

Entries are now being accepted
for the...

5th Annual Missouri Valley Wine Competition

February 17th, 2013
Warrenton, MO



The Missouri Valley Wine Society is holding our 5th Annual Missouri Valley Wine Competition February 17th, 2013. Last year, we had 318 entries and expect many more this year. Missouri/Illinois Winery Owners and their Winemakers and Certified Wine Judges will judge all entries. Medals will be awarded based on a modified 20 point UC Davis scoring system.

**The Privileges of
Winning
Prizes**

**Bragging rights
Medals (of course)**

For more information, visit www.mvws.org
Bob Truetken at bobtruetken@hotmail.com

Thank you to the Missouri Valley Wine Competition Sponsors

This year, we have a number of sponsors that have donated gift certificates for the major prize awards. Please visit their website as they were generous in donating the awards.

We have awards for the thirteen prize categories this year valued at over \$2,300.

The winner of the Best of Show and Winemaker of the Year Awards will receive a 65 Liter (17.3 U.S. Gallons) Variable Capacity Tank w/Accessories (stand not included).

At this point, we will have 1st, 2nd and 3rd place awards for each of the other prize categories. That may change as we get more sponsors. To qualify for the 1st, 2nd and 3rd place awards, your wine must have scored a bronze medal or higher.

- ⇒ **Best of Show**
- ⇒ **Winemaker of the Year (Top 6 scoring wines submitted by a winemaker)**
- ⇒ **Fruit/Grape Wine Kit (Island Mist, Orchard Breezin, Summer Breeze and the like)**
- ⇒ **Red Grape—American**
- ⇒ **White Grape—American**
- ⇒ **Red Grape—French-American**
- ⇒ **White Grape—French-American**
- ⇒ **Red Grape—Vinifera**
- ⇒ **White Grape—Vinifera**
- ⇒ **Non Grape Fruit**
- ⇒ **Port/Fortified/Ice/Dessert Wine**
- ⇒ **Mead and Sparkling Wine**
- ⇒ **Herb, Spice, Vegetable, Flower**



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Thank you to the
Missouri Valley Wine Competition
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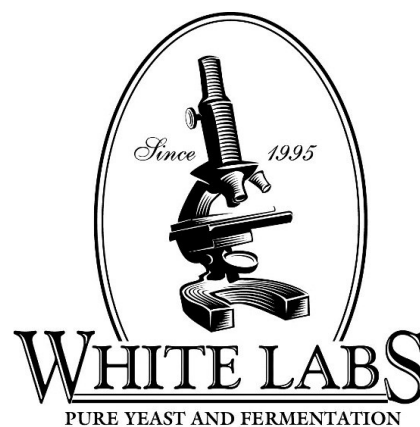
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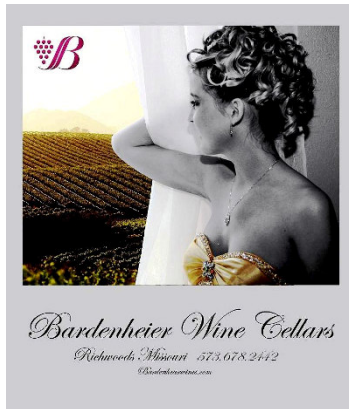


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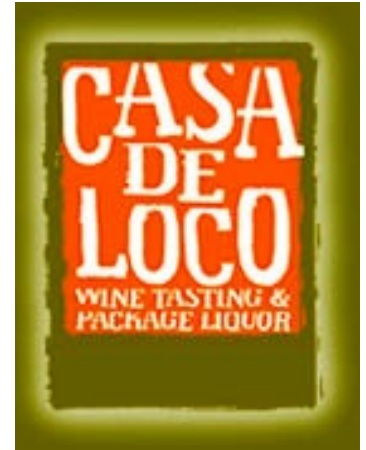
Missouri Valley Wine Competition

Missouri Valley Wine Society's

Thank you to the
Missouri Valley Wine Competition
Judges– Please visit them and their
website



