

## **2009 Lone Star International Wine Competition**

The Texas Wine and Grape Growers Association formally invite entries for the 2009 Lone Star International Wine Competition. The Lone Star International Wine Competition is three competitions in one – Texas Competition, International Competition and Limited Production Competition. Please see below for competition description rules.

The judging will take place June 8 and 9 in historic Grapevine, TX, situated in central Dallas/Fort Worth. Competition results will be released to the public by June 19, 2009

Judges will be primarily from the retail and distribution trade in the DFW area. Following the completion of the competition on June 9<sup>th</sup>, judges and other retail and distribution trade professionals will have access to non-blind wine samples of gold and silver medal winning wines with corresponding ordering and wholesale pricing information.

**Michael Zerbach**  
Steering Committee Co-Chairman  
2009 Lone Star Int'l Wine Competition

**Barbara Werley, MS**  
Steering Committee Co-Chairman  
2009 Lone Star Int'l Wine Competition

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Executive Director  
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### **Important Dates**

- |               |   |
|---------------|---|
| May 22, 2009  | Deadline for Entry Forms and Fees<br><b>Texas Wine and Grape Growers Association</b><br><b>LSIWC</b><br><b>210 W. Hudgins St.</b><br><b>Grapevine, TX 76051</b><br><b>817/ 912-3637</b><br><b>jodie@twgga.org</b> |
| May 29, 2009  | Deadline for Wine Shipments to Arrive:<br><b>Texas Wine and Grape Growers Association</b><br><b>LSIWC</b><br><b>210 W. Hudgins St.</b><br><b>Grapevine, TX 76051</b>  |
| June 8 and 9  | Judging at the Grapevine Convention Center  |
| June 9, 2009  | Winners Announced to Trade and Media  |
| June 19, 2009 | Winners Announced to the public   |
| July 31, 2009 | Deadline for Medal winning wine shipments to Arrive:<br><b>Texas Wine and Grape Growers Association</b><br><b>LSIWC</b><br><b>210 W. Hudgins St.</b><br><b>Grapevine, TX 76051</b>                                |
- Grand Star Medal Winners – 2 cases**  
**Gold Medal Winners – 1 case**

## **Judging and Awards**

**Judges are being carefully selected for their ability to affect wine sales in the distribution/retail trade, knowledge of specific varietals and years of experience.**

No winery staff will participate in the backroom coordination or the judging.

A Preliminary Elimination or Retain Round will be held if the number of entries in a class warrants. A second bottle will be judged in the event the first bottle is determined to be seriously flawed.

If an insufficient number of entries are submitted in a specific class, entries will be judged with a related class using grape variety and residual sugar as the basis for class relocation. If more than five wines of a specific grape variety are submitted in the "other" division of any competition, the competition committee reserves the right to create an additional class.

### **Competition Descriptions**

Texas Competition	50+ cases produced and 75% of wine volume from Texas fruit.
International Competition	200+ cases
Limited Production	Less than 200 cases produced.

Gold, silver and bronze medals will be awarded on a merit basis in each competition. Following the grand star tasting, the judges will have full access to non-blind samples of gold medal wines with corresponding ordering and wholesale pricing information.

All submitting companies, winning a gold medal will receive appropriate contact information for companies represented in the pool of judges from the distribution and retail trade.

*Wineries agree to ship and supply without charge two cases of any Grand Star Award winning wine to the Texas Wine and Grape Growers Association by July 31, 2009 to be used as promotional stock for the competition and winning wineries.*

*Wineries agree to ship and supply without charge one case of any gold medal winning wine to the Texas Wine and Grape Growers Association by July 31, 2009 to be used as promotional stock for the competition and winning wineries.*

### **Grand Star Award – Best of Show for Each Competition (Texas, Int'l & Ltd. Prod.)**

**White Wine** - Selected from gold medal winners in the White Table Wine Division in each competition.

**Red Wine** - Selected from gold medal winners in the Red Table Wine Division in each competition.

**Rose Wine** - Selected from gold medal winners in the Rose/Blush Wine Division in each competition.

**Dessert Wine** - Selected from gold medal winners in the Dessert, Ice Wine and Late Harvest Division in each competition.

