Greater Kansas City Cellarmasters
23rd Classic Competition

Organized by the Greater Kansas City Cellarmasters

October 16 - 17, 2026

The classic competition will be held at:

Fleming Park Meeting Hall
21906 SW Woods Chapel Road
Blue Springs, MO 64015

Eligibility

1. This is a judged event for amateur winemakers & amateur meadmakers by amateurs.
2. As an amateur competition, no individual or any group member entrant shall be directly involved with commercial winemaking or meadmaking. Any person who wholly owns or receives any form of compensation from being involved with the operation of any Bonded Wine Cellar or Meadery may NOT enter the Greater Kansas City Cellarmasters Classic Competition. Any inquiries regarding amateur status may be directed to the Competition Chair. Neither growing grapes commercially nor investing in a commercial winery(ies) or meadery(ies) shall disqualify an individual.
   NOTE: The Code of Federal Regulations, Title 27, Part 24, Section 75 (27 CFR 24.75) allows amateur winemaking and entrance into wine competitions.
3. All amateur winemakers & meadmakers must be 21 years old or older to enter.

Entry Fees

$12.00 per Wine & Mead Entry

$1.00 per Label Entry

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

Additional Questions

Additional questions can be sent to the Competition Chair: gckcellarmastrs1@gmail.com.com

Delivery Instructions

All entry(ies) must be ***received*** between **September 22nd - October 2nd, 2026**.

Entry(ies) should be shipped to:

UPS Delivery

Jim Rose
GKC Cellarmasters
3811 SW Lido Drive
Lees Summit, MO 64082
816-510-3914

FedEx Delivery

Jim Rose
GKC Cellarmasters
3811 SW Lido Drive
Lees Summit, MO 64082
816-510-3914

Local Drop Off

Appointment required

Contact: Jim Rose
Phone: 816-510-3914
Address: 3811 SW Lido Drive, Lees Summit, MO

- Entrance fee(s) shall accompany entry(ies) when submitted.
- No entry(ies) will be returned.
- All entry(ies) become the property of the Greater Kansas City Cellarmasters.
- All entry(ies) not meeting the eligibility requirements will be disqualified.

Wine Entrance Guidelines

These are suggested guidelines, decide which class and style fits your wine. Any entry not meeting the below guidelines may be disqualified. All entry(ies) become the property of the Greater Kansas City Cellarmasters. Entrance forms are included at the end of this Information Packet.

Wine

Bottles:

- Bottles must be free of labels or other identifying marks.
- Attach a separate copy of the entry form to each bottle with a rubber band. Please, no tape!
- All dry and semi-sweet wine entries must be submitted in one 750-ml wine bottle.
- Sweet, dessert or luscious wines entries may be submitted in one 750-ml wine bottle, or two 375-ml bottles.

Classes:

Separate classes have been established for Original Source wines (OS) and Kit wines (KW). Please pay attention to the classes to be sure you enter your wine properly.

- Original Source Wines are made from whole grape or fruit and are submitted under varietals.
- All Original Source Wines containing more than 75% of a single varietal should be submitted under the majority varietal.
- All Original Source Wines containing less than 75% of a single varietal should be submitted as blends. List percentages of all ingredients and or grape varietals on entry form.
- Any grape wine that includes fruit should be submitted in the fruit blend class for Original Source wine or Wine Kit wine. List percentages of all ingredients and or grape varietals on entry form.
- Wine Kit Wines are a commercially prepared product that contains concentrated grape juice or juice concentrate and shall be submitted per the manufacturer's definition.

Style:

Enter wines styles per the following:

- "**Dry**" should contain <1% residual sugar (sp.gr. <1.004).
- "**Semi-sweet**" may contain 1% to <3% residual sugar (sp.gr. 1.004 to <1.013).
- "**Sweet**" may contain 3% to <12% residual sugar (sp.gr. 1.013 to <1.046).
- "**Dessert**" may contain 12% to 25% residual sugar (sp.gr. 1.046 to 1.084).
- **"Luscious**" may contain >25% residual sugar (sp.gr. >1.084).

