



19TH ANNUAL  
GREATER  
KANSAS CITY  
CELLARMASTERS CLUB  
WINE CLASSIC  
COMPETITION



*Sponsored by the Greater Kansas City Cellarmasters  
Club*

FRIDAY AND SATURDAY,  
JANUARY 26-27, 2018

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### ***Eligibility***

1. Judged event for amateur wine makers.
2. Any amateur winemaker 21 years old or older may enter.

### ***Entry Requirements***

1. Entry Fee: \$10.00 per wine entry  
\$1.00 per label entry
2. All entries must be ***received*** between **January 2 thru January 13, 2018**.
3. Entries should be shipped or delivered (between 9:30 a.m. and 5:00 p.m. Monday through Saturday) to:

**Bacchus & Barleycorn, Ltd.**  
**6633 Nieman Rd.**  
**Shawnee, KS 66203**

***Note:*** Shipping? Pack your entries well! We recommend shipping by United Parcel Ground Service. If you need further instructions, please contact Bacchus & Barleycorn at (913) 962-2501. Greater Kansas City Cellarmasters and Bacchus & Barleycorn are not responsible for missing or damaged entries that are shipped.

## Submittal Requirements:

### Wines

All dry and semi-sweet wine entries must be submitted in one 750-ml wine bottle.

Sweet, dessert or aperitif wines may be submitted in one 750-ml wine bottle, or two 375-ml bottles.

- Bottles must be free of labels or other identifying marks.
- Easy to fill out, on line entry forms can be found on our website: <http://www.cellarmasters.org>
- Regular entry forms are attached to this Entry Packet
- Attach a copy of the entry form to each bottle with a rubber band. Please, no tape!

### Labels

- Entrants should send wine labels in a separate envelope with a separate entry form for each label included. The real label will be submitted, not electronic or digital files. Labels shall be no larger than 3inX5in. All labels will be judged in one category, open to amateurs only. Label entries will be awarded medals, and will be eligible for prizes. To be eligible for the label contest, entrants must have submitted at least one wine entry. The label does not need to be related to any wine submittals of the entrant.

Entry fees must accompany entries when submitted.

No entry will be returned.

All entries become the property of the Greater Kansas City Cellarmasters.

Any entry not meeting the above guidelines may be disqualified.

Make checks payable to: Greater Kansas City Cellarmasters.

## **Classes**

Wine classes have changed from previous years. Separate classes have been established for Original Source wines and Wine Kit wines. Please pay attention to the current classes to be sure you enter your wine properly.

Original Source Wines containing more than 75% of a single varietal should be entered as that varietal.

Wine Kit wines shall be submitted per the manufacturer's definition.

All other Original Source wines should be entered as blends.

Any grape wine that includes fruit should be entered in the fruit blend class for Original Source wine or Wine Kit wine, as appropriate.

Wines entered as "dry" should contain not more than 1% residual sugar (sp.gr. 1.004). Semi-sweet wines may contain 1% to 3% residual sugar (sp.gr. 1.005 to 1.012).

Wines entered as "sweet" may contain 3.1% to 6% residual sugar (sp.gr. 1.013 to 1.024).

Some fortified wines may fall outside these guide lines. Some fortified and aperitif wines may contain very high % residual sugar.

These are suggested guidelines, but you decide which sweetness category fits your wine. Wines will be combined as necessary to provide an adequate number of entrants for each judged class. In all cases the wines will be judged considering the class in which they are originally entered.

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**Classes**


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<b>1. White Vinifera Original Source Wine</b>	1a. Chardonnay	1b. Sauvignon Blanc	1c. Viognier	1d. Riesling
	1e. Other White Vinifera	1f. White Vinifera Blends		
<b>2. Red Vinifera Original Source Wine</b>	2a. Cabernet Sauvignon	2b. Merlot	2c. Zinfandel / Primitivo	2d. Pinot Noir
	2e. Syrah (Sirah)	2f. Cabernet Franc	2g. Other Red Vinifera	2h. Red Vinifera Blends
<b>3. White Hybrid Original Source Wine</b>	3a. Seyval	3b. Vignoles	3c. Vidal	3d. Chardonel
	3e. Traminette	3f. Other White Hybrids	3g. White Hybrid Blends	
<b>4. Red Hybrid Original Source Wine</b>	4a. Chambourcin	4b. Noiret	4c. St. Vincent	4d. Other Red Hybrids
	4e. Red Hybrid Blends			
<b>5. White Native Original Source Wine</b>	5a. Niagara	5b. Delaware	5c. Catawba	5d. Other White Natives
	5e. White Native Blends			
<b>6. Red Native Original Source Wine</b>	6a. Norton/ Cynthiana	6b. Concord	6c. Other Red Natives	6d. Red Native Blends

