

**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 2010 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 16.** Only pre-registered entries will be accepted. Enter only those lots for which you are eligible according to your exhibitor status. **There is a \$40 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 16.** 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 print and bring their registration confirmation with their entry.**

**CLASS RULES**

1. All Division Rules apply. See instructions at head of the Division (see above).
2. **An official 2010 ICCW Competition entry and appropriate fees must be postmarked or submitted on line by 4:30 P.M., August 16, 2010.**
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, ICCWC, c/o Mark Goodrich, 1265 Snelling Ave. N, St. Paul, MN 55108. **PLEASE NOTE: pre-registered entries must arrive by 4:30 p.m. on Friday, Aug. 20th.**
5. Entry fee for Professional Wine is \$40 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. Exhibitors may enter a maximum of three (3) different blended wines in each of the blend categories.
14. If a vintage wine, the vintage must be noted on the entry form.
15. **Note the true residual sugar (RS) content (in % = g/100mL) so the entries can be arranged properly for judging.**

- 16. Note information from the front of your TTB approved label that identifies your wine. (Wine name, if not varietal).**
17. Judging will be August 23-24, 2010 at a location to be determined. Walk-in/drop off of entries is NOT ALLOWED on the day of judging. (see class rule #4)
18. Panels of wine experts will conduct blind judging. The Chief Judge, working in cooperation with the Superintendent of Fruit & Wines, will approve the qualifications of judges before each competition.
19. Winning wines will receive concordance double gold, gold, silver or bronze medals.
20. Only award winning wines will be published.
21. 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.
22. Award winning wines will be posted at on [www.mnstatefair.org](http://www.mnstatefair.org) no earlier than the first day of the fair.
23. Award winning wines will be displayed in the Agriculture - Horticulture Building on the Minnesota State Fairgrounds from 9:00 a.m. to 9:00 p.m.

#### **PROFESSIONAL WINE COMPETITION**

##### **Lot**

##### **Native Grapes**

- 1 Riparia

##### **Red Grape - Only French & American Hybrids as listed:**

- 2 Frontenac  
3 Marechal Foch  
4 Marquette  
5 Sabrevois  
6 St. Croix  
7 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)  
8 Red Blends (75% cold hardy varieties listed above)  
9 Blush/Rose (75% cold hardy varieties listed above)

##### **White Grape - Only French & American Hybrids as listed:**

- 10 Frontenac Gris  
11 Edelweiss  
12 Kay Gray  
13 La Crescent  
14 LaCrosse  
15 Louise Swenson  
16 Prairie Star  
17 St. Pepin  
18 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)  
19 White Blends (75% cold hardy varieties listed above)

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

- 20 Port Style  
21 Late Harvest  
22 Other Dessert

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

- 23 Grape, dry/semi-dry (less than 1% residual sugar)  
24 Grape, sweet (greater than 1% residual)  
25 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:**

- 26 Apple and pear wines  
27 Stone fruit wines  
28 Berry wines  
29 Mead and mead/fruit blends  
30 Rhubarb wine

##### **100% Cold Hardy Grape Wines**

- 31 100% Cold Hardy Red - a minimum 75% varietal or blend containing 100% cold hardy grape varieties as listed above; Red wine  
32 100% Cold Hardy White - a minimum 75% varietal or blend containing 100% cold hardy grape varieties as listed above; White wine.