

11-5 HOMEMADE WINES, 11-6 HOME BREW and 11-7 CHARCUTERIE BOARDS

Director In Charge: Steve Speck

Committee: Dale Brown, Craig Coe, Julie Allen, Christina Adams

Entry Drop Off: Friday, July 25, 3:00 - 5:00 pm

Judging: Friday, July 25, 5:30 pm

Entry Pick Up: Monday, August 4th, 5:00 -7:00 pm. Exhibits removed prior to that time forfeit all premiums and awards.

Entry Limit: Two entry per person, per classification in Wines and One entry per person, per classification in Home Brew.

All exhibitors must have purchased a Wood County Fair membership or week pass at the time of registration, except children under 18 who may enter on a parent's membership or with a youth exhibitor pass.

Please see Page 2 of Fair Book for "Everything You Need to Know to Enter the 2025 Fair".

Homemade Wines, Home Brew & Charcuterie Boards is open to all adult competitors. When there is no competition, the judge may award first or no premium, according to the merits of the exhibit. No entry accepted unless it can be placed in a listed category. All exhibits shall be identified with the entry tag at the time of registration or will not be accepted.

WINE JUDGING STANDARD: Clarity, color, aroma/bouquet, palate, flavor, balance and finish

All exhibits must be made by the exhibitor.

Wines may be made from grapes, berries, other fruits, vegetables or blends of these.

Ingredients may be made from fresh, canned, dried, concentrated or otherwise preserved items.

Exhibitors will be allowed to view the judging procedure, but may not interact with the judges.

Wines must be submitted in clear, green or brown smooth glass bottles of approximately 750 ml capacity.

Bottles of the general shape called "Bordeaux" or "Rhine" are acceptable and may be closed with cork, screw top or plastic stopper.

Bottles must be filled within one inch of the cork or other closure.

Each bottle must be labeled with the class of wine, the year it was made and the main ingredient used.

Premiums \$10.00, \$8.00, \$5.00

CLASSES

1. Dry Red Grape
2. Dry Red Non-Grape
3. White Dry Grape
4. White Dry Non-Grape
5. Rose / Blush
6. Red Sweet Grape
7. Red Sweet Non-Grape
8. White Sweet Grape
9. White Sweet Non-Grape
10. Dessert – Grape
11. Dessert – Non-Grape
12. Sparkling Red
13. Sparkling White
14. Novelty Wine
15. 100% Honey Wine
16. Honey Blend
17. County Raised – main fruit must be grown in Wood County – please specify

(notice class numbering change)

HOME BREW JUDGING STANDARD: Appearance, bouquet, aroma, taste, body and overall impression.

Every bottle must be 12-16 ounces in volume, brown or green glass and be free of raised glass or inked brand name lettering and paper labels. No “no deposit” or bottle manufacturing codes are acceptable. Obliterate any lettering or graphics on the cap with permanent black marker. Bottles with Groisich type screwing tops are allowed.

Two bottles must be submitted for each category. To add attractiveness and interest to the display, exhibitors are encouraged to place an original label on the bottles.

Details regarding beer style descriptions can be found in the Brewers Association guidelines at www.beertown.org/education/style.

One entry only in each class.

Premiums \$10.00, \$8.00, \$5.00

CLASSES

1. Light Lager
2. Dark Lager
3. Hybrids
4. English Pale Ale and IPA
5. American Pale Ale and IPA
6. American or English Brown and Red Ale
7. Porter and Stout
8. Wheat and Rye
9. Scottish, Belgian and Sour Ales

10. Specialty Beers

CHARCUTERIE BOARD JUDGING STANDARDS: Appearance, Color, Texture, Style & Variety

Boards should be designed to serve 4-6 people. Provided with the board a list of all items used on the board. Boards should be a celebration of food in the creative process. Limit one entry per category.

Following judging, boards will be served with the wine / home brew judging.

Premiums \$15.00, \$10.00, \$8.00

1. Savory / traditional
2. Desert
3. Themed
4. Jarcuterie - 4-6 single serving charcuterie