

CLASS 138 - INTERNATIONAL COLD-CLIMATE WINE COMPETITION

In order to encourage greater exploration of wine making styles and techniques using grape varieties which can survive cold climate conditions, the Minnesota State Fair has chosen to discontinue the previous "MGGA Exploratory" Open Wine Competition and join in partnership with the Minnesota Grape Growers Association and the University of Minnesota to host the 2009 International Cold Climate Wine Competition. Any commercial winemaker producing wine using cold hardy grape varieties as listed may enter.

The following definitions shall govern to differentiate between Amateur and Professional exhibitors:

Amateur. Persons who grow horticultural products for pleasure and personal use, possibly sell small quantities and who are in no way, directly or indirectly, currently connected with the production or handling of horticultural products commercially. For the purposes of the wine competition, persons who make small quantities of wine for their consumption are not required to be licensed by the Federal T.T.B. Amateur winemakers may not enter the International Cold Climate Wine Competition.

Professional. For the purposes of this competition, all other individuals shall be considered professional, regardless of whether horticulture is their principle business. Exhibitors who are deemed professional by these criteria are ineligible to exhibit in Amateur classes. This competition is open to professional winemakers only. See additional criteria below.

COLD-CLIMATE DIVISION RULES

1. ENTRY INFORMATION: ADVANCE ENTRY REQUIRED. All entries must be submitted on-line by **4:30 p.m. on Monday, August 17.** Only pre-registered entries will be accepted. Enter only those lots for which you are eligible according to your exhibitor status. **There is a \$30 non-refundable fee for each lot entered in the cold-climate competition.**

A. ON-LINE REGISTRATION. Begins May 1; closes at 4:30 p.m. on Monday, August 17. The entire process must be completed by **4:30 p.m.**, or your entries will not be registered. Tags will be mailed to you or will be available when your entries are delivered. Follow the procedure below:

- 1) Visit the Minnesota State Fair web site at **www.mnstatefair.org**.
- 2) Click on "Competition" and select the link for "Ag-Hort-Bee". Follow the instructions to add the lots you intend to enter. After entering your contact information, and click "submit" to continue the process.
- 3) When the summary page appears, review your selected lots, and **be sure to click "confirm registration" to finalize your on-line registration.**
- 4) You will receive an e-mail confirmation of your entries. **Print a copy of your registration confirmation. If you do not receive confirmation within 24 hours, please call 651-288-4417 to confirm.**
- 5) **Exhibitors must bring their registration confirmation with their entry.**

CLASS RULES

1. All Division Rules apply. See instructions at head of the Division.
2. An official 2009 ICCW Competition entry and appropriate fees must be postmarked or submitted on line by 4:30 P.M., August 17, 2009.
3. Submit two (2) bottles per entry, separate from entry fee, and include copy of entry form in every box
4. Wine shipped or delivered in advance of the competition date must be sent to the Minnesota State Fair, Competition Department, 1265 Snelling Ave. N, St. Paul, MN 55108
5. Entry fee for Professional Wine is \$30 per entry. Entry fees are non-refundable.
6. Only bottled commercially available wines may be entered. Wines entered must have been produced with a minimum of 50 cases available at retail when released.
7. A professional, TTB approved, commercially printed label must appear on all bottles.
8. An individual wine may not be entered in more than one class.
9. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified.
10. **Note the predominant grape variety or fruit used.**
11. A varietal wine must contain at least 75% of the designated variety. (75% cold hearty grape)
12. A blended wine with no single variety of 75% must be entered as a blend. (75% cold hearty grape varieties) Cold hardy varieties, constituting a minimum of 75%, used in the blend must be identified on the entry form.

13. If a vintage wine, the vintage must be noted on the entry form.
14. **Note the true residual sugar (RS) content (in % = g/100mL) so the entries can be arranged properly for judging.**
15. **Note information from the front of your TTB approved label that identifies your wine. (Wine name, if not varietal).**
16. Judging will be August 24-25, 2009 at the University of Minnesota Continuing Education and Conference Center, 1890 Buford Ave., St. Paul, MN 55108. Phone: 612-624-3275. Entrants my hand deliver their entries to the Conference Center on August 24, 2009, no later than 10:00 AM, but they **must be pre-registered by 4:30 p.m., August 17, 2009.**
17. Panels of wine experts will conduct blind judging. The Chief Judge, working in cooperation with the Superintendent, Fruit & Wines, will approve the qualifications of judges before each competition.
18. Winning wines will receive concordance gold, gold, silver or bronze medals.
19. Only award winning wines will be published.
20. Award winning wines have permission from the Minnesota State Fair, University of Minnesota, and Minnesota Grape Growers Association to promote awards won as soon as results are published.
21. Award winning wines will be posted at on www.mnstatefair.org no earlier than the first day of the fair.
22. Award winning wines will be displayed in the Agriculture - Horticulture Building on the Minnesota State Fairgrounds.

PROFESSIONAL WINE COMPETITION

Lot

Native Grapes

- 1 Labrusca white grape
- 2 Labrusca red grape
- 3 Riparia

Red Grape - Only French & American Hybrids as listed:

- 4 Frontenac
- 5 Marechal Foch
- 6 Marquette
- 7 Sabrevois
- 8 St. Croix
- 9 Other Red Hybrids (hybrid must be identified; Superintendent reserves the right to disqualify any variety deemed not "Cold Hardy" for the purposes of this competition)
- 10 Red Blends (75% cold hardy varieties listed above)
- 11 Blush/Rose (75% cold hardy varieties listed above)

White Grape - Only French & American Hybrids as listed:

- 12 Frontenac Gris
- 13 Edelweiss
- 14 Kay Gray
- 15 LaCrescent
- 16 LaCrosse
- 17 Louise Swenson
- 18 Prairie Star
- 19 St. Pepin
- 20 Other White Hybrids (hybrid must be identified; Superintendent reserves the right to disqualify any variety deemed not "Cold Hardy" for the purposes of this competition)
- 21 White Blends (75% cold hardy varieties listed above)

Specialty & Fortified - Only wines made from cold-hardy grape varieties listed under Native & Hybrid may enter:

- 22 Port Style
- 23 Late Harvest
- 24 Other Dessert

Sparkling - Only wines made from cold-hardy grape varieties listed under Native & Hybrid may enter:

- 25 Grape, dry/semi-dry (less than 1% residual sugar)
- 26 Grape, sweet (greater than 1% residual)
- 27 Fruit, dry/semi-dry and sweet (made from cold-hardy fruit varieties listed under non-grape wine)

Non-Grape Wines - cold-hardy fruit wines and mead as listed may enter:

- 28** Apple and pear wines
- 29** Stone fruit wines
- 30** Berry wines
- 31** Mead and mead/fruit blends
- 32** Rhubarb wine

100% Cold Hardy Grape Wines

- 33** 100% Cold Hardy Red - a minimum 75% varietal or blend containing 100% cold hardy grape varieties as listed above; Red wine
 - 34** 100% Cold Hardy White - a minimum 75% varietal or blend containing 100% cold hardy grape varieties as listed above; White wine.
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