



**ASHEVILLE WINE & FOOD FESTIVAL  
COMMERCIAL AND NON-COMMERCIAL WINEMAKERS COMPETITION**

*Winemakers invited to enter wines by Aug. 3 for judging as part of Asheville Wine and Food Festival, named one of the best of its kind in the country*

**NOTE: SEE CONTEST RULES ATTACHED**

May 1, 2015 – Asheville, NC - New wineries are opening every day in WNC and there is a rapidly expanding interest in growing grapes and winemaking. “Show us what great wines your cellar holds and we’ll put them to the test with the tasters of the French Broad Vignerons,” says Festival Founder and Director Bob Bowles. “From grape wines to those made with fruit and berries, we want your submissions. Here is a chance for an excellent regional competition for commercial wines from North Carolina and the Appalachian region and an opportunity for professional evaluation of non-commercial wines submitted by emerging winemakers”

Judging will take place prior the Asheville Wine & Food Festival Grand Tasting on Saturday, Aug. 22, at the U.S. Cellular Center in downtown Asheville. Winning wines will be displayed at the French Broad Vignerons booth during the Grand Tasting. The sixth annual event, recognized by the *New York Post* as one of the best of its kind, will feature the finest regional, national, and international wines, exceptional local restaurants, craft beer and spirits, and handcrafted artisanal foods. The wine competition is one of countless special features and activities that will take place during the festival, which runs 1-5 p.m. for VIP admission and 2-5 p.m. general admission.

Wines can shipped to or dropped off at, along with a completed entry form, by the deadline of Aug. 3 at the offices of

North Carolina Wine Gifts  
c/o Stor More  
1130 Sweeten Creek Road  
Asheville, NC 28813.

Entry checks made payable to the French Broad Vignerons must be attached to the completed entry form.

\*\*\*\*\***CONTEST CONTACT: [petefland@frenchbroadvignerons.org](mailto:petefland@frenchbroadvignerons.org) - 828-649-1264**

**ASHEVILLE WINE & FOOD FESTIVAL  
4th ANNUAL WINEMAKERS COMPETITION**

**Commercial Wines**

**Rules & Entry Form**

*Entries close August 3, 2015*

**AWARDS**

Medals will be awarded for all wines identified as Gold, Silver or Bronze level. Medals will be able to hang from the necks of bottles.

All North Carolina or Appalachian wines awarded Gold or Silver medal will be automatically designated as a Best Of The Appalachians (BOTA) as defined by the French Broad Vignerons and be eligible for marketing assistance in the form of publicity and the licensed use of the BOTA seal on all Gold and Silver Medal products.

**JUDGING**

Judging is provided by members of the French Broad Vignerons who have a range of experiences in wine judging and have participated in professional tasting events.

**INFORMATION FOR PARTICIPANTS**

There will be an entry fee of \$40 for each wine entered. Wines may be submitted by any winery participating at the Asheville Wine and Food Festival or any commercial winery located in North Carolina or the Appalachians. Wines must be made at the winery and must be made from locally sourced grapes and fruit. Wines made in North Carolina must be stipulated 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 fruit. Entries must be submitted in 2 - 750 ml bottles only and liqueurs may be submitted in 2 - 375 ml bottles. All bottles must be corked or capped. Wines can be dropped off or shipped to:

North Carolina Wine Gifts  
c/o Stor More  
1130 Sweeten Creek Road  
Asheville, NC 28813.

All wine submissions must include a completed entry form and the appropriate check made out to French Broad Vignerons. Wines must be at the offices of North Carolina Wine Gifts by the close of business on August 3, 2015. No Late entries.

Evaluation of wines will be based on appearance, aroma, taste, finish, and overall quality using a modified Davis Card wine evaluation form. Bottle shape and or color and label color design will not have any effect on judging.

Judging will be performed prior to the day of the Festival. All judging will be done in a blind manner in accordance with French Broad Vignerons protocols.

Winners will be announced/posted or displayed at the Asheville Wine & Food Festival Grand Tasting on Saturday, August 22, and posted online at [www.ashevillewineandfood.com](http://www.ashevillewineandfood.com). In addition wines will be posted on the French Broad Vignerons website and BOTA wines will be included in various marketing strategies that may be of assistance to the commercial wineries.

