### ARKANSAS QUALITY WINE (AQW)

**2023 Wine Competition Entry Information**

**May 17-19, 2023**

**Wine Competition Date:** May 17-19, 2023

**Entry Deadline**: May 10, 2023

**Wine Competition Location:** University of Arkansas System (UA System) Division of Agriculture, Food Science Department

**Wine Competition Coordinator:** Dr. Renee Threlfall

**Wine Entry Fee:** $25.00 per wine (*Note: entry fee will be $50 per wine in 2024)*

**Wine Entry Quantity:** Three (3) 750 mL bottles or 4 375 mL bottles of wine per entry for the AQW Competition and two (2) 750 mL bottles or (2) 375 mL bottles of wine per entry for the Arkansas Competition

**Competition Types**

1. **Arkansas Competition (Arkansas made)**
* **Wines for Entry**: Produced in a commercial Arkansas winery, ***no minimum requirements for Arkansas grown grapes.*** Grapes must consist of*Vitus vinifera*, French/American hybrids or American varieties (*Vitis labrusca, rotundifolia and aestivalis).*
* Any fruit other than grapes including essence (formula) wines are not allowed.
* A minimum of 20 cases of wine should be available for sale at the time of entry.
* Limit five (5) wine entries per winery.
1. **Arkansas Quality Wine Competition (Arkansas grown and made)**
* **Wines for Entry:** Produced in a commercial Arkansas winery and ***made of******90% Arkansas grown* *grapes*** consisting of *Vitus vinifera*, French/American hybrids or American varieties (*Vitis labrusca, rotundifolia and aestivalis).*
* Any fruit other than grapes including essence (formula) wines are not allowed.
* A minimum of 20 cases of wine should be available for sale at the time of entry.
* No limit on entry per winery.

**Wine Sensory Evaluation:**

* A panel of three experienced judges will use a modified 20- point University of California, Davis wine competition scoring system. The scores will be averaged and rounded to the next full number.
* Wines for the AQW program must receive 15 points or higher on a 20-point scale to be eligible for the AQW seal. Participating wineries will be contacted by the AQW with results of the sensory and chemical evaluation.
* Sensory evaluation will be done at the UA System Food Science Department.

**Wine Chemical Evaluation (for AQW eligible wines only):**

* In addition to earning 15+ points in the competition, wines for the AQW program must pass chemical evaluation based on Federal (TTB) standards for volatile acidity, total sulfur dioxide and alcohol levels.
* Chemical analyses will be done at the UA System Food Science Department.

**Wine Category:**

* An overall wine category is required on the entry form, if needed, a subcategory can also be listed. There might be overlap but choose the best option of category for the wine.
* If the wine is varietal, please indicate on the entry form. Varietal wines will be separated within each category.
* If the wine is generic, please indicate from which varieties the blend is made.

**Sweetness designations:**

* Dry=under 0.7% residual sugar (RS)
* Medium Dry=0.8-2.0% RS
* Medium Sweet= 2.1-4.0% RS
* Sweet=more than 4.0% RS

**Vintage of Wines:** The vintage on the entry form has to be **consistent with the label!** If there is no vintage designation on the label, the space on the entry form should be left empty or stated as Non-Vintage.

**Ship or Bring Wines Week Prior to the Competition:**

Dr. Renee Threlfall

AQW Wine Competition

UA System Food Science Department

2650 N. Young Avenue

Fayetteville, AR 72704

479-575-4677, rthrelf@uark.edu

**Payment Information:** Pay for entries to the AQW wine competition by credit card on the Arkansas Association of Grape Growers website (<https://www.argrapegrowers.org/arkansas-quality-wine-program> ) or send a check made payable to the Arkansas Association of Grape Growers to the shipping address. .

