

## DIVISION Q: HOMEMADE WINE & BEER

**Location:** Lisbeth Johnstone Hall

**Convenor:** TBA

**Entry Fee:** \$2

**Prize Money:** 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4

**Entry Form:** Please use General Entry Form

**Deadline for Entry Form** (to office): August 12<sup>th</sup>, 2023

Exhibits accepted on August 23 from 10 am – 4pm

### **Wine Classes**

Wines must be made at home. Each entry must be made by natural fermentation only. No fortification with alcohol.

Wines should be shown in regular round wine bottles (26oz or 750ml). Bottles should have type of wine affixed but not identification of maker. All entries must be properly corked. Exhibitor's tag must be attached to bottom of bottle so as not to cover label. Presentation includes proper bottle shape and colour for type of wine, shrink caps, homemade labels if possible on front of bottle and on the back of bottle telling the judges where the fruit/kit came from.

Wines will be judged by the International System considering:

- i. Presentation: 15 points
- ii. Appearance and clarity: 20 points
- iii. Nose/Aroma: 25 points
- iv. Taste: 25 points
- v. Finish: 15 points

**Maximum total: 100 points**

#### **GRAPE WINES**

**01** Red, dry

**02** White or rose, dry

#### **COUNTRY WINES (BERRIES, TREE FRUITS OR VEGETABLES)**

**03** Red, dry

**04** White or rose, dry

#### **APERITIF OR DESSERT WINES (ANY WINE THAT CANNOT BE CONSIDERED TO BE 'DRY' OR 'MEDIUM-DRY')**

**05** Red

**06** White

**07** Mead

#### **CIDER**

**08** Apple or other

#### **LIQUEURS**

**09** Indicate type of base used

**10** Fortified port or sherry 1/2 bottles only

**Most Points** (01-10), \$25

### **Beer Class**

This category is open to any beer brewed entirely by the entrant. It is expected that the entrant will have crafted the beer on their own effort, either at home or using the equipment of a rental premise. One bottle of each entry must be submitted. Exhibitor's tag must be attached to bottom of bottle so as not to cover label. Bottles must be marked for class on the label.

Judging of beer classes will consider:

- i. Presentation: 5 points
- ii. Clarity: 25 points
- iii. Colour: 30 points
- iv. Taste: 40 points

**Maximum total: 100 points**

**15** Pale ale – The classic pale ale: gold or copper in colour; low to medium maltiness and a medium to high hop bitterness.

**16** Canadian lager – Light in character, delicately hopped. Adjuncts such as rice and corn are typically used to lighten the body.

**17** Brown ale – Brown, full-bodied, lightly hopped

**18** Stout – Very dark, heavy and top fermented, generously hopped

**19** Beer – Any other not listed above

**Most Points** (15-19), \$25



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