### COMPETITION TYPES

- 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
- 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
- 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
- DB - Dry Blush: May be a pure varietal or blend of grapes and fruit
- SB - Sweet Blush: May be a pure varietal or a blend of grapes and fruit

### WINE COMPETITION RULES

1. Wine entries must be submitted an entry form for each wine type– i.e., 3 dry reds on one form. The winemaker must be the producer of the wine. Please reproduce Page 2 of the entry form as often as you need to.
2. Varieties of grapes/fruits and residual sugar must be entered in percentages on the entry forms. With the exception of festival participant wines, all wines must be 100% North Carolina or Appalachian sourced and must state that on the label.
3. Only wine from NC, the Appalachian Region or Festival Participants may enter.
4. Entrants must submit two 750 ml bottle of each entry. (Liqueurs/fortified wines may be submitted in 375 ml bottles.) All bottles must corked or capped bottles. Entry forms must accompany entries at submission.
5. **Each bottle MUST have the following information:**
  - a) *Name of the wine*
  - b) *Name of winemaker or commercial winery*
  - c) *Names of grapes/fruits used to make wine*
  - d) *Vintage date (when the fruit was harvested)*
  - e) *Type (Dry red, sweet white, etc.)*
  - f) *Percentage of residual sugar*
  - g) ***Designation as a North Carolina or Appalachian wine - this also means that the fruit was North Carolina or Appalachian sourced. Festival participants from outside the region must state that on the bottle.***
6. Label must be firmly attached to the bottle with a non-smearing ink in case the label gets wet from condensation or spills.

7. Medals will be awarded in Gold, Silver and Bronze as determined by the protocols of the French Broad Vignerons. BOTA designation will be awarded to all wines identified as Gold or Silver medalists.
8. Winemakers/wineries may submit as many wines as they wish in all categories but a registration fee of \$40 will be required for each submission.
9. Judges evaluate wine on appearance, aroma, taste, finish, and overall quality using a modified Davis Card wine evaluation form. Bottle shape and or color and label color design will not have any effect on judging.
10. Participants may visit [www.AshevilleWineandFood.com](http://www.AshevilleWineandFood.com) after the festival to see winners. Winners will be announced/posted on Saturday, August 22, 2015 at the festival and the following week on the website of the French Broad Vignerons.

### **WINE JUDGES**

A three- to six-member panel of judges will judge the wines. The French Broad Vignerons (FBV) will provide the wine tasting judges. The judges will have been formally trained in evaluating wines using the modified Davis Card wine evaluation form and many will be AWS trained as well. The FBV judges represent totally independent and impartial wine consumers. Wines will be judged blind. Judges will not see the wine bottle, nor will they receive any indication of which exhibitor entered the wine.

### **JUDGES GUIDELINES**

Judges will be divided into several panels. Each panel will judge one or more of the wine types.

Judges will taste wines within a flight from driest to sweetest.

Judges will enter their scores on the modified Davis Card rubric and medals will be awarded on the basis of total score and FBV medal definitions. All wines attaining designated scores will receive a medal. If there should be a shortage of medals additional medals will be ordered immediately and distributed upon arrival.

Judges will evaluate all wines in a flight independently (silently).

Chief Judge will collect all score sheets by flight and verify tabulations and determine medal eligibility.

Only wines that receive medals will ever be mentioned on the results page.

**2015 ASHEVILLE WINE & FOOD FESTIVAL**  
**WINE COMPETITION**  
*Entry Form*

<b>AWFF USE ONLY</b> Winemaker # _____ Wine # A _____
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This form must be submitted with wine entry by the August 3, 2015 deadline or wines will not be judged. See competition guidelines for drop-off location and shipping address.

Chief Judge, 2015 Asheville Wine & Food Festival: Please accept the following entries. Entries are subject to the rules and regulations of the Asheville Wine & Food Festival and the French Broad Vignerons. All statements made in connection with said entries are true. ***Please complete by typing into this form, or PRINT or TYPE in BLACK, non-smearing ink:***

Winemaker/Winery Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

County: \_\_\_\_\_ Complete Phone # \_\_\_\_\_

Email Address \_\_\_\_\_

Signature of winemaker or executive \_\_\_\_\_

**This entry form is in two parts - both must be completed.**

**Be sure to:**

- \* Attach entry sheets for each type of wine to this page**
- \* Attach your check to this page**



**ASHEVILLE WINE & FOOD FESTIVAL**  
**4th ANNUAL WINEMAKERS COMPETITION**

**Non-Commercial Wines**

**Rules & Entry Form**  
***Entries close August 3, 2015***

**AWARDS**

Ribbons will be awarded to wines meriting 1st, 2nd, and 3rd places. Ribbons will be awarded for Honorable Mention. Not all categories or places may merit a ribbon. Award-winners will also receive publicity and recognition by Asheville Wine & Food Festival and on the French Broad Vignerons website.

**JUDGING**

Judging is provided by members of the French Broad Vignerons who have experience in wine judging and have participated in professional tasting events.

**INFORMATION FOR PARTICIPANTS**

There is no entry fee. Winemakers may not be employed as a professional or commercial winemaker. Winemakers must reside in NC or the Appalachian region to enter. Entries must be submitted in 1 - 750 ml bottle and liqueurs may be submitted in 1 - 375 ml bottle. All bottles must be corked or capped. Wines can be dropped off with a completed entry form by the close of business on August 3, 2015. Entries may also be shipped to this location:

Asheville Brewers Supply and Winemaking Shop  
712-B Merrimon Ave  
Asheville NC 28804

Evaluation of wines will be on appearance, aroma, taste, finish, and overall quality using a modified Davis Card wine evaluation form. Bottle shape and or color and label color design will not have any effect on judging.