Wine Labels

- All labels will be judged in a single category, open to amateurs only.
- 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 of the entrant(s) wine submittals.
- Only printed labels shall be submitted, no labels larger than 3-inch by 5-inch, no electronic or digital files will be accepted.
- Entrants should send wine label(s) with individual entry forms in a single separate envelope.

Wine Classification

White Vinifera (OS)

1a. Chardonnay

1b. Sauvignon Blanc

1c. Viognier

1d. Riesling

1e. Other White Vinifera

1f. White Vinifera Blends

Red Vinifera (OS)

2a. Cabernet Sauvignon

2b. Merlot

2c. Zinfandel / Primitivo

2d. Pinot Noir

2e. Syrah (Sirah, Shiraz)

2f. Cabernet Franc

2g. Other Red Vinifera

2h. Red Vinifera Blends

White Hybrid (OS)

3a. Seyval

3b. Vignoles

3c. Vidal

3d. Chardonel

3e. Traminette

3f. Other White Hybrids

3g. White Hybrid Blends

Red Hybrid (OS)

4a. Chambourcin

4b. Noiret

4c. St. Vincent

4d. Other Red Hybrids

4e. Red Hybrid Blends

White Native (OS)

5a. Niagara

5b. Delaware

5c. Catawba

5d. Other White Natives

5e. White Native Blends

Red Native (OS)

6a. Norton/ Cynthiana

6b. Concord

6c. Other Red Natives

6d. Red Native Blends

Mixed Grape Blend (OS)

7a. White Mixed Blends

7b. Red Mixed Blends

7c. Rose Mixed Blends

Fruit (OS)

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.)

Fortified/Dessert >14% alc (OS)

9a. Sherries

9b. Ports

9c. Vermouth-like wines (dry & semi-dry) Herb or spice flavored

9d. Aperitif, Digestive, and dessert High % RS May be flavored.

Flavored & Vegetable (OS) Non-fortified

10a. Flavored grape wines: with fruit juice, other natural & artificial flavors.

10b. Vegetable wines: tomato, pumpkin, hot pepper, garlic, etc.

10c. Flowers

Sparkling (OS)

11a. All Grape Varieties

11b. Non-grape and grape/non-grape blends

11c Frizzante Grape or Fruit Based

Rosé/Blush (OS)

12a. All Grape Varieties

12b. Non-grape and grape/non-grape blends

White Vinifera (KW)

13a. Chardonnay

13b. Sauvignon Blanc

13c. Pinot Grigio

13d. Riesling

13e. Other White Vinifera

13f. White Vinifera Blends

Red Vinifera (KW)

14a. Cabernet Sauvignon

14b. Merlot

14c. Zinfandel / Primitivo

14d. Pinot Noir

14e. Syrah (Sirah, Shiraz)

14f. Cabernet Franc

14g. Other Red Vinifera

14h. Red Vinifera Blends

Mixed Blends (KW)

15a White Mixed Blends

15b. Red Mixed Blends

15c. Rose Mixed Blends

Rose/Blush (KW)

16a. All Grape Varieties

16b. Non-grape and grape/non-grape blends

Fortified/Dessert >14% alc (KW)

17a Port

17b. Dessert

Labels

24 All Wine Labels

Mead Entrance Guidelines

These are suggested guidelines, decide which class and style fits your wine. Any entry not meeting the below guidelines may be disqualified. All entry(ies) become the property of the Greater Kansas City Cellarmasters. Entrance forms are included at the end of this Information Packet.

Mead

Bottles:

- Bottles must be free of labels or other identifying marks.
- Attach a separate copy of the entry form to each bottle with a rubber band. Please, no tape!
- All dry and semi-sweet mead entries must be submitted in one 750-ml bottle.
- Sweet, dessert or luscious mead entries may be submitted in one 750-ml bottle, or two 375-ml bottles.
- No more than eight (8) entries per individual.

Classes:

Separate classes have been established.

Please pay attention to the classes to be sure you enter your mead properly.

