

2017 Asheville Non-Commercial Wines Competition

You are invited to enter the 2017 Asheville Non-Commercial Wines Competition. The Asheville Non-Commercial Wines Competition is open to winemakers residing in North Carolina or the Appalachian region. Winemakers may not be employed as a professional or commercial winemaker.

Wine classes include varietals, blends of wines from any grape or fruit type and include sparkling, dessert, fortified and fruit wines. Fruit flavored wines are allowed, but must be specifically identified as flavored. Every entry must include a class entry code number as listed in this form.

Winemakers may enter as many wines as they wish in all types.

ALL WINE MUST ARRIVE AT THE COLLECTION POINT BETWEEN MAY 22 AND JUNE 5, 2017.

Competition Categories

- DR – Dry Red: May be a pure varietal or a blend of grapes and fruit
- DW – Dry White: May be a pure varietal or a blend of grapes and fruit
- DB – Dry Blush: May be a pure varietal or a blend of grapes and fruit
- SR – Sweet Red: May be a pure varietal or a blend of grapes and fruit
- SW – Sweet White: May be a pure varietal or a blend of grapes and fruit
- SB – Sweet Blush: May be a pure varietal or a blend of grapes and fruit
- MS – Muscadine/Scuppernong: Pure varietal or blend
- DP – Dessert Wine: Residual sugar higher than 3% and fortified grape wines
- LQ – Liqueur: Any fruit/nut/vegetable or combination
- SP – Sparkling Wine: Any non-still wine
- FW – Fruit Wine: Any fruits or combination not including grapes
- HM – Mead: Any honey-based wine

How We Judge Your Wines

Evaluation of wines will be based on appearance, aroma, taste, finish and overall quality using a modified Davis system wine evaluation form.

Each wine is judged on its own merit, not by how it compares to other wines in the flight.

Each wine is judged for what it is at the time of judging, not for what it might become in the future.

Wines are blind judged in flights, with each wine identified only by a randomly generated code number. All wines are judged by a minimum of two judging panels.

Awards will be given for four levels of excellence: Double Blue (at least two panels awarded the wine a Blue Ribbon), Blue Ribbon, Red Ribbon and Yellow Ribbon.

Awarded wines will be posted online at www.frenchbroadvignerons.org.

Judging will be completed by June 30, 2017.

ALL WINE MUST ARRIVE AT THE COLLECTION POINT BETWEEN MAY 22 AND JUNE 5, 2017.

How to Enter

A Wine Competition Entry Form must be completed by each Winemaker. The information on the Entry Form is used to flight all competition entries.

If a wine is entered as a generic or blend, please include the identity of the dominant grape(s) or fruit(s).

Please be as accurate as possible with your residual sugar (RS) information. Wines with no RS information will be considered dry and judged accordingly.

Please identify each bottle submitted so it can be cross-referenced to the Wine Name on the Wine Competition Entry Form.

There is no entry fee.

Please include the Wine Competition Entry Form with one (1) 750 ml bottle. Liqueurs/fortified wines may be submitted in one (1) 375 ml bottle. All bottles must be corked or capped.

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Collection Points

Parker-Binns Vineyard

7382 Hwy. 108 E

Mill Spring, NC 28756

Or

Raffaldini Vineyards

450 Groce Road

Ronda, NC 28670

Or

Silver Fork Winery

5000 Patton Road

Morganton, NC 28655

Or

Asheville Brewers Supply

712 Merrimon Avenue

Asheville, NC 28804

All wines must be securely packed and the boxes marked:

ASHEVILLE NON-COMMERCIAL WINES COMPETITION.

**ALL WINE MUST ARRIVE AT THE COLLECTION POINT BETWEEN
MAY 22 AND JUNE 5, 2017.**

Entry Form

PLEASE PRINT. Be sure to completely fill out all information, including applicant information on previous pages of this form.

ENTRY #1 Entry Class # _____
Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____
Appellation: _____
Estate/Vineyard/Other Designation: _____
 Vintage Year: _____ or NV
Made from (percent): _____

OTHER INFORMATION
% Alcohol Content: _____%
Sweetness (check one): %RS or grams per liter: _____

ENTRY #2 Entry Class # _____
Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____
Appellation: _____
Estate/Vineyard/Other Designation: _____
 Vintage Year: _____ or NV
Made from (percent): _____

OTHER INFORMATION
% Alcohol Content: _____%
Sweetness (check one): %RS or grams per liter: _____

ENTRY #3 Entry Class # _____
Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____
Appellation: _____
Estate/Vineyard/Other Designation: _____
 Vintage Year: _____ or NV
Made from (percent): _____

OTHER INFORMATION
% Alcohol Content: _____%
Sweetness (check one): %RS or grams per liter: _____

ENTRY #4 Entry Class # _____
Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____
Appellation: _____
Estate/Vineyard/Other Designation: _____
 Vintage Year: _____ or NV
Made from (percent): _____

OTHER INFORMATION
% Alcohol Content: _____%
Sweetness (check one): %RS or grams per liter: _____

ENTRY #5 Entry Class # _____
Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____
Appellation: _____
Estate/Vineyard/Other Designation: _____
 Vintage Year: _____ or NV
Made from (percent): _____

OTHER INFORMATION
% Alcohol Content: _____%
Sweetness (check one): %RS or grams per liter: _____

ENTRY #6 Entry Class # _____
Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____
Appellation: _____
Estate/Vineyard/Other Designation: _____
 Vintage Year: _____ or NV
Made from (percent): _____

OTHER INFORMATION
% Alcohol Content: _____%
Sweetness (check one): %RS or grams per liter: _____

Entry Form

PLEASE PRINT. Be sure to completely fill out all information, including applicant information on previous pages of this form.

ENTRY #7 Entry Class # _____

Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____

Appellation: _____

Estate/Vineyard/Other Designation: _____

Vintage Year: _____ or NV

Made from (percent): _____

OTHER INFORMATION

% Alcohol Content: _____%

Sweetness (check one): %RS or grams per liter: _____

ENTRY #8 Entry Class # _____

Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____

Appellation: _____

Estate/Vineyard/Other Designation: _____

Vintage Year: _____ or NV

Made from (percent): _____

OTHER INFORMATION

% Alcohol Content: _____%

Sweetness (check one): %RS or grams per liter: _____

ENTRY #9 Entry Class # _____

Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____

Appellation: _____

Estate/Vineyard/Other Designation: _____

Vintage Year: _____ or NV

Made from (percent): _____

OTHER INFORMATION

% Alcohol Content: _____%

Sweetness (check one): %RS or grams per liter: _____

ENTRY #10 Entry Class # _____

Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____

Appellation: _____

Estate/Vineyard/Other Designation: _____

Vintage Year: _____ or NV

Made from (percent): _____

OTHER INFORMATION

% Alcohol Content: _____%

Sweetness (check one): %RS or grams per liter: _____

ENTRY #11 Entry Class # _____

Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____

Appellation: _____

Estate/Vineyard/Other Designation: _____

Vintage Year: _____ or NV

Made from (percent): _____

OTHER INFORMATION

% Alcohol Content: _____%

Sweetness (check one): %RS or grams per liter: _____

ENTRY #12 Entry Class # _____

Provide info EXACTLY as it appears on the label so we can present your wine's name properly in the results!

Wine Name: _____

Appellation: _____

Estate/Vineyard/Other Designation: _____

Vintage Year: _____ or NV

Made from (percent): _____

OTHER INFORMATION

% Alcohol Content: _____%

Sweetness (check one): %RS or grams per liter: _____