



“A Taste of Little Italy” 2010 Amateur Wine Competition

Sponsored by the Cleveland Chapter of the American Wine Society

With support from the Northern Ohio Wine Guild

Prizes sponsored by

Little Italy Wines and Chalet Debonne Vineyards, Winery and Juice House

The **Montessori School at Holy Rosary** in Cleveland's Little Italy Neighborhood is planning the thirteenth annual **“Taste of Little Italy”** fundraising event on the Montessori School grounds. The date for the **Taste of Little Italy** is Sunday, September 19th between 3:00 P.M. and 7:00 P.M.

This continues to be **THE** Italian food and wine event of the year that represents the culinary and cultural ethnicity of the Italian community in the city of Cleveland. Most of the neighborhood restaurants, bakeries and merchants, as well as other Cleveland area Italian restaurants and a large number of wine distributors are involved. Restaurants serve signature dishes or hors d'oeuvres and bakeries serve Italian breads, pastries or cookies. Most of the wines served will be Italian or Cal-Italian types or varietals. **PROCEEDS FROM THIS EVENT WILL GO DIRECTLY TO THE MONTESSORI SCHOOL AT HOLY ROSARY.**

We are happy to continue as part of this event, the tenth annual **Amateur Wine Competition**. This year's home winemakers' contest will be sponsored by the **American Wine Society** with support from the **Northern Ohio Wine Guild**. Home winemakers from the Northeastern Ohio area will compete with each other in a friendly and fun venue to determine the best homemade wines in the region. All Gold Medal “Best of Category” winners will get one complimentary ticket to the Taste of Little Italy. **The “Best of Show” winner will also receive a Genuine French oak barrel bookcase from Little Italy Wines.** Also this year, the second bottles of the best wines in the competition will be offered as a case of wine in the Silent Auction at the **Taste of Little Italy**.

In recognition of the outstanding reputation of this event, the **American Wine Society**, a national organization with nearly 5,000 members, continues to sanction this event as an **Official Regional Competition**. The Cleveland Chapter of AWS will supply several certified wine judges for this event. We will have information on AWS membership at the Taste of Little Italy competition.

The actual contest judging will take place the morning of Saturday, September 11th in the Holy Rosary Church Basement Catering Facility. **Entrants not serving as Wine Stewards will not be allowed into the church basement facility until after Noon. Our Winemaking Seminar begins at 1:00PM.**

1:00 P.M. Free Seminar: This year we are extremely pleased to present **“An Intimate Discussion about Grapes and Winemaking with Doug Moorhead of Presque Isle Wine Cellars.”** Doug Moorhead has been involved with growing grapes, making wine and providing supplies to home winemakers for his entire life. He has tried to grow almost every grape varietal you can think of at one time or another. As the patriarch of Pennsylvania's first family of grape growing, (they have been doing this for seven generations), he has evaluated almost every new grape, gadget, yeast or additive that has come down the pike. Doug Moorhead is truly **the home winemaker's best friend!** Doug has an answer for almost any winemaking and grape growing question that you can think of.

ENTRY DROP-OFF DEADLINE is August 28, 2010

Awards will be presented at **approximately 3:00**. All entrants, judges and stewards are invited to the Italian Buffet Dinner, which will start at **approximately 4:00**. Those who are not entering wines, judging or serving as a wine steward may attend the Italian Buffet Dinner for a cost of \$15.00 each. All guests must make **reservations in advance** with Matt Silvaggio. Please bring a bottle or two (or more) of your wine to share with your fellow winemakers. Because we will be consuming alcoholic beverages, this event is for **adults only. No children please!!!**

Please pass this information along to every local amateur winemaker that you know.

2010 Taste of Little Italy Wine Competition Guidelines

1. An AMATEUR winemaker makes wine either alone or in collaboration with other amateur winemakers. If there is collaboration, all persons involved must be named on the entry form and are considered as one entrant. **Any wine which may be legally sold is not an Amateur Wine.** Any inquiries regarding amateur status may be directed to Competition Coordinator **Matt Silvaggio** (440) 292-6985, Head Wine Judge **Dale Mitchell** (330) 352-1663, or, Head Wine Steward **Tom Cobett** (260) 341-2258.
2. Amateur winemakers may not use the facilities of a commercial winery during any stage of wine preparation or wine storage.
3. Grape varieties are classified as **Vinifera, Hybrid, and Native**. Grapes of the *vitis labrusca*, *vitis riparia*, *vitis rotundifolia*, *vitis rupestris* or *vitis aestivalis* species will be considered as Native.
4. Wines entered as varietals should contain at least 75% of that varietal. Wines containing less than 75% of one varietal should be entered as blends.
5. Wines from the same fermentation but made into different sweetness levels or receiving different treatments of oak, may be entered into the appropriate categories without restriction.
6. Blends that include grape wine and fruit wine must be entered in the Fruit category. Fruit or non-grape wines which are sparkling or fortified must be entered in the respective Sparkling or Fortified categories.
7. There is **no limit** to the number of wines that a person or team may enter.
8. Two 750 ml. bottles (or 375 ml. bottles for Dessert wines) will be required for each entry.
9. All wines will be judged by a panel of professionally qualified judges according to the current relative merits of the wine within the category.
10. The "Best of Category" winners will be clearly superior in their category and the "Best of Show" wine will have an overall enological excellence that surpasses all other wines in the competition.
11. **PRE-REGISTRATION IS MANDATORY** and can be accomplished by returning the entry form included in this mailing to one of the receiving sites, before **August 28, 2010**, with a check payable to Matt Silvaggio. Please write "Wine Competition" in the memo area of the check.
12. The entry fee on time registration is \$10.00 per entry. The entry fee after the drop-off deadline is \$20.00 per entry. The entry fee covers the expense of professionally qualified judging, competition correspondence and the award medals and ribbons. **All profits go to support the Montessori School at Holy Rosary Church.**
13. It is the responsibility of the entrant to deliver the entry wines to one of the following receiving sites:
Little Italy Wines, 12414 Mayfield Rd., Cleveland - (216) 231-9463
Dover Winery, 24945 Detroit Rd., Westlake - (440) 871-0700
The Montessori School at Holy Rosary, 12009 Mayfield Rd., Cleveland – (216) 421-0700.
14. **NEW! Please put labels on your bottles!** These labels will be judged against each other in the Best Label Competition.
15. The **judging will be conducted on September 11, 2010**. Categories containing less than 10 entries may be combined. Additional categories may be added at the discretion of the Head Wine Judge, Dale Mitchell. The "Best of Show" judging will be done immediately after the end of the Panel Judging.

