

**ARKANSAS QUALITY WINE (AQW)  
2022 Wine Competition Entry Information  
May 17-19, 2022**



**Wine Competition Date:** May 17-19, 2022

**Entry Deadline:** May 1, 2022

**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 2023*)

**Wine Entry Quantity:** 3 750 mL bottles or 4 375 mL bottles of wine per entry

**Wines for Entry:** Produced in a commercial Arkansas winery and made of 90% Arkansas grown grapes consisting of *Vitis 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.

**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:** Wines for the AQW program must pass chemical evaluation based on Federal (TTB) standards for volatile acidity, total sulfur dioxide and alcohol levels. These 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 need 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, and 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 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](mailto: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

## 2022 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	Hybrid Red	Vinifera Red
American White	Hybrid White	Vinifera White
American Blush/Rose	Hybrid Blush/Rose	Vinifera Blush/Rose

### Subcategories

Concord	<b>Hybrid Dry White</b>
Cynthiana/Norton	<b>Hybrid Medium Dry White</b>
Muscadine Red	<b>Hybrid Medium Sweet White</b>
<b>American Dry Red</b>	<b>Hybrid Sweet White</b>
<b>American Medium Dry Red</b>	<b>Hybrid Dry Blush/Rosé</b>
<b>American Medium Sweet Red</b>	<b>Hybrid Medium Dry Blush/Rosé</b>
<b>American Sweet Red</b>	<b>Hybrid Medium Sweet Blush/Rosé</b>
White Catawba	<b>Hybrid Sweet Blush/Rosé</b>
Niagara	Pinot Noir
Muscadine White	Cabernet Sauvignon & blends
<b>American Dry White</b>	Cabernet Franc
<b>American Medium Dry White</b>	Merlot
<b>American Medium Sweet White</b>	Shiraz/Syrah
<b>American Sweet White</b>	<b>Vinifera Dry Red</b>
Pink Catawba	<b>Vinifera Medium Dry Red</b>
<b>American Dry Blush/Rosé</b>	<b>Vinifera Medium Sweet Red</b>
<b>American Medium Dry Blush/Rosé</b>	<b>Vinifera Sweet Red</b>
<b>American Medium Sweet Blush/Rosé</b>	Pinot Gris/Grigio
<b>American Sweet Blush/Rosé</b>	Chardonnay
Chambourcin	Gewurztraminer
Chancellor	Riesling
Enchantment	<b>Vinifera Dry White</b>
Foch	<b>Vinifera Medium Dry White</b>
Noiret	<b>Vinifera Medium Sweet White</b>
<b>Hybrid Dry Red</b>	<b>Vinifera Sweet White</b>
<b>Hybrid Medium Dry Red</b>	<b>Vinifera Dry Blush/Rosé</b>
<b>Hybrid Medium Sweet Red</b>	<b>Vinifera Medium Dry Blush/Rosé</b>
<b>Hybrid Sweet Red</b>	<b>Vinifera Medium Sweet Blush/Rosé</b>
Cayuga	<b>Vinifera Sweet Blush/Rosé</b>
Chardonel	American Sparkling
Dazzle	Hybrid Sparkling
Frontenac Gris	Vinifera Sparkling
Indulgence	Dessert: Fortified, dry or sweet
Opportunity	Slightly Carbonated
Seyval	
Traminette	
Valvin muscat	
Vidal	
Vignoles	

**2022 ARKANSAS QUALITY WINE PROGRAM**  
**Wine Competition Entry Form**

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

**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](mailto:rthrelf@uark.edu)