

3. Only one entry (one bottle) is allowed for each class. For example one bottle in Class 1A and one bottle in Class 1B-1.
4. Wine may be drawn from any year's grapes. All bottles must be labeled with the year.
5. All wines must be in clear bottles with screw caps or protruding corks (corks not pushed in flush with the top of the bottle).

Premium Money

1st - \$2.50; 2nd - \$2.00; 3rd - \$1.50

Class 1 - White Table Wines - Dry or Semi-Sweet,
Less Than 3% Sugar

- A. Old Eastern Grape Varieties
- B. Hybrid Grape Varieties
 1. Seyval
 2. Vidal
 3. Any Other
- C. Vinifera Grape Varieties
- D. Blended
- E. Other Fruits

Class 2 - Red Table Wines - Dry or Semi-Sweet,
Less Than 3% Sugar

- A. Old Eastern Grape Varieties
- B. Hybrid Grape Varieties
- C. Vinifera Grape Varieties
- D. Blended
- E. Other Fruits

Class 3 - Pink and Rose Wines - Dry or Semi-Sweet,
Less Than 3% Sugar

- A. Grape
- B. Other Fruits

Class 4 - Sweet Wines - 3% Or More Sugar

- A. Grape, White
- B. Grape, Red
- C. Other Fruits
- D. Blossom or Honey
- E. Perfect Specimen

Class 5 - Sparkling Wines

- A. White
- B. Red
- C. Pink

Class 6 - Most Attractive Packaging - Standard Wine Bottle,
Label Capsule, Etc.



**DEPARTMENT 21
HOMEMADE WINES**

Chairperson: Peggy Showalter (717) 336-5032
Received Monday, September 14 - 3:00 P.M. to 8:00 P.M.
Where: Denver Rec Center (Rear), Denver Park
Removed Saturday, September 19 - 9:00 P.M. to midnight

RULES:

1. Anyone exhibiting in this category must be 21 years or older.
2. Wine entered for competition in this department must be amateur wine, home produced under regulations of Part 540 of the Federal Regulations.