Style:

Enter Mead styles per the following:

- "**Dry**" should contain <1% residual sugar (sp.gr. <1.004).
- "**Semi-sweet**" may contain 1% to <3% residual sugar (sp.gr. 1.004 to <1.013).
- "**Sweet**" may contain 3% to <12% residual sugar (sp.gr. 1.013 to <1.046).
- "**Dessert**" may contain 12% to 25% residual sugar (sp.gr. 1.046 to 1.084).
- "**Luscious**" may contain >25% residual sugar (sp.gr. >1.084).

Mead Labels

- All labels will be judged in a single category, open to amateurs only.
- To be eligible for the label contest, entrants must have submitted at least one mead entry. The label does not need to be related to any of the entrant(s) mead submittals.
- Only printed labels shall be submitted, no labels larger than 3-inch by 5-inch, no electronic or digital files will be accepted.
- Entrants should send mead label(s) with individual entry forms in a single separate envelope.

Mead Classification

Traditional Mead

18a – Dry Traditional Mead

18b – Semi-Sweet Traditional Mead

18c – Sweet Traditional Mead

18d – Sparkling Traditional Mead

Melomel (Fruit Mead)

19a – Berry Melomel

19b – Stone Fruit Melomel

19c – Apple/Pear Mead (Cyser/Pyment Excluded)

19d – Tropical Fruit Melomel

19e – Other Fruit Melomel

Pyment

20a – White Grape Pyment

20b – Red Grape Pyment

20c – Rosé Pyment

Cyser

21a – Dry Cyser

21b – Sweet or Semi-Sweet Cyser

21c – Sparkling Cyser

Metheglin (Spice/Herb Mead)

22a – Spice-Dominant Metheglin

22b – Herb/Botanical Metheglin

22c – Specialty Spice/Herb Combination

Specialty Mead

23a – Braggot

23b – Bochet

23c – Experimental Mead

23d – Barrel-Aged Mead

23e – Session Mead (Hydromel)

Labels

24 All Mead Labels

Judging & Stewarding

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

- All judging will be done in closed blind sessions.
- In all cases the wines and labels will be judged according to the class in which they are entered.
- All decisions by the judges are final.

Stewards
- Stewards assist with the table operation (i.e., collecting clean glasses, setting glasses, pouring wines, returning used glasses, etc.)

Individuals outside of the club who would like to participate as Judges or Stewards for this event are welcome. For consideration please complete and send the "Judge/Steward Registration Form" included at the end of this packet.

Contest Results

Winners and prizes will first be announced at the awards dinner then posted to the website soon after.

All metals, awards, and most prizes will be available at the awards dinner.

All winners not attending the awards dinner will either have medals, awards, and prizes available at the next Greater Kansas City Cellarmasters meeting or will be mailed.

Some prizes may be shipped directly from our sponsors.

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

Awards Dinner

Please come and join us for the awards dinner on **October 17, 2026** at the Fleming Park Meeting Hall, 21906 SW Woods Chapel Road, Blue Springs, MO 64015.

The day's judged wines & meads will be served during the happy hour and with dinner, so all will be able to enjoy a great variety of beverages during the evening. The awards dinner is a very festive occasion and often sells-out to capacity. To ensure your place at this awards dinner advanced registration is required.

We request that awards dinner reservations be made by **October 2, 2026**. Payment of $30 per person should accompany your "Awards Dinner Registration Form" included at the end of this packet.

See https://www.cellarmasters.org for calendar and the schedule of days events.

Medals, Awards, Prizes

Wine/Mead Medal Guidelines

- A 20-point scoring scale will be used for medal judging.
- Medal scores shall be based on a wine's & mead's average score.
- Medals will be given to all individual wines & meads based on the points scale below.

Points Scale:

Gold:	**17 to 20**
Silver:	**15 to <17**
Bronze:	**13 to <15**

Award Guidelines

Wines & Meads:

- The awards will be determined by a selected judging panel for each class.
- A minimum of four (4) wine entries shall be required for a class to qualify for show awards.
- A minimum of four (4) mead entries shall be required for a class to qualify for show awards.
- A minimum score of 15 shall be required for a wine to qualify for show awards.

Labels:

- The awards will be determined by a popular vote by all present during the competition.
- A minimum of four (4) entries shall be required to qualify for show awards.

