

New York State Fair Amateur Wine Competition

Held in the Wegmans Art and Home Center Demonstration Kitchen

New York State Fairgrounds, Syracuse, New York 13209.

Art and Home Center Office - (315) 728-4328

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<https://nysfair.ny.gov/competitions/how-to-enter/>

2025 Exhibitor Schedule

- Drop Point Due Date: Wine(s) must be received by Friday, **May 23, 2025**.
- Entry Deadline: Friday, **May 30, 2025**. Wine(s) must be received at the NYS Fairgrounds by 4:00 pm.
- Competition Date: Wednesday, **June 4, 2025**
- Awards Ceremony: Sunday, **August 24, 2025**, at 12:00 pm in the Wegmans Art & Home Empire Theatre.

FEES:

Exhibitor Fee: \$15.00

Entry Fee: \$25.00 for each two (2) bottle entry.

Two (2) standard 750 ml wine bottles or two (2) 375 ml bottles are acceptable. No wine bottles will be returned to the exhibitor.

NOTE: No Fee for Class 999 – Label Competition.

Exhibitor General Rules and Regulations

1. The rules printed herein are made a part of the conditions under which all entries of exhibitors are made, and exhibitors are respectfully requested to read them carefully, thereby avoiding confusion at the time of the competition and to make certain in which classes their entries belong.
2. As a condition of exhibiting at the New York State Fair, the exhibitor authorizes the State Fair to use any photographs from the event for future publication, including the New York State Fair website. Photos will be properly credited where applicable.
3. You may enter online **ONLY** with a credit card at <https://nysfair.ny.gov/competitions/how-to-enter/>
NO REFUNDS OF EXHIBITOR FEE OR ENTRY FEE(S).
4. Failure to exhibit entry for any reason not satisfactory to the Superintendent of that Department shall forfeit all fees paid by them, except where cancellation of classes, lack of housing or similar reasons may prevent exhibition of entry.

Amateur Wine Rules and Regulations

1. Open to any Amateur Winemaker, 21 years or older, who is a resident of New York State.
2. No exhibitor shall be involved in commercial winemaking or use the services of a commercial winemaking facility. This is an amateur competition.
3. While the Management will do everything in its power for the safety and protection of all entries, it does not assume responsibility in case of loss or damage to entries from any cause. Exhibitor assumes risk associated with, resulting from, or arising in connection with Exhibitor's participation or presence at the New York State Fair, including, risks of theft, loss, harm or injury to the person, property, whether caused by negligence, intentional act, accident, Act of God or otherwise. The exhibitor has sole responsibility for its property or any theft, damage, or other loss to such property, whether or not stored in any courtesy storage areas. The New York State Fair, nor any of their respective officers, directors, employees, representatives, or assigns, shall be liable for, and the exhibitor hereby releases all of them from, and covenants not to sue any of them concerning, risks, damages and liability described in this paragraph.
4. There is **NO LIMIT** of wines per exhibitor.
5. All wine must be made in New York State by the exhibitor.
6. More than one entry may be made per class; however, each entry must be from different fermentations or of different ingredients or sweetness levels.
7. Cork type bottles should use straight corks. Threaded bottles should use new airtight screws. Sparkling wines should be bottled in champagne type bottles with a proper closure suitably wired in place.
8. Any wine that has received a first place and or Best of Class award in a previous New York State Fair Amateur Wine Competition, is not eligible to be entered again for judging.
9. All exhibitors will receive a brief critique of the wines they entered, two complimentary admission tickets to the Fair and a Certificate of Achievement. All medal winners will receive either a Double Gold, Gold, Silver, or Bronze medal. If the entry is made by a "Team", it will still be considered as one (1) entry by one (1) exhibitor.
10. All entries become the property of the New York State Fair.
11. The decision of the judges is final except where error, fraud, misrepresentation, or collusion, not discovered at the time of the award is proven. A referee cases, the Superintendent, or such referee as he/she may appoint, may decide questions on rules or procedures. The case may be appealed to the Agriculture Manager, whose decisions shall be final.

12. For a wine to be eligible for a **Best of Class Award**, the wine must have received either a **Gold** or **Double Gold Award**. If no **Gold** or **Double Gold Awards** are given in a class, no **Best of Class Award** will be awarded for that class. The **Best of Show Award** will be awarded from all the **Best of Class Awards**.

13. **CLASS 999 – LABEL COMPETITION:**

- **NO extra Fee for this Class.**
- The wine label **MUST** be crafted by the winemaker and presented on a bottle of wine.
- If you are entering a wine with a label that you wish to have judged, please indicate this on the Shipping/Drop Off form and on the identifying label on the wine.
- **Example:** “Class 210/999” on Shipping/Drop Off form and “Class 999” on bottle.

14. **SHIPPING/DROP OFF FORM:**

- **EACH EXHIBITOR MUST** include a NYS Fair Shipping/Drop Off Form with their entry(s). This form can be found on our website as a printable document in the competitions tab.
- Each bottle must be identified with an entry label that consists of the winemaker’s name, phone number, entry class number, grape/fruit variety, form, and sweetness. **THIS INFORMATION MUST MATCH THE INFORMATION ON THE ENTRY FORM!** This form can be found on our website as a printable document in the competitions tab.
- **Grape Origin** – Indicates where the grapes were grown. Ex. Country or US State.
- **Form** – Indicate in what form the juice was obtained. “Grapes” or “Fruit” for grapes or fruit you crushed & pressed; “Juice” for fresh juice; “Conc” for concentrate or pasteurized juice; “Kit” for wines made from a kit.
- **Sweetness** – Designate as “D” = Dry with less than 1% sugar; “SD” = Semi Dry with 1.0 to 3.0% sugar; “SW” = Sweet with 3.1 to 6.0% sugar; “DESSERT” = More than 6% sugar and dessert style.

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

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

17. Rose’ & Blush wines will be judged together.

18. The Competition Committee reserves the right to combine classes when the number of entries so warrants and/or to divide class if the range of sweetness or other factors present so warrants.

19. **NEW! MAILED IN ENTRIES:**

- Mailed in entries **MUST BE RECEIVED BY FRIDAY, MAY 30, 2025**. Please mail early. All mailed entries must contain a **New York State Shipping/Drop Off Form and Entry Label**. This form can be found on our website as a printable document in the competitions tab.
- **When shipping your wine(s), you must use either UPS or Fed Ex.**
The US Postal Service (USPS) will **NOT** ship wine(s).
- It is not against the Bureau of Alcohol, Tobacco, and Firearms (ATF) regulations or federal laws to ship your entries via a privately owned shipping company for analytical purposes. However, it is illegal to ship alcoholic beverages via the U.S. Postal Service. Private shipping companies have the right to refuse a package containing glass and /or alcoholic beverages. Exhibitors can identify package contents as “State Fair Exhibit”. It is solely the exhibitor’s responsibility to follow all applicable laws and regulations.