

**DEPARTMENT NO. 10**  
**AMATEUR WINE MAKING**

MEMBER IN CHARGE - Bob Handra - 513-732-5956 Kevin  
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**RULES:**

1. Entries accepted at the Clermont County Fair Grounds on Saturday, July 25, 2026 between 11:00 am and 2:00 pm. Bring entries to the kitchen (right side) of the Multi-Purpose Building during that time period. After judging, wine bottles and awards will be displayed in an area under the grandstand.
2. Exhibitors do not have to live in Clermont County.
3. All items entered will receive the best of care and attention, but the management will not be responsible for the loss or damage to exhibits.
4. Entries may be removed Saturday, August 1, 2026 between 7:00 pm and 8:00 pm.
5. If for some reason, you are unable to be there Saturday night, your exhibit and premium can be picked up at the Fair Board Office on Sunday from 10:00 am to 1:00 pm After that date and time, unless other arrangements are made, premiums under \$10 revert back to the CCAS. Premiums \$10 or more will be mailed to the exhibitor.

**PREMIUM DISTRIBUTION**

All checks will be available for pick up in the Senior Fairboard Office after 7 pm on Saturday. Also available for pick up on Sunday 10 am - 1 pm.

All checks (\$10 and over) not picked up by 1 pm Sunday will be mailed the following week.

**PREMIUMS FOR ALL WINES**

1st - \$10.00, 2nd - \$7.00, 3rd - \$5.00. Best of Show - \$25.00 plus Rosette

**WINE COMPETITION and JUDGING INFORMATION**

1. Each entrant has the option of purchasing a Clermont County Fair season or membership pass or paying a per bottle entry fee of \$6.00 per bottle. Passes can be purchased in the Fair Board office. There is no additional entry fee to enter amateur wine with the purchase of a pass. Those who choose to pay the \$6.00 per bottle entry fee will not have Fair admission included. That must be paid separately at the gate.
2. It is the exhibitor's responsibility to deliver or ship the wines in good condition to the above location before the entry deadline. Judging will start Saturday, July 20, 2025 around 5:00 pm.
3. Amateur homemade wine is defined as wine made by the fermentation process by a nonprofessional wine maker in a nonprofessional facility (usually their home) in batches smaller than 50 gallons. The resulting product will have an alcohol content between 7% and less than 23% by volume.
4. Depending on the category, wines can be fermented from fresh, frozen, canned, or concentrated ingredients, or blends of these, but may NOT have flavorings, colorings, or perfumes added that were not in the original ingredients. Normal items associated with the wine making process like metabisulfite, clearing agents, oak chips, etc. are acceptable. Commercial wines may NOT be blended in.
5. An entrant may enter more than one bottle in each category.
6. Wines must be entered in brown, green or clear wine bottles (Bordeaux, Burgundy, or Rhine style) of .70 liters to 4/5 quart in size. Wines will be judged at room temperature and must be delivered at room temperature.
7. Each bottle must be closed with a cork, screw top, or plastic stopper and filled to within two inches of the stopper.

8. The only visible label on the bottle during judging will be the entry tag issued by the Fair at check in. The type of wine (ingredients) must be legibly printed on the back of the entry tag. Wines will be assumed to be dry unless indicated on the back of the entry tag the level of sweetness (dry, semi-dry, semi-sweet, sweet). The entry tag is to be tied around the neck of the bottle with string. Labels on the bottles which identify the type of wine and/or the producer will be covered during judging.
9. Dry wines are defined as those that have little or no residual sugar (noticeable sweetness). Wines that have noticeable sweetness must be entered in sweet categories.
10. Wines will be judged on their relative merits and on how they represent their ingredients. A Concord wine is not expected to taste like a Cabernet wine.
11. There will be three ribbons awarded in each class. To qualify for an award, a wine must be drinkable. Wines that are contaminated, spoiled or have serious defects will not be eligible for an award. Honorable Mentions can be awarded by the judges for outstanding wines that didn't qualify for one of the awards. A best of show award will be given to the wine felt to be the best overall wine.
12. Judges' decisions are final in making awards. At the discretion of the judges, categories may be combined if there are not at least three entries in a category. Premiums are to be awarded to worthy entries only.
13. Scoring will be on a 20 point scale. The score received for that bottle, the winning score for that class, and any comments by the judge(s) will be recorded for the entrant on the back of the entry form. Minimum scoring values are: 1st-12 points, 2nd-10 points, 3rd-8 points, Honorable Mention-5 points.

**WINE CLASSES**

1. *Dry red grape*: made from fresh grapes or juice. Dry wine made from Vinifera hybrid or Lambrusca grapes are entered into this category. They may be a single ingredient or a blend.
2. *Dry red grape concentrate or kit wine*: made from a kit or concentrate of grapes are entered into this category, these may not be blended with wines made from fresh grapes or juice.
3. *Dry white grape*: made from fresh grapes or juice dry wine made from Vinifera, hybrid or Lambrusca grapes are entered into this category. They may be a single ingredient or a blend.
4. *Dry white grape concentrate or kit wine*: made from a kit or concentrate of grapes are entered into this category. These may not be blended with wines made from fresh grapes
5. *Rose wine*: may be made from any ingredient. The wine must have rose, pink or blush color the ine entered into this category may be of any degree of sweetness.
6. *Non-grape wine*: may be made from any non-grape ingredient. The wine may be of any sweetness fruit, flower vegetable and etc. wines are entered into this category.
7. *Sweet red grape wine*: wines made from any fresh grapes or wine kits are entered into this category. The wine must have definite residual sugar.
8. *Sweet white grape wine*: wines made from any fresh grapes or wine kits are entered into this category. The wine must have definite residual sugar.