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www.casadelocowinery.com



www.bommaritoestatewinery.com



www.CoopersOakWinery



www.illinoisriverwinery.com



University of Missouri Grape and Wine Institute

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Judges– Please visit them and their
website



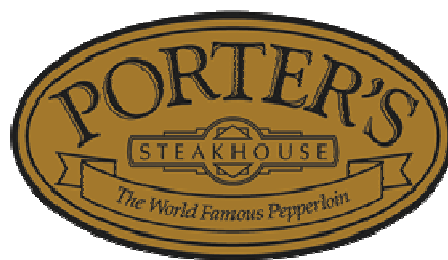
www.missouriwine.com



<http://www.lincolnheritagewinery.com/>



www.nobileisvineyards.com



www.porterscollinsville.com



www.rendezvouscafeandwinebar.com



www.purewine.com



www.wineandbeermaking.com



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website



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Missouri Valley Wine Competition Rules and Regulations

Our promise to every entrant is that their wine will be appropriately scored and well judged by superstar palates – Missouri/Illinois Winery Owners and their Winemakers, Sommeliers and Certified Wine Judges.

GENERAL INFORMATION

1. Judges or their immediate family may not enter wines in the competition.
2. Any changes due to oversight or miscalculation will be corrected after the competition.
3. Complete results will be posted online at www.mvws.org within 3 weeks after the competition.
4. Prizes, medals and scoring sheets will be sent to all entrants within 6 weeks.
5. All wines will become the property of Missouri Valley Wine Society and will not be returned after the competition.
6. All decisions by the Missouri Valley Wine Society Competition Committee and Judges are final.

WINE COMPETITION RULES

1. Send ONE (1) BOTTLE per entry. Still wines and Mead must be submitted in standard 750 ml wine bottles. Ice Wines, Late Harvest, Dessert wines and Fortified wines can be submitted in TWO (2) 375 ml bottles. Sparkling wines must be in champagne bottles with proper closure and wire.
2. All bottles must be free of wax, decorative labels and capsules.
3. Each wine bottle shall have a temporary label attached. Use the temporary labels included in this guide located on the last page, and **please** tape so label can be easily removed and replaced with a permanent label for the day of the competition.
4. The temporary label must have the following information: Your Name, Category Number, Wine Ingredients and Vintage.
5. If you are using a wine kit for ingredients, please list the brand and product name in the product line.
6. You may enter as many wines as you wish.
7. If you feel your wine is better suited for serving chilled (e.g. white wines, champagne), please mark on the temporary label as such. Those wines will be chilled prior to judging.
8. You will decide which category you will enter. You will enter the wine in the category that best reflects where it will perform best.
9. Wines must contain a minimum of 75% of the designated type if entered as a varietal. Varietals less than 75% must be entered as blends.
10. Wines made from fruit other than grapes are considered fruit wines.
11. Wines that are blended with different grapes, fruits or grape-fruit blends and the dominant grape or fruit is less than 75% are considered to be blended wines.
12. Wines made from wine kits or concentrates are acceptable.
13. Wines made from kits or grapes will compete side-by-side if they are entered in the same category.
14. The competition is open to any amateur home winemaker.
15. Wines made commercially are not allowed.
16. All wines will be judged according to their relative merits within the category.
17. The Best of Show Award will be determined from all the Gold medal winners.
18. Gold, Silver and Bronze medals will be awarded based on a modified 20 point UC Davis scoring system.
19. Multiple Gold, Silver and Bronze medals can be awarded to wines of appropriate merit within a category.

KEY DATES

Entry form deadline:

February 11, 2013

Wine Delivery Deadline:

February 11, 2013

Wines Judged:

February 17, 2013



Missouri Valley Wine Competition Deadlines and Dates

- Any winemaker who is not engaged in winemaking for a profit is eligible to enter wine.
- Judging will be held February 17th, 2013 starting at noon.
- Judging is closed to the public.

