

2024 COMPETITION JUDGES

Glenn Bardgett, Wine Director, Annie Gunn's Restaurant, St. Louis, MO

Alisha Blackwell-Calvert, CSW Advanced Sommelier, St. Louis, MO

Doug Frost, Master Sommelier and Master of Wine, Kansas City, MO

Catherine Neville, tasteMAKERS Producer, St. Louis, MO

Jon Parker, Wine Retailer, Parker's Table, St. Louis, MO

Patricia Wamhoff, Advanced Sommelier and Certified Wine Educator, St. Louis, MO

Mike Ward, Breakthru Beverage, CWE, WSET L2, St. Louis, MO

Industry Judge: **Nathan Held**, Stone Hill Winery, Hermann, MO

AWARDS OFFERED

1. Governor's Cup
2. CV Riley Award for Best Norton
3. Husmann-Jaeger Award for Best White Varietal Wine
4. Best of Class for Dry White, Semi-dry White, Sweet White, Dry Red, Semi-dry Red, Sweet Red, Dry Rosé, Semi-dry Rosé, Sweet Rosé, Dessert/Fortified, Sparkling, Late Harvest/Ice, Distilled and Fruit Wine
5. Gold, Silver, and Bronze Medals

RULES

1. Entry forms must be completed **online** by 4:00 p.m. on **Friday, June 7, 2024**. **Entry forms must be filled out online in entirety or they will be rejected.**
2. There will be a flat \$40 entry fee for all entries. All entry fees will be administered by the Wine and Grape Board. Wineries that enter two (2) or more entries will get one (1) free entry. Limit one (1) free entry, for a \$40 total value. Minimum of two (2) total entries to participate. All wineries producing wine on-site are eligible.
3. **TTB approved labels are required to be submitted**, with proof of authorization available upon request. Each wine entry must include the number of cases produced. Images or photocopies of labels are acceptable and may be emailed to **missouri.wine@mda.mo.gov** or delivered with your entries.
4. Wines must be shipped or delivered to a representative of the Wine & Grape Board at: Missouri Wine Competition, Missouri Wine & Grape Board, 1616 Missouri Blvd., Jefferson City, MO 65109, and must be received by close of business (4:00 p.m.) on **Friday, June 21, 2024**. Missouri & Grape Board offices are **closed Wednesday, June 19**.
5. Infractions of rules and regulations will result in disqualification.
6. A winery may enter any wine so long as at least **22** cases of this same wine are bottled and available at the winery on August 8 (opening day of MO State Fair). Varietal

entries must have the name of the variety on the label and may not be entered in a proprietary category. No winery may enter more than **three** wines in the “Out-of-state” class.

7. All entries must be produced in Missouri under a Missouri 22MS, LMS, or Domestic Wine License. ***If the wine label does not have the word(s) Missouri, and/or Missouri appellation of origin, in direct compliance as to TTB rules and regulations (Subpart D, 27 CFR section 4.20 through 4.39), that wine must be entered into the out-of-state category. Other than Mead, there will be no exceptions to this rule.***
8. All wine entries must be fermented at the entering winery, must meet state and federal standards and become the property of the Missouri Department of Agriculture.
9. **Four** bottles of all entries will be required. Wineries may be required to provide **one** case of each gold medal winning wine for Missouri Wine and Grape Board promotional use.
10. The Wine and Grape Board will procure and distribute the official medals to be displayed on individual award-winning bottles.
11. Best of Class, Gold, Silver, and Bronze medal-winners will be announced following the competition.
12. All wines will be judged based on their merit for gold, silver, and bronze medals, according to judge’s discretion. Only “Missouri wine” gold medal winners will be considered for Best of Class and only Best of Class medal winners will be considered for the Governor’s Cup. Only Missouri wine is eligible for the Governor’s Cup. If a varietal has six or more entries, a special designation will be given to the highest awarded gold medal wine in each qualifying varietal category (i.e. Best Vidal, Best Norton/Cynthiana, etc.).
13. **Sweetness levels will be the responsibility of the entering winery. Each entry must contain the level of sweetness (example: .73%) on the entry form.** Award winning wines could be subject to laboratory analysis. Wines found to be miscategorized may be subject to disqualification.
14. Wines not classified elsewhere will be considered “specialty.” The contents of this wine must be made available upon entry form.
15. Judging by the vintage, type, style, classes, wine making techniques and/or the subdivision of classes will all be within the discretion of the superintendent of the wine judging.