**Fortified Wine** - Selected from gold medal winners in the Fortified Division in each competition.

## **Rules and Regulations**

The competition is open to all wines produced by commercially bonded wineries in the country of origin and licensed to produce wine for sale in the U.S.

All individual wine entries must be available for public purchase at the time of the competition.

There is no limit to the number of entries per winery.

There is no limit to the number of vintages of the same variety a winery may enter.

Wines may be entered into one Class only within a competition, although one wine may be entered in more than one competition.

- Wine may be entered in both the Texas and International competitions.
- Wine may be entered in both the Texas and Limited Production competitions,
- An entry fee for each competition entry must be paid.

Wine marketed under different labels may only be entered once in each competition.

All blended wines must have varietal percentages on the entry form.

All wines entered in a varietal class must contain at least 75% volume of the specific varietal.

All wines with residual sugar over 0.3% must have residual sugar % stated on the entry form.

Proprietary blends cannot contain more than 75% of any one variety.

The Lone Star International Wine Competition Committee also retains the right to ban any winery from further competition.

**Wineries agree to ship and supply without charge two cases of any Grand Star Award winning wine to the Texas Wine and Grape Growers Association by July 31, 2009 to be used during promotion of the competition and winners.**

**Wineries agree to ship and supply without charge one case of any gold medal winning wine to the Texas Wine and Grape Growers Association by July 31, 2009 to be used as promotional stock.**

## **Cancellation Policy**

In the event the competition is cancelled, no wines will be returned, although entry fees will be refunded within 90 day

No entries will be refunded without cancellation notification prior to 5:00PM, Friday, May 22, 2009.

## **Entry Forms Fees and Responsibilities**

**Entry forms and payments must be received via mail or fax by 5:00 p.m. Friday, May 22, 2009.**

Texas Wine and Grape Growers Association  
LSIWC  
210 W. Hudgins St.  
Grapevine, TX 76051  
817/912-3637 (fax)

The fee for each wine entry is \$50.00 for members of the Texas Wine and Grape Growers Association (see below for membership levels) and \$60 for non-members of the Texas Wine and Grape Growers Association.

**Wine shipments must be received by 5:00 p.m. Friday, May 29, 2009.**

Texas Wine and Grape Growers Association  
LSIWC  
210 W. Hudgins St.  
Grapevine, TX 76051

**Wine Shipments will only be accepted between 8:00 am and 5:00 pm Monday – Friday.**

Each wine shipment must consist of one of the following options:

- Four (4) identical 750 ml bottles
- Three (3) identical 1.5 liter bottles
- Six (6) identical 375ml bottles
- Five (5) identical 500ml bottles

Each wine shipment must contain copies of previously submitted entry forms.

**All bottles in a wine shipment must be marked with stickers stating:**

**Not for Sale**

**For Competition and Donation Only**

**Do not enclose payments in wine shipment.**

**Retain a copy of entry forms for your records.**

# Competition Texas

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## White Table Wine Division 1 Class

- A. Blanc du Bois
  - B. Chardonnay
  - C. Chenin Blanc
  - D. Gewurztraminer
  - E. Muscat Blanc
  - F. Sauvignon Blanc
  - G. Viognier
  - H. White Riesling
  - I. Other White Wines (specify varietal)
  - J. Proprietary Blends (specify varietal and percentage of each)
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## Red Table Wine Division 2 Class