ENTRY FEE

- Entry fees for the wine competition are \$8 per bottle for MVWS Wine Club paid Members and \$10 per bottle for non-MVWS Members.
- Payment can be in the form of cash, check or money order. Please do not send cash through the mail.
- Make check payable to *Missouri Valley Wine Society*; and mail to:
Bob Truetken
22146 Glen Ellen Lane
Warrenton, MO 63383
- If paying by check, write the number of entries on the check as well as the entrant name if it is different from the name on the check.
- Entry fees are non-refundable.
- There will be no refunds of entry fees for wines that arrive after February 11th. Exceptions are handled by the Competition Committee.
- The winemaker is responsible for any and all packing and/or shipping charges, where applicable.
- Missouri Valley Wine Society will not be responsible for lost or damaged wines.
- Please pack wine bottles so that they will not break in shipment!
- Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles.
- If shipping wines, it is recommended to use UPS.
- MVWS Members can bring their wines to the February 7th meeting.
- Wine entries will not be accepted on the day of the competition.

SHIPMENT

- Wines can be **shipped to or dropped off** on or before February 11th, 2012 at:
Bob Truetken
22146 Glen Ellen Lane
Warrenton, MO 63383
- Last day for entry forms with payment and shipment of wine to Bob Truetken is February 11th.

ALTERNATE DROP OFF POINT

- If you are dropping off wine at St. Louis Wine and Beermaking or Missouri Wine and Gift, you must send your entry form with payment separately to Bob Truetken prior to drop off.
- **PLEASE NOTE:** Wines can be **dropped off** on or before **February 4th, 2012** at the following locations:

St. Louis Wine and Beermaking, LLC

c/o MVWS

251 Lamp and Lantern

Chesterfield, MO

Store Hours: Tuesday to Friday 10:30 AM—6 PM, Saturday 9 AM—3PM

Missouri Wine and Gift

c/o MVWS

2167 W Terra Lane

O'Fallon, MO 63366

Store Hours: Open 7 days a week from 10:00 AM—7 PM

636-639-9858

MISSOURI VALLEY WINE COMPETITION CATEGORIES

Classification

- ⇒ Dry Wines—Wines in this classification have virtually no residual sugar (S.G. up to 1.008, less than 1%). Wines have undergone complete fermentation on their own (not stopped by the winemaker)
- ⇒ Off-Dry Wines—Wines in this classification are not completely dry (S.G. greater than 1.008 to 1.012, 1% to 2% residual sugar).
- ⇒ Semi-Sweet Wines—Wines in this classification have been back sweetened or had early termination of fermentation (S.G. greater than 1.012 to 1.015, 2% to 3% residual sugar).
- ⇒ Sweet Wines—Wines in this classification are very sweet (S.G. greater than 1.015, over 3% residual sugar)
- ⇒ Specialty Wines—Includes sparkling wines, dessert wines, ice wines, fortified wines, port, honey based wines or any other wines that do not fit any of the above classifications.

NATIVE AMERICAN	FRUIT
1. White Native American Varietal	22. Apple
2. White Native American Blend	23. Apricot
3. Red Native American Varietal	24. Blackberry
4. Red Native American Blend	25. Blueberry
5. Blush/Rose' Native American	26. Cherry
	27. Elderberry
	28. Mulberry
	29. Peach
	30. Pear
	31. Plum
	32. Raspberry— Black
	33. Raspberry—White
	34. Strawberry
	35. Fruit Blend
	36. Other
FRENCH-AMERICAN	SPECIALTY WINES
6. White French-American Varietal	37. Traditional Mead
7. White French-American Blend	38. Fruit Mead
8. Red French-American Varietal	39. Herb and Spice Mead
9. Red French-American Blend	40. Sparkling Grape Wines
10. Blush/Rose' French- American	41. Sparkling Non-Grape Wines
	42. Herb, Spice, Vegetable or Flower Wines
	43. Port
	44. Sherry
	45. Fortified (Neutral Spirits)
	46. Ice Wines
	47. Dessert Wines
	48. Late Harvest Wines
	49. Wine Based Cocktail
VINIFERA	
11. White Vinifera Varietal	
12. White Vinifera Blend	
13. Red Vinifera Varietal	
14. Red Vinifera Blend	
15. Blush/Rose' Vinifera	
OPEN CLASS	
16. White Blend—Any grape variety	
17. Red Blend—Any grape variety	
18. Blush/Rose'—Any grape variety	
GRAPE/NON-GRAPE (FRUIT) WINE BLEND	
19. Island Mist	
20. Orchard Breezin	
21. Other	