Show Awards:

Best of Class
Runner-Up
Honorable Mention

Awards will be given to individual wines, meads and labels meeting the above guidelines.

Prize Guidelines

- Prizes awarded are dependent on the total number of entries in a class and available prizes.
- Prizes are based on our sponsor contributions and have yet to be determined.
- All prizes will be assigned at the discretion of the competition committee.

Past prizes have included wine juice pails, wine kits, digital magazine subscriptions, and gift certificates.

Entrance Form
Greater Kansas City Cellarmasters
23rd Classic Competition

Entrant(s) name(s): ____

Address: ____

City: ______________________________ State: ________ Zip: __________

Phone: (   ) ________________ E-Mail Address: ______________________

Club Affiliation (if any): ______________________________________

Vintage year: _______ Entry Class (*1-25 a-g*): _______ (*see pages 4 & 5)*

Major Ingredient/Grape varietal(s): ______________________________

Other Ingredients: ____

Other Ingredients: ____

Wine Kit Manufacturer: ____

Circle Wine Style: Dry Semi-Sweet Sweet Dessert Luscious *(see page 3)*

Please include $12.00 per Wine/Mead entry, and $1.00 per Label entry.

Make checks payable to: **Greater Kansas City Cellarmasters**. *(See delivery instructions page 2)*

ver. 1.00 Sep 2026

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Entrance Form
Greater Kansas City Cellarmasters
23rd Classic Competition

Entrant(s) name(s): ____

Address: ____

City: ______________________________ State: ________ Zip: __________

Phone: (   ) ________________ E-Mail Address: ______________________

Club Affiliation (if any): ______________________________________

Vintage year: _______ Entry Class (*1-25 a-g*): _______ (*see pages 4 & 5)*

Major Ingredient/Grape varietal(s): ______________________________

Other Ingredients: ____

Other Ingredients: ____

Wine Kit Manufacturer: ____

Circle Wine Style: Dry Semi-Sweet Sweet Dessert Luscious *(see page 3)*

Please include $12.00 per Wine/Mead entry, and $1.00 per Label entry.

Make checks payable to: **Greater Kansas City Cellarmasters**. *(See delivery instructions page 2)*

Judge/Steward Registration Form
Greater Kansas City Cellarmasters
23rd Classic Competition

To assist us in planning and to ensure a smoothly run competition, please complete and sign the following and return it by **Oct 2, 2026**.

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone (_____) _____ E-Mail Address: _____

I am available on October 16th (5 pm to 10 pm): ____*Judge*____ *Steward*

I am available on October 17th (9 am to 10 pm): ____*Judge*____ *Steward*

Judge Level: (Circle one)

Experienced	Apprentice (limited experience)	Novice (first time)

I would prefer to judge the following classes:

1) _____ 4) _____
2) _____ 5) _____
3) _____ 6) _____

Return Judge/Steward Registration form to:

Greater Kansas City Cellarmasters
% Jim Rose
3811 SW Lido Drive
Lees Summit, MO 64082

(Judge/Steward Registration may be included with wine entries per delivery instructions page 2)

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 the Greater Kansas City Cellarmasters Club, and Jackson County Parks + Rec of responsibility for my conduct, behavior, and actions.*

Signed: _____ *Date:* _____

Awards Dinner Registration Form
Greater Kansas City Cellarmasters
23rd Classic Competition

Fleming Park Meeting Hall, 21906 SW Woods Chapel Road, Blue Springs, MO 64015

To assist us in planning, please complete the following and return it by **Oct 2, 2026**.

Sign me up for _____ tickets for the Awards Celebration Dinner at $30.00 per ticket.

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: (_____) _____ Email:_____

Amount enclosed: _____

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

Return Awards Dinner Registration form to:

Greater Kansas City Cellarmasters
% Jim Rose
3811 SW Lido Drive
Lees Summit, MO 64082

(*Awards dinner registration may be included with wine entries per delivery instructions page 2****)***

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 Club, and Jackson County Parks + Rec of responsibility for my conduct, behavior, and actions.*

Signed: _____ Date: _____