



Arkansas Quality Wine Program 2023 Wine Competition

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United States Wine Regulations

- In the United States, legislation regulates production and sales of wine to prevent wine fraud.
 - Regulates protected designations of origin, labelling practices, and classification of wine
 - Regulates allowed additives and procedures in winemaking and viticulture
- Managed by the Alcohol and Tobacco Tax and Trade Bureau (TTB)
 - Responsible for setting and monitoring alcohol-related taxes



AQW Overview

- The AQW was developed by the UA System through a grant from the Arkansas Department of Agriculture Specialty Crop Block Grant Program to
 - Set quality standards for Arkansas-made wine
 - Provide outreach to help grape growers increase crop production
 - Improve techniques for home and commercial wine production
 - Create marketing materials to raise public awareness of Arkansas wines
- A wine competition for commercial wines produced in Arkansas made from 90% Arkansas-grown grapes will be held each year.
 - Appearance, aroma, and taste of wines will be evaluated by expert wine judges.
 - Wine will be awarded double gold, gold, silver, bronze or no medal.
 - Wines must also meet TTB mandated regulations for wine chemistry.

Eligibility for AQW Designation

- Wines must receive Double Gold, Gold, or a Silver Medal in the AQW wine competition
- Wines must be comprised of at least 90% Arkansas-grown grapes
- Wines must pass chemical analysis
 - AQW-mandated Analysis
 - ✓ **pH:** < 4.00 for red wines, < 3.80 for white wines
 - ✓ **Titrateable Acidity:** Must meet range for wine style and type
 - ✓ **Dissolved Oxygen:** < 1.00 mg/L for red wines, < 0.80 mg/L for white/rosé wines
 - Alcohol Tobacco Tax and Trade (TTB) Federal Regulation Analysis
 - ✓ **Total Sulfur Dioxide:** < 350 mg/L
 - ✓ **Volatile Acidity:** < 1.4 g/L for red wines and < 1.2 g/L for white/rosé wine
 - ✓ **Ethanol:** Reported value must meet range for wine style and type

UA System Food Science Department AQW Team

- Director
 - Dr. Renee Threlfall, Research Scientist
- Assistant Director
 - Amanda Fleming, Graduate Student
- Volunteers
 - Walker Bartz, Graduate Student
 - Andrea Myers,
 - Jordan Chenier,



Wine Competition Wineries and Wines



AQW Wine Competition

- Wine competition will be once per year at the UA System Food Science Department, Fayetteville
- Wines submitted from a bonded commercial Arkansas winery
- Wines made from at least 90% Arkansas-grown grapes
- Entry fee is \$25/wine
- Three 750 mL bottles or 4 375 bottles required per entry
 - Sensory evaluation, re-pour, and analysis
 - Minimum of 20 cases available for sale
- If earned, AQW designation is for submitted wine
 - Subsequent vintages, blends, production, or bottling must be resubmitted to the next wine competition

Arkansas Wine Competition

- Wine competition will be once per year at the UA System Food Science Department, Fayetteville
- Wines submitted from a bonded commercial Arkansas winery
- Wines must be produced in Arkansas
- No Arkansas-grown grapes requirement
- Entry fee is \$25/wine
- Two 750 mL bottles or two 375 bottles required per entry
 - Sensory evaluation and re-pour
 - Minimum of 20 cases available for sale

Wine Competition Categories

- American Red
- American White
- American Blush/Rose
- Hybrid Red
- Hybrid White
- Hybrid Blush/Rose
- Vinifera Red
- Vinifera White
- Vinifera Blush/Rosé
- Fortified/Dessert

Commercial Wineries Entered

- Six Arkansas commercial wineries submitted wines in the 2023 wine competition
- AQW Competition
 - Keels Creek Winery, Eureka Springs
 - Post Winery, Inc, Altus
 - Rusty Tractor Vineyards, Little Rock
 - Mount Bethel Winery, Altus
 - Wiederkehr Wine Cellars, Altus
- Arkansas Wine Competition
 - Post Winery, Inc
 - Sassafras Springs Vineyard, Springdale
 - Wiederkehr Wine Cellars



Wines Submitted

- Twenty-seven commercial wines made from $\geq 90\%$ Arkansas-grown grapes were submitted for the AQW Wine Competition.
 - Keels Creek Winery- 7 wines
 - Post Winery, Inc- 7 wines
 - Rusty Tractor Vineyards- 8 wines
 - Mount Bethel Winery-2 wines
 - Wiederkehr Wine Cellars-3 wines
- Six commercial wines made in Arkansas were submitted for the Arkansas Wine Competition
 - Sassafras Springs Vineyard- 1 wine
 - Post Winery, Inc- 3 wines
 - Wiederkehr Wine Cellars-2

