

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

I. **Arkansas Competition (Arkansas made)**

- **Wines for Entry:** Produced in a commercial Arkansas winery, **no minimum requirements for Arkansas grown grapes.** Grapes must consist 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.
- Limit five (5) wine entries per winery.

II. **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 *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.
- 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	Hybrid Red	Vinifera Red
American White	Hybrid White	Vinifera White
American Blush/Rose	Hybrid Blush/Rose	Vinifera Blush/Rose

Subcategories

Concord	Hybrid Dry White
Cynthiana/Norton	Hybrid Medium Dry White
Muscadine Red	Hybrid Medium Sweet White
American Dry Red	Hybrid Sweet White
American Medium Dry Red	Hybrid Dry Blush/Rosé
American Medium Sweet Red	Hybrid Medium Dry Blush/Rosé
American Sweet Red	Hybrid Medium Sweet Blush/Rosé
White Catawba	Hybrid Sweet Blush/Rosé
Niagara	Pinot Noir
Muscadine White	Cabernet Sauvignon & blends
American Dry White	Cabernet Franc
American Medium Dry White	Merlot
American Medium Sweet White	Shiraz/Syrah
American Sweet White	Vinifera Dry Red
Pink Catawba	Vinifera Medium Dry Red
American Dry Blush/Rosé	Vinifera Medium Sweet Red
American Medium Dry Blush/Rosé	Vinifera Sweet Red
American Medium Sweet Blush/Rosé	Pinot Gris/Grigio
American Sweet Blush/Rosé	Chardonnay
Chambourcin	Gewurztraminer
Chancellor	Riesling
Enchantment	Vinifera Dry White
Foch	Vinifera Medium Dry White
Noiret	Vinifera Medium Sweet White
Hybrid Dry Red	Vinifera Sweet White
Hybrid Medium Dry Red	Vinifera Dry Blush/Rosé
Hybrid Medium Sweet Red	Vinifera Medium Dry Blush/Rosé
Hybrid Sweet Red	Vinifera Medium Sweet Blush/Rosé
Cayuga	Vinifera Sweet Blush/Rosé
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	

2023 ARKANSAS QUALITY WINE PROGRAM
Wine Competition Entry Form

Winery Information	
Winery Name	
Contact Person	
Street Address	
City, State, ZIP	
Phone	
Email	
Bonded Winery Permit Number	
Signature and date (required) <i>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.</i>	
Wine Entry (check one of the following)	
<input type="checkbox"/> Arkansas Competition	<input type="checkbox"/> Arkansas Quality Wine Competition
Overall Category (required):	
Subcategory:	
Wine Name:	
Brand (If other than Winery Name):	
Vintage:	
Percent Alcohol	
Varietal / Generic Name	
Blend Components <i>Percentages of grapes used in varietal or blend</i>	
Appellation (as stated on label)	
Percent Residual Sugar (RS) <i>Dry=< 0.7%; Medium Dry=0.8-2.0%; Medium Sweet= 2.1-4.0%; and Sweet=>4.0%</i>	
Appellation:	
Location Grapes Purchased/Grown <i>Vineyard name or city</i>	
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