

2016 Asheville Wine and Food Festival

International Wine Competition

You are invited to enter the 2016 Asheville Wine and Food Festival International Wine Competition. The Asheville Wine and Food Festival International Wine Competition is open to commercially produced wines from anywhere in the world. Wines may be entered by wineries, or by their representative agents or importers.

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.

All North Carolina or Appalachian wines will be eligible for the Best Of The Appalachian (BOTA) designation which includes marketing assistance in the form of publicity and the licensed use of the BOTA seal. Wines made in North Carolina must be identified as such and must contain 100% North Carolina grapes or fruit. Wines made in the Appalachians must be identified as to where they were made and must contain 100% Appalachian grapes or fruit.

All wines must be available for sale to the public.

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 Gold (at least two panels awarded the wine a Gold medal), Gold, Silver and Bronze. These awards will be represented by actual medals with a bottle neck ribbon.

Awarded wines will be posted and displayed at the Asheville Wine and Food Festival Grand Tasting on August 20, 2016 and posted online at www.frenchbroadvignerons.org and www.ashevillewineandfood.com.

Judging will be completed by June 30, 2016.

How to Enter

The entry process includes two forms: A Master Wine Entry Form to be completed by each winery, representative agents or importers and a separate Entry Form for each wine submitted. 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.

The entry fee is \$40.00 USD per wine entered. Please make check or money order payable to French Broad Vignerons and include with the required entry documents.

Please include payment and documents with two (2) bottles of 750 ml or four (4) bottles of 375 ml per entry.

Ship or deliver to:

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 WINE AND FOOD FESTIVAL

SAMPLES ONLY – NOT FOR RESALE

All wine must arrive at the collection point between May 20 and June 3, 2016.

Asheville Wine and Food Festival
International Wine Competition

Master Wine Entry Form

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

Your Name: _____

Title: _____

Signature: _____

All wines must arrive between May 2 and June 3, 2016.

Total wines entered

_____ x \$40.00 USD

= \$ _____

Winery Name: _____

FDA Number*: _____

*Required for wineries outside the U.S. :

Address: _____ Apt./Suite: _____

City: _____ ST/PROV: _____ Zip/Postal Code: _____

Country of Origin: _____ Web Site: _____

Phone: _____ Fax: _____ E-mail: _____

Please include payment and entry forms with two (2) bottles of 750 ml or four (4) bottles of 375 ml per entry.

COMPETITION QUESTIONS:

Pete Fland, President French Broad Vignerons:
ontheroadpj@yahoo.com

Bill Fish, Chief Judge:
williamdfish@aol.com

2016 ENTRY CLASS LISTING

Please choose dominant varietal or style!

If you have any questions on the category, please contact Chief Judge Bill Fish: williamdfish@aol.com.

WHITE

- 102 - Blanc du Bois
- 138 - Brianna
- 103 - Cayuga
- 104 - Chardonef
- 105 - Chardonnay
- 106 - Chenin Blanc
- 108 - Diamond
- 109 - Edelweiss
- 136 - Frontenac Gris
- 111 - Gewurztraminer
- 137 - Gruner Veltliner
- 112 - La Crecent
- 139 - Malvasia
- 115 - Muscadine
- 116 - Muscat
- 117 - Muscat Canelli
- 120 - Niagara
- 140 - Petit Manseng
- 121 - Pinot Blanc/
Weissburgunder
- 122 - Pinot Gris/Pinot Grigio
- 145 - Riesling - Dry
- 146 - Riesling - Semi Dry
- 147 - Riesling - Semi Sweet
- 148 - Riesling - Sweet
- 125 - Sauvignon Blanc
- 127 - Seyval Blanc (Seyval)
- 141 - St. Pepin
- 128 - Tomontes
- 129 - Traminette
- 131 - Valvin Muscat
- 132 - Verdelho
- 133 - Vidal Blanc
- 134 - Vignoles (Ravat 51)
- 135 - Viognier
- 150 - Other White Varietal -
Vinifera (Identify)

- 155 - Other White Varietal -
Non-vinifera (Identify)
- 160 - White Blend -
Vinifera (Identify)
- 163 - White Blend -
Non-vinifera (Identify)
- 166 - White Blend - Vinifera +
Non-vinifera (Identify)

BLUSH/PINK/ROSE

- 170 - Dry Rose
- 171 - Semi Dry Rose
- 172 - Sweet Rose

RED

- 201 - Baco Noir
- 202 - Barbera
- 203 - Brunello
- 204 - Cabernet Franc
- 205 - Cabernet Sauvignon
- 206 - Carmenera
- 207 - Catawba
- 208 - Chambourcin
- 210 - Concord
- 215 - Frontenac
- 217 - Gamay Noir
- 219 - Lemberger
- 220 - Leon Millot
- 221 - Malbec
- 222 - Marechal Foch
- 239 - Marquette
- 223 - Bordeaux/Meritage
- 224 - Merlot
- 228 - Muscadine
- 227 - Nebbiolo
- 228 - Noiret
- 229 - Norton (Cynthiana)
- 230 - Petite Sirah
- 231 - Petit Verdot

- 233 - Pinot Noir
- 234 - St. Vincent
- 235 - Sanglovese
- 236 - Shiraz/Syrah
- 237 - Tempranillo
- 238 - Zinfandel
- 250 - Other Red Varietal -
Vinifera (Identify)
- 255 - Other Red Varietal -
Non-vinifera (Identify)
- 260 - Red Blend -
Vinifera (Identify)
- 263 - Red Blend -
Non-vinifera (Identify)
- 266 - Red Blend - Vinifera +
Non-vinifera (Identify)

CHAMPAGNE/SPARKLING

- 301 - White Sparkling
- 302 - Blush/Rose Sparkling
- 303 - Red Sparkling
- 304 - Dessert Sparkling
- 305 - Fruit Sparkling

DESSERT WINES

- 401 - Madeira
- 402 - Port
- 403 - Tawny Port
- 404 - Vintage Port
- 405 - Sherry
- 406 - Vintage Sherry
- 407 - Late Harvest White
(24 Brix+) (Identify)
- 408 - Late Harvest Red
(24 Brix+) (Identify)
- 409 - Frozen Off the Vine (Identify)
- 410 - OTHER Dessert Wine
(Identify)

ICEWINE

- 501 - Icewine (Identify grape)

FRUIT WINES

- 601 - Apple
- 602 - Ice Cider
- 602 - Blackberry
- 613 - Blackcurrant
- 603 - Blueberry
- 604 - Cherry
- 605 - Cranberry
- 607 - Peach
- 608 - Pear
- 610 - Strawberry
- 611 - Raspberry
- 660 - OTHER Fruit
Varieties (Identify)
- 670 - Fruit Blend (Identify)

OTHERS

- 701 - Hard Cider
- 703 - Mead
- 704 - Flavored Wines
- 705 - Flavored Mead - Grapewine
& Fruit or other flavorings

Please include payment and entry forms with two (2) bottles of 750 ml or four (4) bottles of 375 ml per entry.

SAMPLE ENTRY

ENTRY #1 Entry Class # 146

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

Wine Name: Lilie's White Flower

Appellation: Napa Valley

Estate/Vineyard/Other Designation: North Estate, Cuvée 3, Late Harvest

Vintage Year: 2009 or NV

Made from (percent): Riesling 80% / Sylvaner 20%

OTHER INFORMATION

% Alcohol Content: 12 %

Sweetness (check one): %RS or grams per liter: .7 %

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: _____