

2025 NYS Fair Amateur Wine Classes

WHITE WINES

<u>Vinifera White</u>	
Chardonnay	100
Gewurztraminer	110
Muscat Blanc	120
Pinot Gris/Grigio	130
Riesling	140
Sauvignon Blanc	150
Other Var.*	170
Proprietary Blend**	180

<u>Hybrid White</u>	
Aromella	300
Cayuga White	310
Seyval Blanc	320
Traminette	330
Valvin Muscat	340
Vidal	350
Vignoles/Ravat 51	360
Other Var.*	370
Proprietary Blend**	380

<u>Native American White</u>	
Catawba	500
Concord	510
Delaware	520
Diamond	530
Niagara	540
Other Var.*	570
Proprietary Blend**	580

RED WINES

<u>Vinifera Red</u>	
Cabernet Franc	200
Cabernet Sauvignon	210
Malbec	220
Merlot	230
Pinot Noir	240
Sangiovese	250
Other Var.*	270
Proprietary Blend**	280

<u>Hybrid Red</u>	
Baco Noir	400
Chambourcin	410
Coret Noir	420
DeChaunac	430
Marechal Foch	440
Noiret	450
Vincent	460
Other Var.*	470
Proprietary Blend**	480

<u>Native American Red</u>	
Concord	600
Other Var.*	670
Proprietary Blend**	680

ROSE' & BLUSH WINES***

<u>Vinifera</u>	
Rose' & Blush***	290

<u>Hybrid</u>	
Rose' & Blush***	490

<u>Native American</u>	
Rose' & Blush***	690

MEAD/HONEY WINE

Mead/Honey Still	700
Mead/Fruit Infused	710

FRUIT WINES

Apple	720
Blackberry	730
Black Raspberry	740
Blueberry	750
Cherry	760
Red Raspberry	770
Strawberry	780
Other Berry Fruit	790
Other Stone Fruit	800
Other Fruit	810
Fruit Blends**	820
Apple Cider	830
Other Fruit Cider	840
Cider Blends**	850

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SPARKLING WINES

Sparkling Cider	860
Sparkling Fruit	870
Sparkling	
Mead/Honey	880
Sparkling Vinifera	900
Sparkling Hybrid	910
Sparkling Native	
American	920

DESSERT WINES

Non-Fortified

Sweet Table	930
(>8.0% RS)	
Late Harvest	940
Ice Wine	950

Fortified (above 14% alcohol)

Port	960
Sherry	970
Fruit	980
Other & Blends**	990

SPIRITS

Vodka	1001
Gin	1002
Grain Spirits	1003
Brandies	1004
Rum	1005
Bourbon	1006
Whiskey	1007
Other Var.	1008

LABEL COMPETITION

Winemaker Bottle	
Label	999

- **Non-Fortified:** Wine that is higher in alcohol with no additional “spirits” added.
- **Late Harvest:** Grapes left on the vine longer than usual.
- **Ice Wine:** Produced from grapes that have been frozen while still on the vine.
- **Fortified:** Adding “distilled spirits” to increase the alcohol.
- **Port:** Adding a “Grape Spirit” (ex. Brandy) during fermentation when the wine is at 5-7% alcohol. Finished alcohol is 18-22%.
- **Sherry:** Made from a “White Grape”. After fermentation is complete, a “Grape Spirit” is added to increase alcohol content.

*All wines labeled as varietals must contain 75% of a single variety of the grape identified otherwise, they should be entered under Proprietary Blend.

**All blends and proprietary labeled wines must have the varietal percentages indicated on the entry form.

***Rose’ & Blush Wines will be judged together.