- A. Black Spanish
  - B. Cabernet Sauvignon
  - C. Cynthiana (Norton)
  - D. Merlot
  - E. Petite Syrah
  - F. Pinot Noir
  - G. Sangiovese
  - H. Syrah
  - I. Zinfandel
  - J. Other Red Wines (specify varietal)
  - K. Proprietary Blends (specify varietal and percentage of each)
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## Rose' & Blush Division 3 Class

- A. Varietal Blush/Rose
  - B. Non-Varietal Blush/Rose
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## Late Harvest, Dessert & Ice Wine Division 4 Class

- A. Late Harvest
  - B. Dessert
  - C. Ice Wines
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## Fortified Wine Division 5

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## Sparkling Wine Division 6

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## Fruit Wine Division 7 Class

- A. Single Fruit
  - B. Blended Fruit
  - C. Sparkling Fruit
  - D. Honey Wine/Mead
  - E. Cider (<7% alc)
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## Wine Cooler Division 8

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# **Competition International**

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## **White Table Wine Division 1 Class**

- A. Blanc du Bois
  - B. Chardonnay
  - C. Chardonel
  - D. Chenin Blanc
  - E. Gewurztraminer
  - F. Muscat Blanc
  - G. Sauvignon Blanc
  - H. Seyval Blanc
  - I. Vidal Blanc
  - J. White Riesling
  - K. Other White Wines (specify residual sugar and varietal)
  - L. Proprietary Blends (specify varietal and percentage of each)
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## **Red Table Wine Division 2 Class**

- A. Cabernet Sauvignon
  - B. Cynthiana (Norton)
  - C. Merlot
  - D. Petite Syrah
  - E. Pinot Noir
  - F. Sangiovese
  - G. Syrah
  - H. Zinfandel
  - I. Other Red Wines (specify varietal)
  - J. Proprietor Blends (specify varietal & percentages of each)
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## **Rose' & Blush Division 3 Class**

- A. Varietal Blush/Rose
  - B. Non-Varietal Blush/Rose
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## **Late Harvest, Dessert & Ice Wines 4 Class**

- A. Late Harvest
  - B. Dessert
  - C. Ice Wines
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## **Fortified Wine Division 5**

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## **Sparkling Wine Division 6**

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## **Fruit Wine Division 7 Class**

- A. Single Fruit
  - B. Blended Fruit
  - C. Sparkling Fruit
  - D. Honey Wine/Mead
  - E. Cider (<7% alc)
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## **Wine Cooler Division 8**

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# **Competition Limited Production**

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## **White Table Wine Division 1 Class**

- A. Blanc du Bois
  - B. Chardonnay
  - C. Chardonel
  - D. Chenin Blanc
  - E. Gewurztraminer
  - F. Muscat Blanc
  - G. Sauvignon Blanc
  - H. Seyval Blanc
  - I. Vidal Blanc
  - J. White Riesling
  - K. Other White Wines (specify residual sugar and varietal)
  - L. Proprietary Blends (specify varietal and percentage of each)
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## **Red Table Wine Division 2 Class**

- A. Black Spanish
  - B. Cabernet Sauvignon
  - C. Cynthiana (Norton)
  - D. Merlot
  - E. Petite Syrah
  - F. Pinot Noir
  - G. Sangiovese
  - H. Syrah
  - I. Zinfandel
  - J. Other Red Wines (specify varietal)
  - K. Proprietor Blends (specify varietal & percentages of each)
- 

## **Rose' & Blush Division 3 Class**

- A. Varietal Blush/Rose
  - B. Non-Varietal Blush/Rose
- 

## **Late Harvest, Dessert & Ice Wines 4 Class**

- A. Late Harvest
  - B. Dessert
  - C. Ice Wines
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## **Fortified Wine Division 5**

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## **Sparkling Wine Division 6**

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## **Fruit Wine Division 7 Class**

- A. Single Fruit
  - B. Blended Fruit
  - C. Sparkling Fruit
  - D. Honey Wine/Mead
  - E. Cider (<7% alc)
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## **Wine Cooler Division 8**

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