AQW Wine Competition Set-Up

- Wine entries
 - Categorized by flight and pour (increasing residual sugar levels)
 - Coded with 3-digit codes
 - Set up in a separate room than judging
 - Held at room temperature (21°C)



AQW Wine Competition Set-Up



Wine Competition Judging



AQW Wine Competition Judging

- Wines for judging
 - Poured into wine glasses labeled with 3-digit codes and covered
 - Served by flight and pour



AQW Wine Competition Judges

- Dr. Justin Scheiner, Assistant Professor and Extension Viticulture Specialist in the Department of Horticultural Sciences at Texas A&M University
- Michael Cook, Viticulture Program Specialist for North Texas with the Texas A&M AgriLife Extension Service
- Lorri Hambuchen, Owner, The Wine Center in Little Rock, AR



AQW Wine Competition Judging



AQW Wine Competition Judging



AQW Wine Competition Judging



Wine Scoring

- Wine scoring for the AQW wine competition based on a variation of the University of California, Davis 20-point system
 - 17-20 points: Gold
 - 15-16 points: Silver
 - 13-14 points: Bronze
 - 0-12 points: No Medal
 - 12 points: Above average commercial wine, quite pleasant, some metal potential
 - 10-11 points: Average wine, sound but without any real features to commend it
 - 7-9 points: Below average, lacking in quality, faults outweigh its virtues
 - 3-6 points: Poor to very poor, gross faults, quite unpleasant
 - 1-2 points: Undrinkable

Wine Faults

- If wines did not earn a medal, the judges listed the faults of the wine.

Fault	Code
Lactic (off/bad)	0
Off balance	1
Brettanomyces	2
Chemical	3
Cork taint	4
Geranium	5
Sulfur aromas	6
Oxidation	7
Precipitates	8
Turbidity	9
Ethyl acetate	10
Volatile acidity	11
Non-typical flavor/aroma	12
Excess sulfur dioxide	13
Microbial	14
Other	Specify