### ARKANSAS QUALITY WINE PROGRAM

### 2023 Wine Competition Wine Categories

**The AQW wine competition overall categories and subcategories for the wine competition entry form are listed below. An overall category is required, then select a subcategory if needed. There might be overlap but choose the best option for the wine.**

**Overall Categories**

American Red

American White

American Blush/RoseHybrid Red

Hybrid White

Hybrid Blush/RoseVinifera Red

Vinifera White

Vinifera Blush/Rose

**Subcategories**

Concord

Cynthiana/Norton

Muscadine Red

**American Dry Red**

**American Medium Dry Red**

**American Medium Sweet Red**

**American Sweet Red**

White Catawba

Niagara

Muscadine White

**American Dry White**

**American Medium Dry White**

**American Medium Sweet White**

**American Sweet White**

Pink Catawba

**American Dry Blush/Rosé**

**American Medium Dry Blush/Rosé**

**American Medium Sweet Blush/Rosé**

**American Sweet Blush/Rosé**

Chambourcin

Chancellor

Enchantment

Foch

Noiret

**Hybrid Dry Red**

**Hybrid Medium Dry Red**

**Hybrid Medium Sweet Red**

**Hybrid Sweet Red**

Cayuga

Chardonel

Dazzle

Frontenac Gris

Indulgence

Opportunity

Seyval

Traminette

Valvin muscat

Vidal

Vignoles

**Hybrid Dry White**

**Hybrid Medium Dry White**

**Hybrid Medium Sweet White**

**Hybrid Sweet White**

**Hybrid Dry Blush/Rosé**

**Hybrid Medium Dry Blush/Rosé**

**Hybrid Medium Sweet Blush/Rosé**

**Hybrid Sweet Blush/Rosé**

Pinot Noir

Cabernet Sauvignon & blends

Cabernet Franc

Merlot

Shiraz/Syrah

**Vinifera Dry Red**

**Vinifera Medium Dry Red**

**Vinifera Medium Sweet Red**

**Vinifera Sweet Red**

Pinot Gris/Grigio

Chardonnay

Gewurztraminer

Riesling

**Vinifera Dry White**

**Vinifera Medium Dry White**

**Vinifera Medium Sweet White**

**Vinifera Sweet White**

**Vinifera Dry Blush/Rosé**

**Vinifera Medium Dry Blush/Rosé**

**Vinifera Medium Sweet Blush/Rosé**

**Vinifera Sweet Blush/Rosé**

American Sparkling

Hybrid Sparkling

Vinifera Sparkling

Dessert: Fortified, dry or sweet

Slightly Carbonated

### 2023 ARKANSAS QUALITY WINE PROGRAM

### Wine Competition Entry Form

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| --- |
| **Winery Information**  |
| **Winery Name** |  |
| **Contact Person** |  |
| **Street Address** |  |
| **City, State, ZIP** |  |
| **Phone** |  |
| **Email** |  |
| **Bonded Winery Permit Number** |  |
| **Signature and date (required)***The signee ensures that this wine was made in Arkansas and if submitted for the AQW competition that the wine was made from 90% grapes grown in Arkansas.*  |  |
| **Wine Entry (check one of the following)**  |
| **\_\_\_ Arkansas Competition \_\_\_Arkansas Quality Wine Competition**  |
| **Overall Category (required):** |  |
| **Subcategory:**  |  |
| **Wine Name:** |  |
| **Brand (If other than Winery Name):** |  |
| **Vintage:** |  |
| **Percent Alcohol**  |  |
| **Varietal / Generic Name** |  |
| **Blend Components***Percentages of grapes used in varietal or blend* |  |
| **Appellation (as stated on label)** |  |
| **Percent Residual Sugar (RS)**Dry=< 0.7%; Medium Dry=0.8-2.0%; Medium Sweet= 2.1-4.0%; and Sweet=>4.0%  |  |
| **Appellation:** |  |
| **Location Grapes Purchased/Grown***Vineyard name or city*  |  |
| **Total Gallons of Wine Produced** |  |
| **Number of Cases Available for Sale**  |  |

**Wine Entry Form:** Use one form per wine and forms should be sent with wines.For additional AQW Wine Competition entry forms, visit the Arkansas Association of Grape Growers (AAGG) website (<https://www.argrapegrowers.org/arkansas-quality-wine-program>) to print a form or make photocopies of this form.

**Payment:** Pay for entries to the AQW wine competition by credit card on the AAGG website or send check payable to AAGG to the shipping address.

**Ship or Bring Wines and Entry Forms to:** Dr.Renee Threlfall, AQW Wine Competition, UA System Food Science Department, 2650 N. Young Avenue, Fayetteville, AR 72704, 479-575-4677, rthrelf@uark.edu