

## **2016 Lone Star International Wine Competition**

The Texas Wine and Grape Growers Association formally invite entries for the 2016 Lone Star International Wine Competition. The year marks the 33<sup>rd</sup> anniversary of The Lone Star International Wine Competition, which 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 6 and 7 in historic Grapevine, TX, situated in central Dallas/Fort Worth. Competition results will be released to the public on June 17, 2016.

Judges will be primarily from the retail and distribution trade in the Dallas/Fort Worth, Austin, and Houston areas. A small number of out of state judges have been invited. Following the completion of the competition on June 7<sup>th</sup>, judges, retail and distribution trade professionals, and consumers will have access to wine samples of gold and silver medal winning wines.

### **Daniel Kelada**

Competition Co-Chair  
2016 Lone Star Int'l Wine Competition

### **Debbie Reynolds**

Competition Director  
2016 Lone Star Int'l Wine Competition

### **Important Dates**

May 26, 2016

Deadline for Entry Forms and Fees  
Texas Wine and Grape Growers Association  
LSIWC  
624 S. Dooley Street  
Grapevine, TX 76051  
Fax: (817) 421-3212  
debbie@twgga.org

March 14-June 2, 2016

Timeline for Wine Shipments to arrive:  
Texas Wine and Grape Growers Association  
LSIWC  
624 S. Dooley Street  
Grapevine, TX 76051

June 6-7, 2016

Judging at the Grapevine Convention Center

June 8-9, 2016

Winners Announced to Wineries, Trade and Media

June 17, 2016

Winners Announced to the public

July 31, 2016

Deadline for Medal winning wine shipments to arrive:  
Texas Wine and Grape Growers Association  
LSIWC  
624 S. Dooley Street  
Grapevine, TX 76051

**Grand Star Medal Winners – 6 bottles**

**Gold Medal Winners – 6 bottles**

**Best Varietal – 4 bottles**

**Label Winners – jpeg file of the label or label (by June 17, 2016)**

## **Judging and Awarding Medals**

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. Winning wines can order bottle stickers. An order form will be provided after the competition results are posted.**

## **Best Varietal Judging and Awards**

Best Varietal entries will be pulled from Gold medal winners and will be judged prior to Grand Star judging. There will be 12 categories for Best Varietal judging: Blanc du Bois, Chardonnay, Roussanne, Viognier, Cabernet Sauvignon, Merlot, Pinot Noir, Sangiovese, Tempranillo, Zinfandel, Fortified Wine, and Rose'. If no wine wins a gold medal in the Best Varietal category, no judging for Best Varietal in that category will occur.

## **Wine Bottle Label Judging and Awards**

Wine bottle labels will be judged individually and based on three criteria: overall creativity and originality; use of graphics, images and/or story to match the wine; and overall appearance. All labels will be judged by a nationally recognized artist and graphic experts.

## **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.

**Wineries agree to ship and supply without charge winning wines to the Texas Wine and Grape Growers Association by July 31, 2016 to be used as promotional stock for the competition and winning wineries. For Grand Star Award Winners and Gold Medal Winners, six bottles are needed. For Best Varietal, four bottles are needed. For Wine Bottle Label Winners, two bottles are needed.**

Following the Grand Star judging, the judges, public, media, volunteers, and invited guests will have full access to non-blind samples of gold and silver medal wines.

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.

## **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. For example, wine may be entered in both the Texas and International competitions; wine may be entered in both the Texas and Limited Production competitions. No matter what competition, an entry fee is required for each wine entered in the competition.

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 competition.

## **Cancellation Policy**

In the event the competition is cancelled, no wines will be returned, although entry fees will be refunded within 90 days. No entry fee will be refunded after 5:00PM, Friday, May 13, 2016.

## **Entry Forms Fees and Responsibilities**

**Entry forms and payments must be received via email (scan, save, attach) mail or fax by 5:00 p.m. Friday, May 27, 2016.**

Texas Wine and Grape Growers Association  
LSIWC  
624 S. Dooley Street  
Grapevine, TX 76051  
(817) 421-3212 (fax)

The fee for each wine entry is \$55.00 for members of the Texas Wine and Grape Growers Association and \$65 for non-members of the Texas Wine and Grape Growers Association. The fee for each label entry is \$10.00.

**Wine shipments must be received by 5:00 p.m. Thursday, June 2, 2016.**

Texas Wine and Grape Growers Association  
LSIWC  
624 S. Dooley Street  
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
- Box Wine – the combination to equal any total listed above

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

**All bottles/boxes in a wine shipment can be marked with stickers stating:**

**Not for Sale**

**For Competition and Donation Only**

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

**Competition Texas**

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**White Table Wine Division 1  
Class**

- |                      |  |
|----------------------|--|
| A. Albarino          | J. Roussanne   |
| B. Blanc du Bois     | K. Sauvignon Blanc   |
| C. Chardonel         | L. Trebbiano   |
| D. Chardonnay        | M. Vermentino  |
| E. Chenin Blanc      | N. Viognier  |
| F. Gewurztraminer    | O. Other White Wines (specify varietal)                            |
| G. Muscat Blanc      | P. Proprietary Blends (specify varietal<br>and percentage of each) |
| H. Pinot Gris/Grigio |  |
| I. Riesling          |  |
- 