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<b>Classes</b>				
<b>7. Mixed Grape Blend Original Source Wine</b>	7a. Blends such as vinifera/native, hybrid/vinifera, etc			
<b>8. Fruit Original Source Wine</b>	8a. Flesh Fruit (apple, pear, etc.)	8b. Seed Fruit (raspberry, blackberry, strawberry, etc.)	8c. Stone fruit (peach, plum, apricot, etc.)	8d. Others (blends, flavored, etc.)
<b>9. Fortified/dessert original source wine containing &gt;14% alcohol</b>	9a. Sherries	9b. Ports	9c. Vermouth-like wines (dry & semi-dry) Herb or spice flavored	9d. Aperitif, Digestive, and dessert wines High % RS May be flavored
<b>10. Flavored non-fortified Original source wine and vegetable original source wine</b>	10a. Flavored grape wines: may contain fruit juice & other natural & artificial flavors	10b. Vegetable wines: tomato, pumpkin, hot pepper, garlic, etc.	10c. Wines from Flowers	
<b>11. Sparkling Original Source Wine</b>	11a. All Grape Varieties	11b. Non-grape and grape/non-grape blends	11c. Frizzante Grape or fruit based	
<b>12. Rosé/Blush Original Source Wine</b>	12a. All Grape Varieties	12b. Non-grape and grape/non-grape blends		
<b>13. Labels</b>				
<b>14 White Vinifera Wine Kit Wine</b>	14a. Chardonnay	14b. Sauvignon Blanc	14c. Pinot Grigio	14d. Riesling
	14e. Other White Vinifera	14f. White Vinifera Blends		

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<b>15. Red Vinifera Wine Kit Wine</b>	15a. Cabernet Sauvignon	15b. Merlot	15c. Zinfandel / Primitivo	15d. Pinot Noir
	15e. Syrah (Sirah)	15f. Cabernet Franc	15g. Other Red Vinifera	15h. Red Vinifera Blends
<b>16. Grape/Fruit Blend Wine Kit Wine</b>	16a White Grape/Fruit Blend	16b. Red Grape/Fruit Blend	16c Rose Grape\ Fruit Blend	
<b>17. Rose/Blush Wine Kit Wine</b>	17a. White Zinfandel	17b. Sauvignon Blanc Rose	17c. Other Rose	
<b>18. Fortified/dessert Wine Kit Wine</b>	18a Port	18b. Dessert		

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## ***Judging***

Judging will be held at on Friday and Saturday, January 26<sup>th</sup> and January 27<sup>th</sup>, 2018

All judging will be done in closed session.

Judges will be selected by members of the Greater Kansas City Cellarmasters Club.

Individuals outside of the club who would like to participate in judging or stewarding (i.e., setting glasses, pouring wines, collecting and cleaning glasses, etc.) of this event are welcome, and should complete the Judge/Steward Registration form enclosed with this packet for consideration.

A 20-point rating scale will be used for wine. Gold, Silver and Bronze medals shall be awarded in each class based on the average score from the judging panels.

In the event of tie scores, a runoff between the tied entries will be conducted by judges for the class.

The Point Guidelines for awards are **Bronze 13.0-14.9; Silver 15.0-16.9; Gold 17 -20.**

The winner of each class must have a minimum score of 15, to be entered the "Best of Class" contest.

This contest will be judged by a selected panel to determine the "Best of Class" award. Decisions of all judges are final.

Winners will be announced at the awards dinner on the evening of Saturday, January 27, 2018.

All winners not attending the awards dinner will be notified.

**Every effort will be made to return score sheets with judges' comments along with competition information to all entrants.**

## ***Awards and Prizes***

### ***Show Awards and Prizes***

The Best of Class, second and third place will be eligible for prizes contributed by our sponsors. Prizes for 2018 have yet to be determined as they are based on sponsor contributions and entries.

Past prizes have included, wine kits, and gift certificates

Final list of prizes for specific classes will be made upon receipt of all entries. The most valuable of prizes will be awarded to the classes with the most entries.

### ***Individual Awards***

Gold, Silver and Bronze medals will be awarded individual wines meeting the point requirements for each class. The point requirements are Bronze 13.0-14.9; Silver 15.0-16.9; Gold 17-20.



# Calendar and Schedule of Events

Greater Kansas City Cellarmasters Club

## 2018 Wine Classic Competition

<i>Date</i>	<i>Event</i>	<i>Time</i>
January 13, 2018	Entry Deadline	
January 26, 2018	Sandwiches for judges/stewards Judge and Steward Orientation Closed Session Judging	5:30 p.m. 6:30 p.m. 7:00 p.m.
January 27, 2018	Judge and Steward Orientation 1 <sup>st</sup> Session Judging Sandwiches for judges/steward 2 <sup>nd</sup> Session Judging Best of Class Judging Classic Dinner <i>Happy Hour – Tasting of the Wines</i>  <i>Dinner Served</i> <i>Awards Presentation</i>	9:00 a.m. 9:15 a.m. 11:30 a.m. 12:30 p.m. As req 6:00 p.m.  7:00 p.m. 8:30 p.m.

## ***Awards Celebration***

Please come and join us for the awards dinner after the judging on January 28<sup>th</sup>.

