the (I) Category Type & (II) Category (Found in Chart Below). These choices are listed in dropdown boxes on Enofile Online.
- ☐ Identify all varietals used in blends (% optional, but please list grapes in order of largest % to lowest %)
- ☐ List Name of Varietal or Name of Wine (if other than varietal)
- ☐ Appellation/AVA: Haw River Valley AVA, Swan Creek AVA, Upper Hiwassee Highlands AVA, Yadkin Valley AVA, Appalachian High Country AVA, or North Carolina
- ☐ Residual sugar (%)
- ☐ Vintage (NV if none)
- ☐ Number of gallons & Cases Produced (Where a Case = 12 bottles)
- ☐ Retail Price
- ☐ Picture of your label in .jpeg or .tiff format (if available)
- ☐ In the Comments section of the Enofile Entry Form, provide the Vineyard, Grower Name, & location(s) where grapes were grown.

(4) **Ship or Deliver wines** [Two 750ml bottles OR Two 375ml bottles of dessert wine]:

(a) Wines **shipped** must be delivered between Saturday, **January 27, 2019** and Thursday, **January 31, 2019**
to: 934 W. 5th Street, Winston-Salem, NC 27101, or

(b) Wines **delivered in person by appointment by February 1, 2019**: Contact 336.499.2045 to schedule an appointment.

North Carolina Fine Wines Competition 2019

Entry Categories

I. CATEGORY TYPE

Red Vinifera

White Vinifera

Rosé Vinifera

Dessert/Port (Vinifera, Hybrid or Blend)

Sparkling (Vinifera, Hybrid or Blend)

Hybrid (Varietals/Blends of Hybrids and Hybrid/Vinifera)

II. CATEGORY

All varietal wines must contain at least 75% of the varietal, or it must be entered as a blend.

Red Vinifera (100% Vinifera)

Barbera
Cabernet Franc
Cabernet Sauvignon
Malbec
Merlot
Montepulciano
Mourvèdre
Nebbiolo
Petit Verdot
Pinot Noir
Sangiovese
Syrah/Shiraz
Tannat
Tempranillo
Touriga Nacional
Other Red Vinifera Varietals
Meritage blend (*a blend of any of the following: Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot or Malbec*)
Non-Meritage Blend

White Vinifera (100% Vinifera)

Albariño
Chardonnay, unoaked
Chardonnay, oaked
Gewürztraminer
Marsanne
Pinot Grigio
Pinot Gris
Petit Manseng
Riesling
Rkatsiteli
Roussanne
Sauvignon Blanc
Vermentino
Viognier
Other Vinifera White Varietal
White Vinifera Blend

Rosé Vinifera (100% Vinifera)

Vinifera dry rosé
Vinifera blush (not dry)

Dessert/Port (Vinifera, Hybrid or Blend)

Port-style (red)
Port-style (white)
Dessert wine (red)
Dessert wine (white)
Blend Hybrid/Vinifera

Sparkling (Vinifera, Hybrid or Blend)

Traditional Method
Tank Method

Hybrid (Varietals/Blends of Hybrids and Hybrid/Vinifera)

Chardonnay
Seyval Blanc
Traminette
Vidal Blanc
Vignoles
Other White Hybrid
Hybrid Blends (White)
Blend Hybrid/Vinifera (White)

Chambourcin
Cynthiana/Norton
Marechal Foch
Regent
Other Red Hybrid
Hybrid Blends (Red)
Blend Hybrid/Vinifera (Red)

Hybrid/Hybrid Blend **dry rosé**
Hybrid/Hybrid Blend **blush (not dry)**
Hybrid/Vinifera Blend **dry rosé**
Hybrid/Vinifera Blend **blush (not dry)**

North Carolina Fine Wines Competition 2019

Judging, Back Room Procedures & Awards

Judging

- Judges will all hold an active certification as either Master or Advanced Sommelier, or equivalent. Names of judges will be announced prior to the competition.
- No discussion about the wines will be permitted during the judging.
- Judges' Tasting Notes will be made available to the Entrant.
- Judges will use the following Wine Spectator 100 point scale when rating wines:
 - 95-100 Classic: a great wine
 - 90-94 Outstanding: a wine of superior character and style
 - 85-89 Very good: a wine with special qualities
 - 80-84 Good: a solid, well-made wine
 - 75-79 Mediocre: a drinkable wine that may have minor flaws
 - 50-74 Not recommended

Note: Any wine below 50 will not receive a score.

- **Scoring Methodology:** Each wine will be evaluated by all judges, in a single-blind tasting. Judges will know the grape or category of a wine; no other information about the wine will be provided to the judges. Except when determining a double gold, the lowest score will be dropped; the remaining scores are used to determine Awards, and will be averaged to determine the Final Score.

Back Room Procedures & Oversight

- A back room manager will be responsible for ensuring integrity of pouring, delivery and coding of the wines.
- An independent party will be on-site to monitor the integrity of the scoring tabulation as well as ensuring integrity of pouring, delivery and coding of the wines.
- Results will be kept confidential until announcement at the Awards Gala February 16, 2019.

Awards

Medals

Double Gold medal: All judges assign a score of 90 or higher.

Gold medal: Final Score is 90 or higher

Silver medal: Final Score is 85-89

Bronze medal: Final Score is 80-84

Best in Show

Highest scored wine

Best in Categories (Minimum score 80)

Best Red Vinifera

Best White Vinifera

Best Rosé Vinifera

Best Dessert/Port

Best Hybrid

Best Sparkling

NC Fine Wines Case

Composed of the highest scoring wine in each category plus the next six highest scoring wines