Medals Awarded



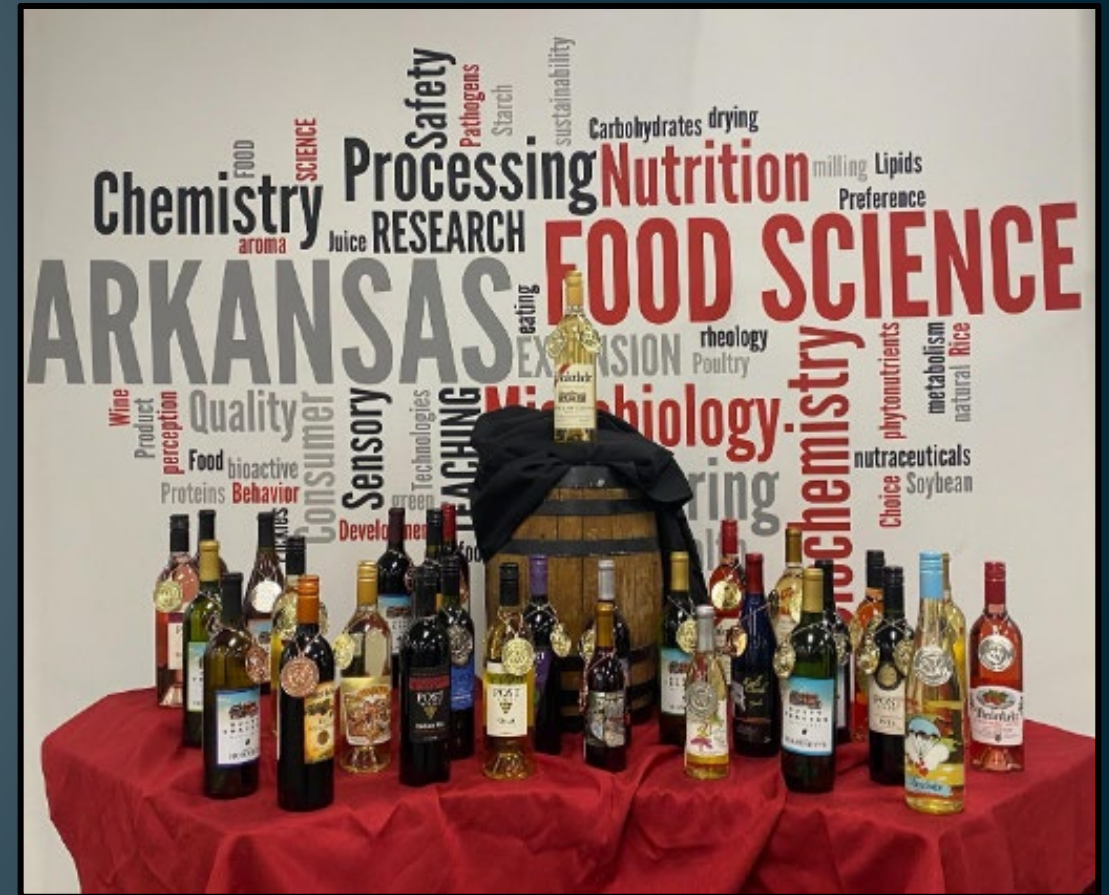
Medals Awarded

- Double Gold
- Gold
- Silver
- Bronze



AQW and Arkansas Wine Competition Medals Awarded

- Thirty commercial wines earned medals (double gold, gold, silver, or bronze) in 2023
 - Keels Creek Winery- 5 wines
 - Post Winery, Inc- 10 wines
 - Rusty Tractor Vineyards- 8 wines
 - Mount Bethel Winery- 2 wines
 - Wiederkehr Wine Cellars- 5 wines



Keel's Creek Winery

- Double Gold
 - Keels Creek Winery 2022 Valvin Muscat
- Silver
 - Keel's Creek Winery 2022 "Embarrassed"
 - Keel's Creek Winery 2022 Muscat Dessert Wine
- Bronze
 - Keels Creek Winery 2022 Vignoles
 - Keels Creek Winery 2022 "Ozark Truck" Dessert Wine



Mount Bethel Winery

- Gold
 - Mount Bethel Vignoles
- Bronze
 - Mount Bethel Red Muscadine



Post Winery, Inc

- Double Gold
 - Post Winery Ives Noir
 - Post Winery “Pink Muscadine”
 - Post Winery Red Muscadine
 - Post Winery White Muscadine
- Gold
 - Post Winery Niagara
 - Post Winery “Blush Niagara”
- Silver
 - Post Winery “Red Table Wine” Concord
 - Post Winery “Blue Parachute”
 - Post Winery 2021 Chambourcin
- Bronze
 - Post Winery 2019 “Reserve X” Enchantment



Rusty Tractor Vineyards

- Gold
 - Rusty Tractor Vineyards 2019 Valvin Muscat
 - Rusty Tractor Vineyards 2019 Vignoles
 - Rusty Tractor Vineyards 2020 Traminette
- Silver
 - Rust Tractor Vineyards 2020 Chambourcin
 - Rusty Tractor Vineyards 2020 Cynthiana
 - Rusty Tractor Vineyards 2020 Muscadine
- Bronze
 - Rusty Tractor Vineyards 2020 “Muscoles” Red Blend
 - Rust Tractor Vineyards 2020 Enchantment



Wiederkehr Wine Cellars

- Double Gold
 - Wiederkehr Wine Cellars White Muscadine
- Gold
 - Wiederkehr Wine Cellars “Blush Muscadine”
 - Wiederkehr Wine Cellars “Weinfest Wine”
- Silver
 - Wiederkehr Wine Cellars Red Muscadine
- Bronze
 - Wiederkehr Wine Cellars “Strawberry Alpine”



Best Wine Awards



Best Wine Awards: Best of AQW and Best of Arkansas*

- Best White Wine
- Best Red Wine
- Best Blush/Rosé Wine
- Best Sparkling
- Best Specialty
- Best Dessert/Fortified Wine
- Overall Best of Show

* Not AQW eligible; wines contain less than 90% Arkansas-grown grapes

Best White Wine

- Keels Creek Winery 2022 Valvin Muscat
 - 100% Valvin Muscat
 - Growing Region-Ozark Mountain AVA
 - Sweetness Level-Dry/Not Sweet
 - Alcohol-12.0% ABV
 - Gallons Produced-300



Best Red Wine

- Post Winery Ives Noir
 - 100% Ives Noir
 - Estate Grown Grapes
 - Growing Region- Altus AVA
 - Sweetness Level- Medium Sweet
 - Alcohol-12.5 % ABV
 - Gallons Produced-300