The day's judged wines will be served with dinner, so we will be able to enjoy a great variety of wine during the evening. The awards dinner is a very festive occasion and often sells-out to capacity. To ensure your place at this celebration advanced registration is required. Since dinners must be planned in advance of the event, we request that reservations be made by January 13, 2018. Payment of \$25 dollars per person should accompany your reservation.

## ***Additional Questions***

Additional information about the competition can be found at our website;  
<http://www.cellarmasters.org/>.

Questions can be sent to; [webmaster@cellarmasters.org](mailto:webmaster@cellarmasters.org)

You may also contact Sal Coco at [scoco@kc.rr.com](mailto:scoco@kc.rr.com)

**Awards Celebration Registration Form**  
Greater Kansas City Cellarmasters Club  
**2018 Wine Classic Competition**

Sign me up for \_\_\_\_\_ tickets for the Awards Celebration Dinner at \$25.00 per ticket.

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: (\_\_\_\_\_) \_\_\_\_\_ E-Mail: \_\_\_\_\_

Amount enclosed: \_\_\_\_\_

Make checks payable to: **Greater Kansas City Cellarmasters Club.**

Send to:

**Bacchus & Barleycorn, Ltd.**  
**6633 Nieman Rd.**  
**Shawnee, KS 66203**

*I fully understand:*

1. *My participation is entirely voluntary.*
2. *I know that participation involves consumption of an alcoholic beverage and that this may affect my perceptions and reactions.*
3. *I accept responsibility for my conduct, behavior and actions, and absolve Greater Kansas City Cellarmasters, and Strawberry Hill Museum of responsibility for my conduct, behavior, and actions.*

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Name Printed: \_\_\_\_\_

**Entry Form**  
**Greater Kansas City Cellarmasters Club**  
**2018 Wine Classic Competition**

Entrant(s)name(s): \_\_\_\_\_

Address: \_\_\_\_\_ Phone: (    ) \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Club Affiliation (if any): \_\_\_\_\_

Entry Class (1 - 18) \_\_\_\_\_ Class (a-g) \_\_\_\_\_

Major Ingredient/Grape variety(s) \_\_\_\_\_ Vintage year \_\_\_\_\_

Wine Kit Manufacturer \_\_\_\_\_ Other Ingredients \_\_\_\_\_

Circle all that apply:    Dry    Semi-Sweet    Sweet

*Please include \$10.00 per entry. Labels are \$1.00 per entry*

*Make checks payable to: **Greater Kansas City Cellarmasters Club.***

*Send to: Bacchus and Barleycorn, 6633 Nieman Road, Shawnee, KS 66203*

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**Entry Form**  
**Greater Kansas City Cellarmasters Club**  
**2018 Wine Classic Competition**

Entrant(s)name(s): \_\_\_\_\_

Address: \_\_\_\_\_ Phone: (    ) \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

Club Affiliation (if any): \_\_\_\_\_

Entry Class (1 - 18) \_\_\_\_\_ Class (a-g) \_\_\_\_\_

Major Ingredient/Grape variety(s) \_\_\_\_\_ Vintage year \_\_\_\_\_

Wine Kit Manufacturer \_\_\_\_\_ Other Ingredients \_\_\_\_\_

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*Please include \$10.00 per entry. Labels are \$1.00 per entry.*

*Make checks payable to: **Greater Kansas City Cellarmasters Club.***

*Send to: Bacchus and Barleycorn, 6633 Nieman Road, Shawnee, KS 66203*

**Judge/Steward Registration Form**  
**Greater Kansas City Cellarmasters Club**  
**2018 Wine Classic Competition**

To assist us in planning and to insure a smoothly run competition, please complete the following and return it with your entries or by return mail to Greater Kansas City Cellarmasters c/o Bacchus and Barleycorn, 6633 Nieman Road, Shawnee, KS 66203. The Judge/Steward Registration Form should be received by **January 13**.

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_ Phone (\_\_\_\_) \_\_\_\_\_

*I will be available to:* \_\_\_\_\_ Judge      \_\_\_\_\_ Steward  
*On the following date*    January 26th \_\_\_\_\_    January 27th \_\_\_\_\_

*Judge Level: (Circle one)*

Professional Vintner    Experienced    Apprentice (limited experience)    Novice (first time)

*, I would prefer to judge the following classes:*

1) \_\_\_\_\_ 4) \_\_\_\_\_  
2) \_\_\_\_\_ 5) \_\_\_\_\_  
3) \_\_\_\_\_ 6) \_\_\_\_\_

*I fully understand:*

1. *My participation in this competition is entirely voluntary.*
2. *I know that participation in this competition involves consumption of an alcoholic beverage and that this may affect my perceptions and reactions.*
3. *I accept responsibility for my conduct, behavior and actions, and absolve Greater Kansas City Cellarmasters, and Strawberry Hill Museum of responsibility for my conduct, behavior, and actions.*

*Signed:* \_\_\_\_\_ *Date:* \_\_\_\_\_

*Name Printed:* \_\_\_\_\_