

# DIVISION 19 - WINE, LIQUEURS & BEER

**DIRECTOR:** Mindy Burke (250) 307-6881  
spirits@armstrongipe.com

**COMMITTEE:** Patti Ferguson, Patti Noonan, Chris Burke

**ENTRIES CLOSE - Friday, July 22, 2022**

**SPECIAL ATTENTION** is called to the **General Rules & Regulations** printed at the beginning of the prize list. Failure to abide by IPE rules may result in disqualification, forfeiture of prize money & possible disbarment from the fair.

## **EXHIBITOR INFORMATION**

1. Exhibit labels will be supplied when exhibit received.
2. Fill in information sheet for each entry & attach to bottle with elastic. Information sheets are available at the IPE office. Please ensure that you check in with the workers at the Wine Exhibit when you bring your entries to confirm that what you registered for entry is what you actually bring in. Also, it is extremely important that you identify properly what fruit or grape type you have used.
3. Liqueurs may be presented in small liqueur bottles.
4. Wine should be presented in plain uncoloured clear glass bottles with **plastic screw caps or plastic corks**. Bottles & caps should be clean, free from labels, seals, etc. Those who submit corked bottles must understand that re-corking may not always be possible & your product may be open while it is on display during the fair. We will do our best but cannot be responsible for proper re-corking.
5. Entries are limited to two (2) per class per exhibitor. The intent of this division is to showcase "homemade" Wine.
6. Liqueurs & Beer, the rules allow for Kits to be used if they are "produced" at home. Those who make their wine or beer at "U-Brews" are usually not involved enough in the production for the product to be considered "homemade" are therefore disqualified from entry, unless you are the person working at the U-Brew who is directly in charge of "production". This is an "honour system" we hope entrants will adhere to.

**EXHIBITS DROP OFF** NorVal Arena: All exhibits (including Beer) received Tues, August 30, 8am to 11am, where you will receive your exhibitors pass when you drop off your item.

**HALL WILL CLOSE FOR JUDGING AT 11am  
NO LATE ENTRIES**

**EXHIBITS PICK UP** NorVal Arena: Please pick up exhibits & prizes Monday morning, Sept 5, 9am to 11am

**JUDGING** Tuesday August 30, 1pm to 6pm. Judging is done by independent persons hired for that purpose. Product is not opened until Judge is in attendance. Due to limited space your exhibits will only be kept for one week following the fair.

**Judge** TBA

**ENTRY FEES:** 1.50 per class (min. entry \$3)  
plus Exhibitor ticket unless 2022 IPE membership is held.

## **EXHIBITOR FEE:**

Adults \$26

## **PRIZES - RIBBONS for 1st, 2nd, 3rd place**

Keeper Trophies for 1st place

**WINE - IMPORTANT NOTE** The judges have asked to have more clarity about dry & sweet. Our judges suggest a cut-point of 20 mg of sugar/litre as the line between dry & sweet. Please do your own testing & enter your wine accordingly

## **Grape Wine:**

- |                         |                               |
|-------------------------|-------------------------------|
| 1. Grape Wine: Red, dry | 3. White, Rose or Pink, dry   |
| 2. Red, sweet           | 4. White, Rose or Pink, sweet |

## **Berry or Fruit Wine:**

- |                                  |                               |
|----------------------------------|-------------------------------|
| 5. Berry or Fruit Wine: Red, dry | 7. White, Rose or Pink, dry   |
| 6. Red, sweet                    | 8. White, Rose or Pink, sweet |

## **Miscellaneous:**

9. Mead, Sherry, Port, sparkling & other varieties
10. Homemade liqueurs, indicate type of base ie: Vodka, Plum
11. Cider **Prizes:** 1st: \$25 Gift Card The BX Press Cider & Orchard, 2nd: \$10 Gift Card Brew Mart Cider kits available at Brew Mart in Vernon

## **Homemade Beer:**

- |                           |  |
|---------------------------|--|
| 12. Homemade Beer: Lagers | 14. Stouts, Porters, Cream, Pale, Amber Ales |
| 13. IPAs                  | 15. Specialty ie: Sours, fruited, etc.       |

On information sheet indicate type of beer & its name if kit used.

## **Brewed on Premises Beer:**

16. Brewed from Your Own Recipe Not B.O.P. Recipe

The intention is to encourage beer makers to compete, through their brew on premise facility. You can use their basic recipe & experiment to make it your own. **IMPORTANT JUDGES NOTE** - "**Brewed on Premises**" means a brew made at a commercial brew-it store & these brews may only be entered in category #15. All other categories (11-14) are brews that are to be made at home from kits or from scratch in other words, "**Homemade**".

**TROPHIES**

Best Bottle of Wine in the show

Donated by: **Cross Road Supply**

Best Bottle of Sweet Grape Wine (Red or White)

Donated by: **Squires Four**

Best Bottle of Homemade Beer

Donated By: **Okanagan Spring Brewery Ltd.**

Best Bottle of Brewed on Premises Beer

Donated by: **Just Brew It**

Best Bottle of Wine (Red or White) Made with B.C. Grapes

Donated by: **Edge of the Earth Vineyards**