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16. The number of Gold, Silver and Bronze medals awarded in each category will be decided by the average scores from the judging panels. The Point Guidelines for awards are:

BRONZE 14.0 – 14.9

SILVER 15.0 – 16.4

GOLD 16.5 - 20

These are the same point requirements that are used in Commercial Wine Competitions.

17. The Competition Coordinator, the Head Wine Judge and the Head Wine Steward reserve the right to interpret these rules as necessary for the best interests of the Competition.

ENTRY CATEGORIES AND DESCRIPTIONS

Wines containing less than 75% of the major varietal should be entered as Blends.

White Vinifera: Table wines made from a Vinifera species of grape, dry or semi-dry.

110 Chardonnay

120 Riesling

130 Gewurztraminer

140 Sauvignon Blanc

150 Pinot Grigio (Pinot Gris)

180 Other White Vinifera Varietals

190 White Vinifera Blends

Red Vinifera: Table wines made from a Vinifera species of grape, dry or semi-dry.

210 Cabernet Sauvignon

220 Zinfandel

230 Merlot

240 Petite Sirah

250 Pinot Noir

260 Cabernet Franc

270 Sangiovese

280 Other Red Vinifera Varietals

290 Red Vinifera Blends

White Hybrid: Table wines made from the grapes crossed from more than one species, dry or semi-dry.

310 Seyval

320 Vidal Blanc

330 Vignoles

380 Other White Hybrid Varietals

390 White Hybrid Blends

Red Hybrid: Table wines made from the grapes crossed from more than one species, dry or semi-dry.

410 Chambourcin

480 Other Red Hybrid Varietals

490 Red Hybrid Blends

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White Native: Table wines made from a North American species of grape, dry or semi-dry. (Examples: Niagara, Delaware, Diamond, Dutchess, Scuppernong, etc.).

510 White Native Varietals and Blends

Red Native: Table wines made from a North American species of grape, dry or semi-dry. (Examples: Concord, Norton, Cynthiana, etc.).

610 Red Native Varietals and Blends

Blends: Table wines made from grapes from different main categories, dry or semi-dry. (Examples: Vinifera/Hybrid, Hybrid/Native, Vinifera/Native.) Minor varietal should constitute 10% or more. If the minor varietal is less than 10%, enter the wine in the appropriate varietal category above.

660 White

670 Red

Fruit: Table wines, dry, semi-dry or sweet.

720 Apple or Pear

740 Stone Fruits (Examples: Peach, Plum, Apricot, Cherry, etc.)

760 Raspberry or Blackberry

770 Other Berries (Examples: Strawberry, Elderberry, Blueberry etc.)

790 Others, including blends and flavored wines (Examples: May Wine, Vermouth)

Aperitif / Dessert:

810 Dry, Semi Dry or Sweet Fortified Aperitif or Dessert wines (Ports & Sherries)

880 Sweet Non-fortified Grape (over 3% residual sugar)

890 Dessert Non-fortified (over 6% residual sugar)

Sparkling: Wines made effervescent by the presence of Carbon Dioxide.

980 Sparkling Grape and Non-grape including blends

Rosé: Blush, pink or rose-colored grape table wines

Rosé Fruit Wines should be entered in the appropriate *Fruit* category.

1000 Dry or semi-dry, made from red grapes or blends of white and red grapes.

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2010 Taste of Little Italy Amateur Wine Competition ENTRY FORM

Return this page with your entry fee payment. Make additional copies if needed.

Category Number (1)	Year Made	Main Varietal	%	Other Varietals and %	Sweetness (2)

- (1) Use the Category Number for your wine as shown under Entry Categories and Descriptions
- (2) Sweetness Levels: D=DRY Less than 1% Residual Sugar; SD=SEMI DRY 1% to 3%; S=SWEET 3.1% to 6%; DES=DESSERT Over 6% Residual Sugar

ENTRY FEES + GUEST FEES = TOTAL FEES DUE

\$

Number of Entries X \$10.00 (before 8/28/10) or \$20.00 (after 8/28/10)

Guest Fee for the Italian Buffet is \$15.00 per person

Winemaker Name(s):

Telephone: (_____) _____ E-mail: _____

Street: _____

City: _____ State: _____ ZIP: _____

I (We) certify that I am (we are) the winemaker(s) of the above listed wines.

Signature: _____ Date: _____

Signature: _____ Date: _____

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