

# DEPARTMENT 21

## Wine and Beer

### Section 1 Wine

1. Commercial and non-commercial classes allowed for wine.
2. Beer entries must be homemade.
3. Only one entry (one bottle) per category.
4. All bottles must be labeled with the year.
5. No transportation certificate of Federal Registration is required for non-commercial wines.

#### 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
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

- 3 Pink and Rose Wines - Dry or Semi-sweet, less than 3% sugar
  - A. Grape
  - B. Other Fruits
  
- 4 Sweet Wines - 3% or more sugar
  - A. Grape, White
  - B. Grape, Red
  - C. Other Fruits
  - D. Blossom or Honey
  
- 5 Sparkling Wines
  - A. White
  - B. Red
  - C. Pink
  
- 6 Most attractive Packaging - Standard wine bottle, label capsule, etc.

Section 2  
Homemade Beers

General Rules:

1. Open to Pennsylvania residents only.
2. Brew must be shown in glass bottles, 7-32 oz. Size with a crown cap.
3. All labels and writing must be removed from the bottle.
4. An exhibitor may enter 3 homebrews, but only one per class, one entry ticket.
5. Judging will be based on aroma, appearance, flavor, body, drinkability and overall impressions.
6. Judges will be professional brewers and/or approved judges.

CLASSES

1. Ale, Light (American to Pales)
2. Ale, Amber (Reds, Bitters)
3. Ale, Dark (Browns to Stouts)
4. Lagers, Light (Pils, Vienna, Marzen)
5. Lagers, Dark (Bocks)
6. Specialty Brews (Fruit, Spices)