WINE CATEGORIES

Dessert wines:	000 series
Distilled products:	100 series
Sparkling wines:	200 series
Red table wines:	300 series
White table wines:	400 series
Late Harvest wines (not fortified):	500 series
Pink Catawba & Rosé wines:	600 series
Natural fruit and flavored wines:	800 series
Out-of-state wines:	1000 series

SWEETNESS SCALE

Dry	Less than .70% residual sugar
Semi-dry	.71% - 3.0% residual sugar
Sweet	3.1% and over residual sugar

MISSOURI CLASSIFICATIONS

DESSERT WINES - FORTIFIED - SERIES 000

006	Port style
014	Sherry style
018	Other fortified dessert wine

DISTILLED PRODUCTS - SERIES 100

101	Grape or fruit based distilled products
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SPARKLING WINES - SERIES 200

203	Natural (0% to 0.5% RS)
204	Brut (0.51% to 1.5% RS)
205	Dry (1.51% to 2.5% RS)
206	Extra dry (2.51% to 3.5% RS)
234	Sparkling fruit wines
235	Sparkling, other

RED TABLE WINES - SERIES 300

328	Chambourcin
333	Nouveau, all types
349	Norton/Cynthiana
390	Dry red blends, non-varietal (Claret, other than Meritage types) (Less than .70% RS)
391	Semi-dry red blends, non-varietal (.71-3.0% RS)
393	Sweet red table wine blends, non-varietal (3.1% and over RS)
397	All other red varietal wines not otherwise listed (Concord, etc.)

WHITE TABLE WINES - SERIES 400

403	Chardonnay
470	Seyval Blanc
474	Vidal Blanc

- 475 Vignoles
- 476 Muscat varietals
- 477 Traminette
- 479 Dry white table wine blends, non-varietal labels (Less than .70% RS)
- 480 Semi-dry white table wine blends, non-varietal labels (.71-3.0% RS)
- 482 Sweet white table wine blends, non-varietal labels (3.1% and over RS)
- 484 All other white varietal wines not otherwise listed (Less than .70% RS)
- 485 All other white varietal wines not otherwise listed (.71-3.0% RS)
- 487 All other white varietal wines not otherwise listed (3.1% and over RS)

LATE HARVEST WINES – SERIES 500

- 504 Ice wine, specify varietal
- 511 Late Harvest, specify varietal

ROSÉ TABLE WINES – SERIES 600

- 600 Dry rosé (Less than .70% RS)
- 601 Semi-dry rosé (.71-3.0% RS)
- 603 Sweet rosé (3.1% and over RS)

NATURAL FRUIT WINES & FLAVORED WINES – SERIES 800

- 804 Pear
- 805 Apple
- 806 Peach
- 807 Apricot
- 808 Raspberry
- 809 Blackberry
- 811 Cherry
- 813 Other fruit wine, specify fruit on name field
- 814 Honey
- 817 Flavored grape wine
- 818 Flavored fruit wine

OUT-OF-STATE CLASSIFICATIONS

OUT-OF-STATE – SERIES 1000

- 1001 Out-of-state Dry red wines (Less than .70% RS)
- 1002 Out-of-state Semi-dry red wines (.71-3.0% RS)
- 1004 Out-of-state Sweet red wines (3.1% and over RS)
- 1005 Out-of-state Dry white wines (Less than .70% RS)
- 1006 Out-of-state Semi-dry white wines (.71-3.0% RS)
- 1008 Out-of-state Sweet white wines (3.1% and over RS)
- 1009 Out-of-state Dry rosé wines (Less than .70% RS)
- 1010 Out-of-state Semi-dry rosé (.71-3.0% RS)
- 1012 Out-of-state Sweet rosé (3.1% and over RS)
- 1013 Out-of-state Fruit wines
- 1014 Out-of-state Other wines