Judging will be performed prior to the day of the Festival.

Winners will be announced at the Asheville Wine & Food Festival Grand Tasting on Saturday, August 24, and posted online at [www.ashevillewineandfood.com](http://www.ashevillewineandfood.com) and on the French Broad Vignerons website - [frenchbroadvignerons.org](http://frenchbroadvignerons.org)

**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
- 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
- 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
- DB - Dry Blush: May be a pure varietal or blend of grapes and fruit
- SB - Sweet Blush: May be a pure varietal or a blend of grapes and fruit

## WINE COMPETITION RULES

1. Wine entries must be submitted on separate entry forms for each wine type – i.e., 3 dry reds on one form. The winemaker must be the producer of the wine.
2. Varieties of grapes/fruits and residual sugar must be entered in percentages on the entry forms if known.
3. Only winemakers not employed as a professional or commercial winemaker and residing in NC or the Appalachian region may enter.
4. Entrants must submit 1 - 750 ml bottle of each entry. (Liqueurs/fortified wines may be submitted in 375 ml bottles.) All bottles must corked or capped bottles. Entry forms must accompany entries at submission.
5. **Each bottle MUST have the following information:**
  - a) *Name of the wine*
  - b) *Name of winemaker*
  - c) *Names of grapes/fruits used to make wine*
  - d) *Vintage date (when the grapes were harvested)*
  - e) *Class category (Dry red, sweet white, etc.)*
  - f) *Percentage of residual sugar if known*
6. Label must be firmly attached to the bottle with a non-smearing ink in case the label gets wet from condensation or spills.
7. Ribbons will be awarded to wines meriting 1st, 2nd, and 3rd place. If no wines in a category merit 1st, 2nd or 3rd place, ribbons will not be awarded.
8. Winemakers may submit as many wines as they wish in all types.
9. Judges evaluate wine on appearance, aroma, taste, finish, and overall quality using a modified Davis Card wine evaluation form. Bottle shape and or color and label color design will not have any effect on judging.
10. Participants may visit [www.AshevilleWineandFood.com](http://www.AshevilleWineandFood.com) after the festival to see winners. Winners will be announced/posted on Saturday, August 22, 2015 at the festival and the following week on the website.

## WINE JUDGES

A three- to six-member panel of judges will judge the wines. The French Broad Vignerons (FBV) will provide the wine tasting judges. The FBV is an organization of grape growers, home winemakers, and



wine consumers who have been formally trained in evaluating wines using the modified Davis Card wine evaluation form. They represent totally independent and impartial wine consumers. Wines will be judged blind. Judges will not see the wine bottle nor will they receive any indication of which exhibitor entered the wine.

## **JUDGES GUIDELINES**

Judges will be divided into several panels. Each panel will judge one or more of the wine types.

Judges must taste wines within a flight in the order from driest to sweetest.

Ribbons will be awarded in accordance with French Broad Vignerons protocols.

Judges will evaluate all wines in a flight independently (silently). If there is no wine in a class deserving of a certain place ribbon, it is not necessary to award all ribbons.

Judges are asked to write comments on the score sheets that will be summarized by the Chief Judge for feedback to the winemakers.

Chief Judge will collect all score sheets by flight.

**2015 ASHEVILLE WINE & FOOD FESTIVAL**  
**WINE COMPETITION**  
*Entry Form*

<b>AWFF USE ONLY</b> Winemaker # _____ Wine # A _____
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This form must be submitted with wine entry by the August 3, 2015 deadline or wines will not be judged. See competition guidelines for drop-off locations and shipping address.

Chief Judge, 2015 Asheville Wine & Food Festival: Please accept the following entries by which I agree to be governed in exhibiting. Entries are subject to the rules and regulations of the Asheville Wine & Food Festival. All statements made in connection with said entries are true. . ***Please complete by typing into this form, or PRINT or TYPE in BLACK, non-smearing ink:***

Winemaker's Name \_\_\_\_\_

Mailing Address \_\_\_\_\_

City, State, and Zip \_\_\_\_\_

County: \_\_\_\_\_ Phone(s), including area code: \_\_\_\_\_

Email Address \_\_\_\_\_

Signature \_\_\_\_\_

Each bottle MUST have the following information:

- a) *Name of the wine*
- b) *Name of winemaker*
- c) *Names of grapes/fruits used to make wine*
- d) *Vintage date (when the wine was made)*
- e) *Class category (Dry red, sweet white, etc.)*
- f) *Percentage of residual sugar if known*

Number of wines entered: \_\_\_\_\_

Submit one 750 ml bottle (375 ml bottles, if liqueur or fortified wine) of each wine for the competition.

<b>Wine Class</b>	<b>Wine Name</b>	<b>Varietal (grape/fruit)</b>	<b>Residual Sugar %</b>
