

## IOWA COMMERCIAL WINE COMPETITION

Grandfather's Barn

Superintendent - Iowa Wine Growers Association

Iowa Commercial Wine exhibits will be open to the public during building hours each day of the Fair.

If you have questions, please contact the Iowa State Fair Entry Department at 515-262-3111 ext. 243 or [entryintern1@iowastatefair.org](mailto:entryintern1@iowastatefair.org).

### RULES

1. Iowa Family Living general rules and regulations apply in this department. In case general rules conflict with Iowa Commercial Wine Department general or special rules, the latter shall govern.
2. **SUBMITTING ENTRIES.** Entries must be made online at <https://www.iowastatefair.org/participate/competition/enter-more-competitions>.
3. **ENTRY DEADLINE IS JULY 1.** Entries must be submitted online on or before July 1. No late entries will be accepted.
4. **ENTRY FEE.** Each exhibitor, as a requirement for entry, shall pay a fee of \$25.00 per entry (two bottles for each entry).

### ENTRY ELIGIBILITY

5. The Iowa State Fair Iowa Wine Commercial Competition is open to commercial Iowa wineries only.
6. All wines commercially produced in Iowa can be submitted to the competition. Entries eligible for the Governor's Cup and/or Best of Show (BOS) Awards must be made from grapes, fruits, honey, or vegetables that are at least 75% sourced from or grown in Iowa or an AVA that includes Iowa. For BOS eligibility, indicate on the entry form which wine(s) meet this criteria.
7. Only wines commercially available by the date of the competition may be submitted.
8. Two bottles must be submitted for each entry.
9. The commercial label must be attached to all bottles submitted.

### ENTRY FORM

10. The more information that can be given about the entry on the entry form, the more accurately it can be judged. It is important to completely fill out the entry form.
11. All wines must list the percent residual sugar (RS) and percent alcohol for each wine on the entry form.
12. If the wine is a blend or the bottle does not specify, the varietal(s) of grapes, fruit honey or vegetable **must** be specified on the entry form.

### DELIVERY OF ENTRIES

13. After June 1, entries may be delivered 9:00 a.m. - 4:00 p.m., Monday - Friday to the Entry Department, Iowa State Fairgrounds. Please have the bottles packed in a box. **All wines must be received by 4:00 p.m. on July 1. No late entries will be accepted!**
14. Wines may also be sent by UPS or FedEx, send to: Iowa State Fair, Commercial Wine Department, 3000 East Grand Avenue, Des Moines, IA 50317. **Shipped entries must arrive by 4:00 p.m. on July 1. No late entries will be accepted!** In no case will packages be received and entries placed on exhibition, unless all charges are prepaid.
15. Shipped entries arriving late through no fault of the exhibitor will be judged only if the class has not already been judged.

### JUDGING

16. All judging will be performed "blind" by a panel of experienced judges. All reasonable efforts will be made to ensure that samples cannot be identified.
17. Wines will be judged in flights according to the class number and the residual sugar levels supplied on the entry form.
18. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified. If the re-classification has already been judged, it will not be rejudged.
19. Judges reserve the right to combine classes when the number of entries is insufficient. Judges' decisions are final.
20. Gold, silver and bronze medals will be awarded. Double Gold status will be awarded to unanimous gold medal winners.
21. A Best of Show Sweet/Semi-Sweet and a Best of Show Dry/Off-Dry will be awarded in each Division 1 and Division 2, and an overall Best of Show will be awarded for Division 3 and Division 4. Wines at a %RS <2.5 will be considered Dry/Off-Dry and wines with a RS greater than 2.5 will be considered Sweet/Semi-Sweet. This categorization can be adjusted by the judges based on the sugar-acid balance of each wine.
22. A Governor's Cup trophy will be awarded to the top overall winner, as selected and determined by the judges.
23. Selected wines that perform well in the competition, represent a diverse range of Iowa wines, and are likely to appeal to fairgoers will be served at the Iowa Wine event at the Iowa State Fair. Approximately 25 cases will be purchased at wholesale price and sold to consumers at the event. Wineries that have wines selected will be contacted after the competition with more details.
24. All medals will be mailed to the entrants after the Fair. There will be no bottle pick-up after the Fair.

### DISPLAY OF ENTRIES

25. Wine shall be in standard wine bottles with commercial label and Fair entry tag attached.
26. If both bottles are opened during judging, wineries will be notified and can supply another bottle for the public display.

### LIABILITY

27. The Management will use diligence in caring for the safety of entries after their arrival and placement, but in no case will they be responsible for any loss or damage that may occur.

**White Wines - Division 1**

**Class**

- 1 Brianna
- 2 Edelweiss
- 3 Frontenac Blanc
- 4 Frontenac Gris (white)
- 5 Itasca
- 6 La Crescent
- 7 La Crosse
- 8 Seyval Blanc
- 9 St. Pepin
- 10 Vignoles
- 11 Other Single White Varietal
- 12 White Blends <2.5 residual sugar
- 13 White Blends >2.5 residual sugar

**Red Wines - Division 2**

**Class**

- 14 Frontenac
- 15 Marquette
- 16 Maréchal Foch
- 17 Petite Pearl
- 18 St. Croix
- 19 Other Single Red Varietal
- 20 Red Blends <2.5 residual sugar
- 21 Red Blends > 2.5 residual sugar

**Rosé Wines - Division 3**

**Class**

- 22 Single Varietal Rosé <2.5 residual sugar
- 23 Single Varietal Rosé >2.5 residual sugar
- 24 Blended Rosé <2.5 residual sugar
- 25 Blended Rosé >2.5 residual sugar

**Specialty/Non-Grape - Division 4**

**Class**

- 26 Honey/Mead
- 27 Berry Fruit (raspberry, strawberry, blueberry)
- 28 Other Fruit
- 29 Fruit Blend
- 30 Vegetable
- 31 Dessert
- 32 Sparkling/Carbonated
- 33 Fortified
- 34 Hard Cider

Wines that are in the semi-dry to dry range will be categorized as DRY, wines that are in the semi-sweet to sweet range will be categorized as SWEET.

Sugar % (g/100ml) to Acid (g/L) Ratio	
Dry	< 1.0
Semi-Dry	1.0 to 2.3
Semi-Sweet	2.4 to 5.0
Sweet	> 5.0