

# 2023 North Carolina Fine Wines Competition Competition Participant Guide



North Carolina  
Fine Wines Competition

## HIGHLIGHTS FOR 2023

### Competition Entries

- Wines must be made from grapes that are 100% North Carolina grown and vinified.
- Grapes must be Vinifera, Hybrid, or a blend of Vinifera/Hybrid, with a minimum production of 25 cases.

### Key Dates

- **March 27, 2023** - Wines entered at online ([EnofileOnline.com](https://enofile.com)) & entry fee for each wine received.
- **March 27, 2023**- Two (2) bottles of each entry must be received.

### Events Following the Competition

- Competition results will be announced at the NC Fine Wines Awards Gala, on April 15, 2023. The event is open to the public. Information about the Awards Gala will be emailed to all Entrants, and we hope you can join us.
- Opportunities may be available throughout 2023 for Entrants whose wines are included in the NC Fine Wines Case to represent and pour winning wines at events to ShowCase the winning wines. Additional opportunities may be available to all entrants with award winning wines. These will be shared via email as opportunities are identified.

# 2023 North Carolina Fine Wines Competition Competition Participant Guide

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# 2023 North Carolina Fine Wines Competition

## Entry Requirements

**By entering a wine in the competition, Entrant attests and agrees to the following:**

- (1) Wines are made from grapes that are **100% North Carolina grown and vinified**. Winery production records will be provided to the Fine Wines of NC for verification, upon request;
- (2) Grapes are Vinifera or Hybrid;
- (3) Minimum production of 25 cases.
- (4) Agricultural ingredients used in making the wine, such as oak, spirits, tannins, etc., are not required to be grown/produced in North Carolina.
- (5) Spirits added to fortified wine must be neutral.
- (6) Entrant agrees to release any wine that wins an award for sale to the public (Retail or Wholesale);
- (7) Your entrance into the 2023 North Carolina Fine Wines Competition constitutes a membership payment to join Fine Wines of NC. \$85 of your first entry will be applied to your initial or renewal membership.
- (8) Fine Wines of NC is permitted to collect and use all data submitted by Entrant in connection with the 2023 North Carolina Fine Wines Competition. Medal winners will be announced on [Enofileonline.com](http://Enofileonline.com) the NC Fine Wines web page, other social media.
- (9) Fine Wines of NC, the 2023 North Carolina Fine Wines Competition, their respective officers, directors, employees, contractors, volunteers, and any sponsor of the same ("Indemnified Parties") shall not be responsible for any losses due to the theft or damage of any wines entered into the 2023 North Carolina Fine Wines Competition by fire, accident, vandalism or other causes. The Entrant expressly waives and releases any claim or demand that it may have against any of the indemnified parties by reason of any damage to, or loss of, any wine entered in the 2023 North Carolina Fine Wines Competition.

# 2023 North Carolina Fine Wines Competition

## Entry Process

### Entry Fees & Process

- Entry fee of \$85 per entry with submission of two 750ml or equivalent or two 375ml of dessert. Wines entered and later withdrawn will forfeit entry fees. Unopened bottles not used during judging may be auctioned at NC Fine Wines Awards Gala or donated/poured at events in support of organization goals.

### Key Dates

- All wines must be entered through [EnofileOnline.com](https://enofile.com) & entry fee for each wine received by **March 27, 2023**.
- Two (2) bottles of each entry must be received by **March 27, 2023**.

### Entry Process to enter a wine for the 2023 North Carolina Fine Wines Competition:

(1) Go to [EnofileOnline](https://enofile.com) to register and enter each wine.

**(2) By entering a wine in the Competition, Entrant attests and agrees to all the Entry Requirements** (see Page 3 above)

(3) Provide following information for each wine entered:

- Identify the (I) Category Type & (II) Category (Found in Chart Below). These choices are listed in dropdown boxes on Enofile Online.
- Identify % of each varietal used in blends (list grapes in order of largest % to lowest %).
- List Name of Varietal or Name of Wine (if other than varietal)
- Appellation/AVA: Appalachian High Country AVA, Crest of the Blue Ridge Henderson County AVA, Haw River Valley AVA, Swan Creek AVA, Upper Hiwassee Highlands AVA, Yadkin Valley AVA, or North Carolina
- Residual sugar (%)
- Vintage (NV if none)
- Number of gallons & Cases Produced (Where a Case = 12 bottles)
- Retail Price
- Picture of your label in .jpeg or .tiff format (if available)
- Provide the Vineyard, Grower Name, & location(s) where grapes were grown in the "Comments" section of the Enofile Entry Form.

(4) Arrange to deliver wines - two (2) 750ml bottles OR two (2) 375ml bottles of dessert wine]:

(a) Wines may be delivered to regional pickup location or shipped

(b) Wines **delivered in person by appointment**. Email [info@NCFineWines.com](mailto:info@NCFineWines.com) to arrange a time.

