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# **Agriculture Division 10 Wine Competition**

**New Mexico State Fair  
September 10-26, 2010  
(Closed Mondays & Tuesdays)**

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# Vines and Wines of New Mexico

## A Program Presented Annually by the New Mexico State Fair and the New Mexico Vine & Wine Society, Inc.

Historically, wines have always been considered a farm product and among the oldest crops grown. New Mexico is the oldest wine growing region in the United States, first producing wine in the 1600's. The New Mexico Wine Industry has grown to 30 wineries and is now producing high quality table and sparkling wines, successfully competing with California and imported wines.

The State Fair Wine Competition includes both Commercial and Non-Commercial wines. The results of the competition will be announced on the first day of the State Fair, September 10, 2010.

Wines will be entered under Division 10, Agricultural Product Department of the New Mexico State Fair, in either the Commercial Section or the Non-Commercial Section.

## The Wine Competition Section 133 – Commercial Wines

## Section 134 – Non-Commercial Wines

### Allowed Categories

- A. Red Vinifera – Dry
- B. Red Vinifera – Sweet
- C. White Vinifera – Dry
- D. White Vinifera – Sweet
- E. Red French Hybrid – Dry
- F. Red French Hybrid – Sweet
- G. White French Hybrid – Dry
- H. White French Hybrid – Sweet
- I. Native American – Dry
- J. Native American – Sweet
- K. Mead – Dry
- L. Mead – Sweet
- M. Non-Grape Fruit – Dry
- N. Non-Grape Fruit – Sweet
- O. Mead Blends – Dry
- P. Mead Blends – Sweet
- Q. Rose/Blush – Dry or Sweet
- R. Sparkling – Dry or Sweet
- S. Specialty – Dry or Sweet
- T. Dessert – Must be Sweet

# Wine Qualifications

**Dry Wines** should have 2% or less sugar, all other wine is deemed sweet.

**Vinifera Wines** may be made with a single varietal or be a blend of vinifera varietals only.

**French Hybrid Wines** may be a single French Hybrid varietal or be a blend of French Hybrid varietals and/or Vinifera.

**Native American Wines** may be made from grapes that include, but are not limited to, Aestivalis, Lambrusa, Riparia and Rotundifolia.

**Non-grape Fruit Wines** may be made from a single fruit or blend of fruit and/or wine grape varietals.

**Mead, Dry or Sweet**, may be made from honey or a blend of honeys only.

**Mead Blends** may be made from a blend of honey and wine grape varietals and/or non-grape fruit and or spices.

**Specialty Wine** shall apply to the special process such as Nouveau, Sherry, Madera, Port or other high alcohol or special wine making methods.

**Dessert Wine** shall apply to those wines that are deemed by the wine maker to be appropriate for after-dinner or dessert occasions. These wines must be sweet (above 2% sugar) and may include those wines labeled as "late harvests." These wines shall not be high alcohol wines.

**Second Wines:** Due to the fact that Commercial Wineries are prohibited from offering "second" wines, no second wines will be allowed in this competition.

**All Wines** must be made for primary enjoyment (drinking), wine made for use as a marinade will not be allowed

## Library Wines

This competition recognized those wines that have been made in New Mexico and commercial wines must be available for sale in New Mexico. However, a commercial winery may want to know how well one of their wines that is no longer available for sale has aged with time. This competition will recognize these wines as "Library Wines" and will be judged, if entered. These wines may be entered only by the winery of origin. The winery must designate, on the entry sheet, if a wine is a Library Wine in the appropriate area. Only Gold, Silver and Bronze medals will be awarded to winning entries. Library wines will not be awarded Best of Fair rosettes.

# Judging Conditions

The wines will be judged in groups based primarily on the allowed entry categories. The different grape varieties, varietal blends, residual sugar, etc. determine the placement of entries into the various judging groups.

Entrants are required to specify clearly the grapes or fruit making up the wine on the entry form.

The Competition Coordinator will place entries in the appropriate group for judging based on information received from the entrants.

If a large number of entries are received the Competition Coordinator reserves the right to judge the commercial entries separately from the non-commercial entries.