MISSOURI VALLEY WINE COMPETITION ENTRY FORM

Wines Entered _____X \$10 (\$8 MVWS Members)_____ \$Total
If entering more than 6 wines please photocopy or print this page again

This completed form must be postmarked and mailed, with payment by February 11, 2012 to:

Missouri Valley Wine Society
22146 Glen Ellen Lane
Warrenton, MO 63383

No entries will be accepted without this completed form.

Name: _____ **Address:** _____

City: _____ **State:** _____ **Zipcode:** _____

Phone: _____ **Email Address:** _____

Name of Winemaking Club you are a member of: _____

Name of Favorite Winemaking Supply Retailer: _____

WINE INGREDIENTS AND PERCENTAGE: Please list fruit varieties and percentage used in each wine. For example: 75% Vidal 25% Traminette. If you are using a wine kit, please list the brand and product name on the product line. For example: *Winexpert Selection Original Pinot Noir*

SWEETNESS:

Dry (S.G. up to 1.008, less than 1% sugar)

Off-Dry (S.G. greater than 1.008 to 1.012, 1% to 2% sugar)

Semi-Sweet (S.G. greater than 1.012 to 1.015, 2% to 3% sugar)

Sweet (S.G. greater than 1.015, over 3% residual sugar)

Category Number _____ Vintage: _____
 Category Name _____
 Dry ___ Off-Dry ___ Semi-Sweet ___ Sweet ___
 Wine Ingredients and Percentage _____

Kit Brand and Name _____
 ___ Please chill before judging

Category Number _____ Vintage: _____
 Category Name _____
 Dry ___ Off-Dry ___ Semi-Sweet ___ Sweet ___
 Wine Ingredients and Percentage _____

Kit Brand and Name _____
 ___ Please chill before judging

Category Number _____ Vintage: _____
 Category Name _____
 Dry ___ Off-Dry ___ Semi-Sweet ___ Sweet ___
 Wine Ingredients and Percentage _____

Kit Brand and Name _____
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Kit Brand and Name _____
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 Dry ___ Off-Dry ___ Semi-Sweet ___ Sweet ___
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Kit Brand and Name _____
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 Category Name _____
 Dry ___ Off-Dry ___ Semi-Sweet ___ Sweet ___
 Wine Ingredients and Percentage _____

Kit Brand and Name _____
 ___ Please chill before judging

MISSOURI VALLEY WINE COMPETITION WINE BOTTLE TEMPORARY LABELS

Use these for attaching to your wine bottles

<p>Missouri Valley Wine Society, Warrenton, MO</p> <p>Name_____</p> <p>Category Number_____Vintage:_____</p> <p>Category Name_____</p> <p>Dry____ Off-Dry____ Semi-Sweet____ Sweet____</p> <p>Wine Ingredients and Percentage</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>Kit Brand and Name_____</p> <p>____Please chill before judging</p>	<p>Missouri Valley Wine Society, Warrenton, MO</p> <p>Name_____</p> <p>Category Number_____Vintage:_____</p> <p>Category Name_____</p> <p>Dry____ Off-Dry____ Semi-Sweet____ Sweet____</p> <p>Wine Ingredients and Percentage</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>Kit Brand and Name_____</p> <p>____Please chill before judging</p>
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