

## DIVISION 19 - WINE, LIQUEURS & BEER

**DIRECTOR:** Marie Van Der Wilk spirits@armstrongipe.com

**COMMITTEE:** Patti Ferguson, Patti Noonan

**ENTRIES CLOSE - Friday, August 4th, 2023**

**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. All exhibits will be labelled when exhibit received.
2. Fill in information sheet for each entry & attach to bottle with elastic. Information sheets are available at the IPE office. Drop off all bottles with Division 19 volunteer to confirm entries. 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** Poultry Barn Tues, August 29th, 8am to 11am, you will receive your exhibitors pass when you drop off your items.

**JUDGING STARTS AT 1pm \*\*NO LATE ENTRIES**

**EXHIBITS PICK UP** Poultry Barn. Please pick up exhibits & prizes Mon, Sept 4th, 9am to 11am. After that time, they will be moved to the IPE Office (3010 Wood Ave, Armstrong, BC). You can pick up your unclaimed items until Sept 22, 2023 (upon which time they will be disposed of)

**ENTRY FEES:** 1.50 per class (min. entry \$3)  
plus Exhibitor ticket unless 2023 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 FRESH GRAPES ONLY:**

Made from fresh grapes only (not concentrated or premade juices)

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

### **GRAPE WINE OTHER THAN FRESH:**

5. Grape Wine: Red, dry
6. Grape Wine: Red, sweet
7. Grape Wine: White, Rose or Pink, dry
8. Grape Wine: White, Rose or Pink, sweet

### **BERRY OR FRUIT WINE:**

9. Berry or Fruit Wine: Red, dry
10. Berry or Fruit Wine: Red, sweet
11. Berry or Fruit Wine: White, Rose or Pink, dry
12. Berry or Fruit Wine: White, Rose or Pink, sweet

### **MISCELLANEOUS:**

13. Miscellaneous: Mead, Sherry, Port, sparkling & other varieties
14. Miscellaneous: Homemade liqueurs, indicate type of base ie: Vodka, Plum
15. Miscellaneous: Cider

### **HOMEMADE BEER:**

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

16. Homemade Beer: Lagers
17. Homemade Beer: IPAs
18. Homemade Beer: Stouts, Porters, Cream, Pale, Amber Ales
19. Homemade Beer: Specialty ie: Sours, fruited, etc.
20. Brewed from Your Own Recipe Not B.O.P. Recipe

### **TROPHIES**

Best Bottle of Wine in the show

Donated by:

Best Bottle of Sweet Grape Wine

Donated by:

Best Bottle of Homemade Beer

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

Best Bottle of Wine Made with Fresh Grapes

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