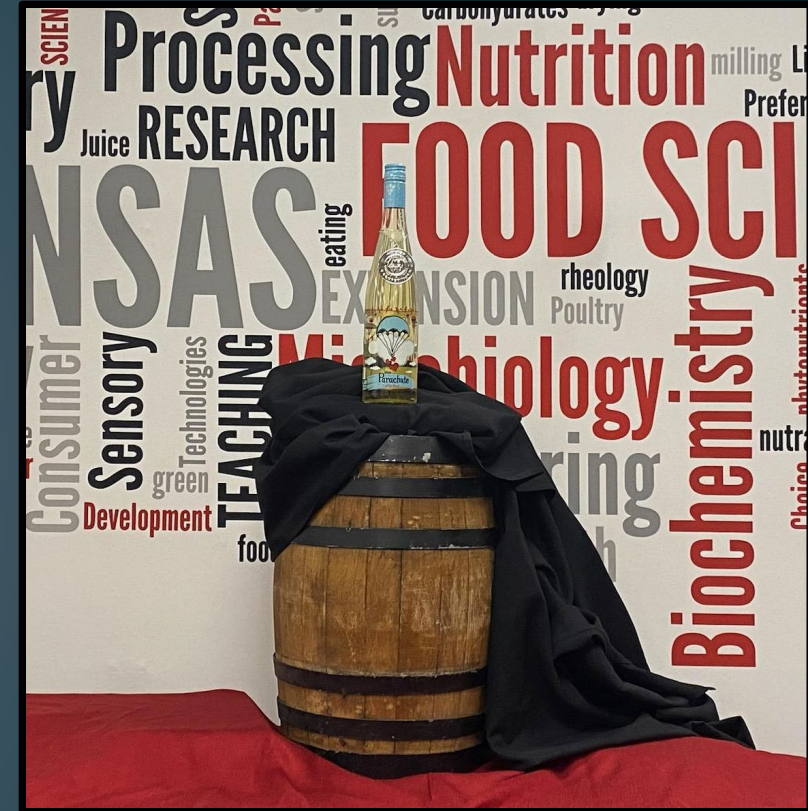
Best Blush/Rosé Wine

- Post Winery Pink Muscadine
 - 100% Muscadine
 - Estate Grown Grapes
 - Growing Region-Altus AVA
 - Sweetness Level-Sweet
 - Alcohol-12.0% ABV
 - Gallons Produced-7900



Best Sparkling Wine

- Post Winery “Blue Parachute”
 - 100% Muscadine
 - Growing Region-Atlas AVA
 - Sweetness Level- Sweet
 - Alcohol-7.0% ABV
 - Gallons Produced- 20000



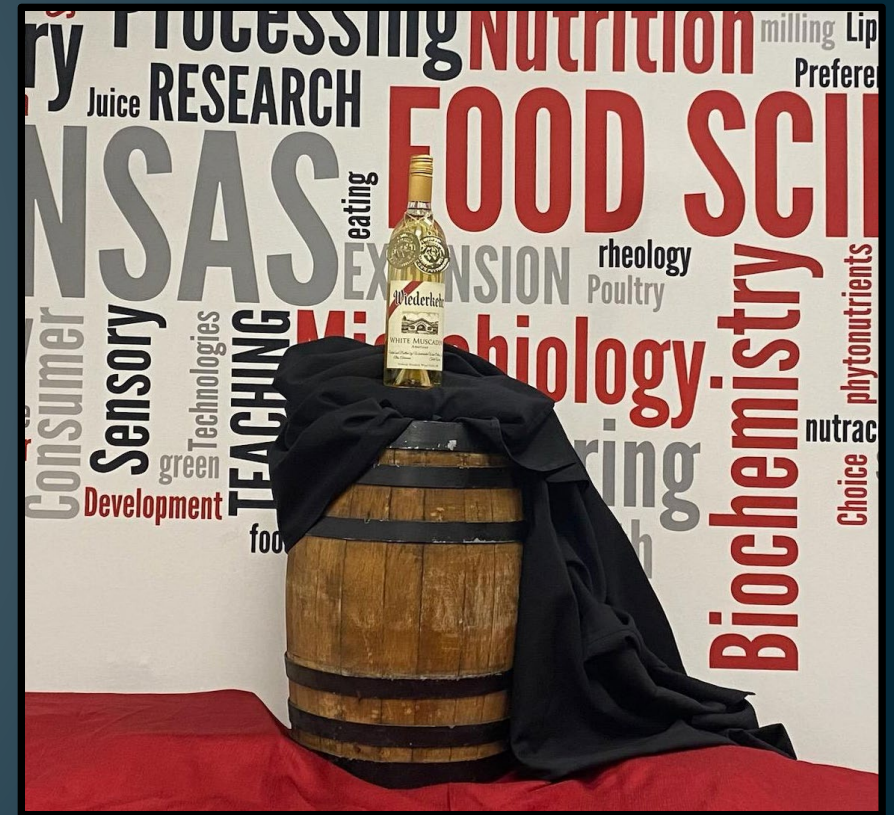
Best Specialty Wine

- Wiederkehr Wine Cellars “Weinfest Wine”
 - 100% Niagara
 - Growing Region-New York
 - Sweetness Level- Sweet
 - Alcohol-6.0% ABV
 - Gallons Produced- 1200