# Entry Categories

## I. CATEGORY TYPE [Hybrid, Vinifera or Blends]

- White
- Red
- Rosé
- Dessert/Port
- Sparkling

II. **CATEGORY** : All varietal wines must contain at least 75% of the varietal, or it must be entered as a blend.

### **White**

Albariño  
Assyrtiko  
Chardonnay, unoaked  
Chardonnay, oaked  
Chardonel  
Fiano  
Gewürztraminer  
Grüner Veltliner  
Marsanne  
Malvasia Bianca  
Moschofilero  
Pinot Grigio  
Pinot Gris  
Petit Manseng  
Ribiolla Gialla  
Riesling  
Rkatsiteli  
Roussanne  
Sauvignon Blanc  
Seyval Blanc  
Traminette  
Vermentino  
Vidal Blanc  
Vignoles  
Viognier  
Other White Varietal/White Blend

### **Rosé**

Dry rosé  
Blush (not dry)

### **Red**

Aglianico  
Barbera  
Cabernet Franc  
Cabernet Sauvignon  
Corot Noir  
Chambourcin  
Cynthiana (Norton)  
Lemberger  
Malbec  
Marechal Foch  
Merlot  
Montepulciano  
Mourvèdre  
Nebbiolo  
Nero Amaro  
Nero D'Avola  
Norton (Cynthiana)  
Petit Verdot  
Pinot Noir  
Regent  
Sagrantino  
Sangiovese

Syrah/Shiraz

Tannat

Tempranillo

Touriga Nacional

Zinfandel

Other Red Varietals

Meritage blend (*a blend of any of the following: Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot or Malbec*)

Non-Meritage Blend

### **Sparkling**

Carbonation Method

Traditional Method

Tank Method

Pétillant Naturel (Pét-Nat)

### **Dessert/Port**

Port-style (red)

Port-style (white)

Dessert wine (red)

Dessert wine (white)

Blend

# 2023 North Carolina Fine Wines Competition

## Judging, Back Room Procedures & Awards

### Judging

- Judges will all hold an active certification as either Master or Advanced Sommelier, or equivalent. Names of judges will be announced prior to the competition.
- No discussion about the wines will be permitted during the judging.
- Judges' Tasting Notes will be made available to the Entrant.
- Judges will use the following Wine Spectator 100 point scale when rating wines:
  - 95-100 Classic: a great wine
  - 90-94 Outstanding: a wine of superior character and style
  - 85-89 Very good: a wine with special qualities
  - 80-84 Good: a solid, well-made wine
  - 75-79 Mediocre: a drinkable wine that may have minor flaws
  - 50-74 Not recommended

Note: Any wine below 50 will not receive a score.

- **Scoring Methodology:** Each wine will be evaluated by all judges, in a single-blind tasting. Judges will know the vintage, grape(s) or category of a wine, % of each varietal, and residual sugar; no other information about the wine will be provided to the judges. The lowest score will be dropped; the remaining scores are used to determine Awards, and will be averaged to determine the Final Score.

### Back Room Procedures & Oversight

- A back room manager will be responsible for ensuring integrity of pouring, delivery and coding of the wines.
- An independent party will be on-site to monitor the integrity of the scoring tabulation as well as ensuring integrity of pouring, delivery and coding of the wines.
- Results will be kept confidential until announcement at the Awards Gala.

### Awards

#### Medals

Double Gold medal: All judges assign a score of 90 or higher.

Gold medal: Final Score is 90 or higher

Silver medal: Final Score is 85-89

Bronze medal: Final Score is 80-84

#### Best in Show

Highest scored wine

#### Best in Categories (Minimum score 85)

Best Red

Best White

Best Rosé

Best Dessert/Port

Best Hybrid [must contain at least 75%]

Best Sparkling

#### NC Fine Wines Case

Composed of the highest scoring wine in each category plus the next six highest scoring wines

#### Additional Recognition

Best of Varietals and Best of Blends will be identified.

# Highlights of Changes from Prior Years

## 2023 CHANGES

- None - same as 2021 and 2022.

## 2021 CHANGES FROM 2020

- The *Red* Category is open to Vinifera, Hybrid or Blends of both.
- The *Rosé* Category is open to Vinifera, Hybrid or Blends of both.
- The *White* Category is open to Vinifera, Hybrid or Blends of both.
- To be Eligible for The *Best Hybrid* Award, a wine must contain at least 75% Hybrid grapes.
- A minimum score of 85 is required for Awards for Best in Categories
- Best of Varietals and of Blends (with minimum score of 80) will be identified.

## CHANGES FROM 2019

- Minimum production of 25 cases.
- The *Dessert/Port* Category is open to Vinifera, Hybrid or Blends of both.
- Entry submission lowered to two 750ml or equivalent or two 375ml of dessert (from 3 bottles per entry).

## CHANGES FROM 2018

- Eliminated requirement for # cases available.
- The *Sparkling* Category is open to Vinifera, Hybrid or Blends of both.
- Wines made from Norton / Cynthiana are eligible in the Hybrid Category
- Judge's tasting notes, which are provided only to the Entrant, will now also include the individual score from each judge.
- Winery production records will be provided to the Competition for verification.
- Agricultural ingredients that are used in making the wine, such as oak, spirits, tannins, etc., are not required to be grown/produced in North Carolina.
- Spirits added to fortified wine must be neutral.