**Red Table Wine Division 2  
Class**

- |                         |  |
|-------------------------|--|
| A. Aglianico            | J. Pinot Noir  |
| B. Black Spanish/Lenoir | K. Petite Syrah  |
| C. Cabernet Franc       | L. Sangiovese  |
| D. Cabernet Sauvignon   | M. Syrah   |
| E. Cynthiana/Norton     | N. Tempranillo   |
| F. Malbec               | O. Zinfandel/Primitivo   |
| G. Merlot               | P. Other Red Wines (specify varietal)                              |
| H. Montepulciano        | Q. Proprietary Blends (specify varietal and<br>percentage of each) |
| I. Mourvedre            |  |
- 

**Rose' Division 3  
Class**

- A. Varietal Rose'
  - B. Non-Varietal Rose'
- 

**Blush Division 4  
Class**

- A. Varietal Blush
  - B. Non-Varietal Blush
- 

**Late Harvest, Dessert & Ice Wine Division 5  
Class**

- A. Late Harvest
  - B. Dessert
  - C. Ice Wines
- 

**Fortified Wine Division 6**

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**Sparkling Wine Division 7**

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**Fruit Wine and Other Than Grape Wine Division 8  
Class**

- A. Single Fruit
- B. Blended Fruit
- C. Sparkling Fruit
- D. Honey Wine/Mead
- E. Cider (<7% alc)
- F. Rice
- G. Wine Cooler
- H. Other (specify)

**Competition International**

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**White Table Wine Division 1**

**Class**

- |                      |  |
|----------------------|--|
| A. Albarino          | J. Roussanne   |
| B. Blanc du Bois     | K. Sauvignon Blanc   |
| C. Chardonel         | L. Seyval Blanc  |
| D. Chardonnay        | M. Vermentino  |
| E. Chenin Blanc      | N. Vidal Blanc   |
| F. Gewurztraminer    | O. Other White Wines (specify varietal)                            |
| G. Muscat Blanc      | P. Proprietary Blends (specify varietal<br>and percentage of each) |
| H. Pinot Gris/Grigio |  |
| I. Riesling          |  |
- 

**Red Table Wine Division 2**

**Class**

- |                         |  |
|-------------------------|--|
| A. Black Spanish/Lenoir | I. Sangiovese  |
| B. Cabernet Franc       | J. Syrah   |
| C. Cabernet Sauvignon   | K. Tempranillo   |
| D. Cynthiana/Norton     | L. Zinfandel/Primitivo   |
| E. Malbec               | M. Other Red Wines (specify varietal)                              |
| F. Merlot               | N. Proprietary Blends (specify varietal<br>and percentage of each) |
| G. Petite Syrah         |  |
| H. Pinot Noir           |  |
- 

**Rose' Division 3**

**Class**

- A. Varietal Rose'
  - B. Non-Varietal Rose'
- 

**Blush Division 4**

**Class**

- A. Varietal Blush
  - B. Non-Varietal Blush
- 

**Late Harvest, Dessert & Ice Wine Division 5**

**Class**

- A. Late Harvest
  - B. Dessert
  - C. Ice Wine
- 

**Fortified Wine Division 6**

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**Sparkling Wine Division 7**

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**Fruit Wine and Other Than Grape Wine Division 8**

**Class**

- A. Single Fruit
- B. Blended Fruit
- C. Sparkling Fruit
- D. Honey Wine/Mead
- E. Cider (<7% alc)
- F. Rice
- G. Wine Cooler
- H. Other (specify)

**Competition Limited Production**

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**White Table Wine Division 1**

**Class**

- |                      |  |
|----------------------|--|
| A. Albarino          | J. Roussanne   |
| B. Blanc du Bois     | K. Sauvignon Blanc   |
| C. Chardonel         | L. Seyval Blanc  |
| D. Chardonnay        | M. Vermentino  |
| E. Chenin Blanc      | N. Vidal Blanc   |
| F. Gewurztraminer    | O. Other White Wines (specify varietal)                            |
| G. Muscat Blanc      | P. Proprietary Blends (specify varietal<br>and percentage of each) |
| H. Pinot Gris/Grigio |  |
| I. Riesling          |  |
- 

**Red Table Wine Division 2**

**Class**

- |                         |  |
|-------------------------|--|
| A. Black Spanish/Lenoir | I. Sangiovese  |
| B. Cabernet Franc       | J. Syrah   |
| C. Cabernet Sauvignon   | K. Tempranillo   |
| D. Cynthiana/Norton     | L. Zinfandel/Primitivo   |
| E. Malbec               | M. Other Red Wines (specify varietal)                              |
| F. Merlot               | N. Proprietary Blends (specify varietal<br>and percentage of each) |
| G. Petite Syrah         |  |
| H. Pinot Noir           |  |
- 

**Rose' Division 3**

**Class**

- A. Varietal Rose'
  - B. Non-Varietal Rose'
- 

**Blush Division 4**

**Class**

- A. Varietal Blush
  - B. Non-Varietal Blush
- 

**Late Harvest, Dessert & Ice Wine Division 5**

**Class**

- A. Late Harvest
  - B. Dessert
  - C. Ice Wines
- 

**Fortified Wine Division 6**

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**Sparkling Wine Division 7**

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**Fruit Wine and Other Than Grape Wine Division 8**

**Class**

- A. Single Fruit
- B. Blended Fruit
- C. Sparkling Fruit
- D. Honey Wine/Mead
- E. Cider (<7% alc)
- F. Rice
- G. Wine Cooler
- H. Other (specify)