Overall Best of Show

- Wiederkehr Wine Cellars White Muscadine
 - 100% Muscadine
 - Estate Grown Grapes
 - Growing Region-Altus AVA
 - Sweetness Level-Medium Sweet
 - Alcohol-11.5% ABV
 - Gallons Produced-1000



2023 Arkansas Wine Competition Best Wines

- Overall Best of Show
 - Wiederkehr Wine Cellars White Muscadine
- Best White Wine
 - Keels Creek Winery 2022 Valvin Muscat
- Best Blush/Rosé Wine
 - Post Winery Pink Muscadine
- Best Red Wine
 - Post Winery Ives Noir
- Best Sparkling Wine
 - Post Winery “Blue Parachute”
- Best Specialty Wine
 - Wiederkehr Wine Cellars “Weinfest Wine”
- Best Dessert/Fortified Wine
 - Keels Creek Winery 2022 Muscat

Conclusions

- 6 wineries submitted wines
 - 83% of the wineries received medals
- 33 wines submitted
 - 91% of the wines received medals
 - 20% double gold medals (6 awarded)
 - 30% gold medals (9 awarded)
 - 30% silver medals (9 awarded)
 - 20% bronze medals (6 awarded)
- 19 wines eligible for AQW designation
 - Will receive marketing materials
 - AQW seals for bottles
 - AQW shelf talkers



2023 Arkansas Wine Competition Award Winning Wines

- Keels Creek Winery
 - 2022 Valvin Muscat (Double Gold medal)
 - 2022 Embarrassed (Silver medal)
 - 2022 Muscat (Silver medal)
 - 2022 Vignoles (Bronze medal)
 - 2022 Ozark Truck (Bronze medal)
- Mount Bethel Winery
 - Vignoles (Gold medal)
 - Red Muscadine (Bronze medal)
- Post Winery, Inc
 - Ives Noir (Double gold medal)
 - Pink Muscadine (Double gold medal)
 - Red Muscadine (Double gold medal)
 - White Muscadine (Double gold medal)
 - Niagara (Gold medal)*
 - Blush Niagara (Gold medal)*
 - Red Table Wine (Silver medal)*
 - Blue Parachute (Silver medal)
- Post Winery, Inc, continued
 - 2021 Chambourcin (Silver medal)
 - 2021 Reserve X Enchantment (Bronze medal)
- Rusty Tractor Vineyards
 - 2019 Valvin Muscat (Gold medal)
 - 2019 Vignoles (Gold medal)
 - 2020 Traminette (Gold medal)
 - 2020 Chambourcin (Silver medal)
 - 2020 Cynthiana (Silver medal)
 - 2020 Muscadine (Silver medal)
 - 2020 Muscoles (Bronze medal)
 - 2020 Enchantment (Bronze medal)
- Wiederkehr Wine Cellars
 - White Muscadine (Double gold medal)
 - Blush Muscadine (Gold medal)
 - Weinfest Wine (Gold medal)*
 - Red Muscadine (Silver medal)
 - Strawberry Alpine (Silver medal)*

* Not AQW eligible; contains less than 90% Arkansas-grown grapes

2023 AQW Designated Wines

- Keels Creek Winery

- 2022 Valvin Muscat (Gold medal)
- 2022 Embarrassed (Silver medal)
- 2022 Muscat (Silver medal)

- Mount Bethel Winery

- Vignoles (Gold medal)

- Post Winery, Inc

- Ives Noir (Double gold medal)
- Pink Muscadine (Double gold medal)
- Red Muscadine (Double gold medal)
- White Muscadine (Double gold medal)
- Blue Parachute (Silver medal)
- 2021 Chambourcin (Silver medal)

- Rusty Tractor Vineyards

- 2019 Valvin Muscat (Double gold medal)
- 2019 Vignoles (Gold medal)
- 2020 Traminette (Gold medal)
- 2020 Chambourcin (Silver medal)
- 2020 Cynthiana (Silver medal)
- 2020 Muscadine (Silver medal)

- Wiederkehr Wine Cellars

- White Muscadine (Double gold medal)
- Blush Muscadine (Gold medal)
- Red Muscadine (Silver medal)

Acknowledgments

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- Wine Competition Sponsors
 - Arkansas Association of Grape Growers
 - Arkansas Wine Producers Council (Bronze Level)
 - Arkansas Hospitality Association (Bronze Level)



<https://www.argrapegrowers.org/>

Thanks!





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