# Judging Date

Judging shall take place on Saturday, June 19, 2010. The Competition Coordinator chooses the judging panels. The panels may include members of the Wine Trade, grape growers, wine enthusiasts, wine makers, and professional judges. No conflict of interest, real or perceived, will be allowed. Wines will be judged on the basis of general merit with special attention paid to those fundamental qualities, which are necessary in a saleable, commercial wine.

# Entry Requirements

- A. The wine entries must be made in New Mexico. Commercial wines entered must be available for sale in New Mexico, and must qualify for a label according to the rules promulgated by the United States Treasury Department, Bureau of Alcohol, Tobacco and Firearms.
- B. At least one 750 milliliter bottle of wine must be provided for each entry. A second, duplicate bottle of any entry may be included, at the discretion of the entrant, as a backup to replace potentially defective bottles. All entries must be received in at least 750 milliliter bottles, with the exception of those wines entered in the Dessert category which may be entered as 2 bottles of 375 milliliters each.
- C. Wine entries from a single producer must differ significantly from one another (different varieties or blends, different vintages, different vineyards, etc.)
- D. For a wine to qualify for the 100% New Mexico Crop recognition on the entry sheet, 100% of the grapes or non-grape fruit used in the wine must have been grown in New Mexico.
- E. Each entry must be accompanied by a completed entry form and a \$25.00 fee per commercial entry and \$10.00 fee per non-commercial entry. Checks must be made out to: N.M. Wine & Vine Society.

# Who May Enter

Any bonded winery in the State of New Mexico may enter in the Commercial Section. Anyone over the age of 21 may enter the Non-Commercial Section.

# How to Enter

The New Mexico State Fair Wine Competition will take place on Saturday, June 19, 2010, starting at 9:00 AM at the Sandia Courtyard Hotel and conference center. Entries must be received on or before May 19, 2010 to qualify for entry.

# Receiving Entries

Entries may be delivered or shipped directly to:

Competition Coordinator

Carl Popp, 1213 Vista Dr., Socorro, NM 87801, 575-835-0263, e-mail - FlyFish@nmt.edu

Victor's Grape Arbor, 2436 San Mateo Place NE, Albuquerque, NM 87110 (883-0000)

NMSU Extension Office, 1500 Menaul NW., Albuquerque, NM 87107 - C/O Lauri Martino

Contact Carl Popp or Victor's Grape Arbor, for entry forms.

Please note that a \$25.00 fee is required for each commercial entry and \$10.00 fee for each non-commercial entry at the time of submission. Checks may be made out to: New Mexico Wine and Vine Society or NMVWS.

# Entry Forms

Contact any of the following for an entry form. Entry forms are also available online at [www.vineandwine.org](http://www.vineandwine.org).

## **Albuquerque:**

Contact Carl Popp, or Victor's Grape Arbor (all contact information listed above).

# Entry Fees

A \$25.00 fee is required for each commercial entry and \$10.00 for each non-commercial entry at the time of submission. Checks may be made out to: New Mexico Vine & Wine Society or NMVWS.

Upon presentation of claim checks, all exhibits will be released only on **Monday, September 27th, 9:00 AM to 6:00 PM**. Any exhibits remaining on the grounds after the designated pick up date of September 27, 2010 will be considered abandoned and shall become the property of the New Mexico State Fair to be disposed of at its discretion.

# Awards

The New Mexico State Fair will award Gold, Silver, and Bronze Medals to winning entries. While entries are judged in groups by wine type, awards are made on an absolute quality scale without regard to category, type, or commercial status. The number of awards is variable and depends on the wine quality. Depending on year-to-year quality variations some wine categories or type may not receive awards. Otherwise, award procedures will follow the general rules of Division 10.

A Best of Fair Rosette will be awarded to the wine deemed deserving of such award in each Allowed Category in the Commercial Section. Four Best of Fair Rosettes will be awarded to those wines deemed deserving of such award for Best Red Still Wine, Best White Still Wine and Best Non-Grape Fruit Wine and Best Mead in the Non-Commercial Section. Additional Best of Show Rosettes will be awarded at the judging coordinator's discretion.

# Displays

Awarded medals and ribbons will be attached to emptied and recapsuled bottles and placed on display in the Agricultural Building for the duration of the Fair. Results of the competition will be provided to the press. Competition results and award medals and ribbons will be mailed to all entrants. There will be no pick-ups allowed.