



NEW YORK
WINE
CLASSIC

August 6 – 7, 2019

Watkins Glen Harbor Hotel

Watkins Glen, NY

PRESENTED BY THE NEW YORK WINE & GRAPE FOUNDATION



2019 Entry Information & Competition Rules

(Entry Deadline is July 12, 2019)

Thank you for your interest in the New York Wine Classic, hosted by the New York Wine & Grape Foundation. Please review the following details to ensure your complete and proper entry into our competition.

COMPETITION RULES

The competition is open to any wine produced in and bearing an approved New York AVA as established by the TTB. A complete listing of New York AVAs can be found [HERE](#).

Finger Lakes/Cayuga/Seneca
Hudson River/Upper Hudson River
Lake Champlain
Lake Erie

Long Island/North Fork/Hamptons
New York/New York State
Niagara Escarpment
OR a New York County

The competition is also open to specialty wines (non-grape wines) and concord grape brandy produced in New York State. Each of these categories will have their own award and are not eligible for the Governor's Cup round.

- All entries must be commercially available in New York State at the time of entry.
- All bottles must have a government-approved label attached.
- Winner of the Governor's Cup will be asked to supply the New York Wine & Grape Foundation with up to three (3) cases of wine at wholesale pricing for promotional events.
- In order to be eligible for the Winery of the Year Award, a winery must enter seven (7) or more grape wines.

ENTRY FEES

This competition does not qualify for the Foundation's wine competition program, as it is open only to New York wines.

- All Entries:
(Please Note: We no longer have a limited production category. All grape wines will have the opportunity to compete for the Governor's Cup.)
 - \$70 for NYWGF Winery Members (Use Code: **MEMBER19** for discount)
 - \$85 for Non-Members
- There will be an additional \$15 flat fee added to all paper-based entries.

HOW TO ENTER

1. Review the rules.
2. Determine the correct class identification codes for the wine(s) you are entering.
3. Enter [ONLINE](#) by July 12, 2019.

OR

Fill out the [paper-based entry form](#) completely and accurately and mail along with your payment to:

NYWGF
Attn: New York Wine Classic/Jennifer Cooper
1 Keuka Business Park, Suite 208
Penn Yan, NY 14527

**PLEASE NOTE: Wine submitted without a payment will not be judged.
No late entries will be accepted this year.
There will be an additional \$15 flat fee added to all paper-based entries.*

4. **Ship Your Wine Samples to Arrive Between July 8th and July 19th, 2019 to:**

NYWGF
Attn: New York Wine Classic/Jennifer Cooper
1 Keuka Business Park, Suite 208
Penn Yan, NY 14527

How Much Product Do I Ship?

- All Wines: (4) 750 ML bottles or equivalent
- Ice Wines, Dessert Wines, etc.: (6) 375 ml bottles
- Grape Brandies: (2) 750 ml bottles

Entry Form Helpful Hints

Please fill out the entry form completely for each wine, including:

- | | |
|---|---|
| <input type="checkbox"/> Class Number
<i>(We are not responsible for wines entered in the incorrect class)</i> | <input type="checkbox"/> Residual Sugar % |
| <input type="checkbox"/> Vintage | <input type="checkbox"/> Acid |
| <input type="checkbox"/> Labeled Name of Product | <input type="checkbox"/> pH |
| <input type="checkbox"/> AVA/Labeled Appellation | <input type="checkbox"/> Alcohol |
| <input type="checkbox"/> # Cases Produced | <input type="checkbox"/> Price/bottle |
| <input type="checkbox"/> Varietal Content
<i>(please indicate percentages)</i> | <input type="checkbox"/> Special Designation, if applicable
<i>(i.e. Reserve, Single Vineyard, etc.)</i> |

Blend and residual sweetness information is needed so we can be sure to serve the wines in the best order. In the case of **Riesling**, you must provide the residual sugar, acid, and pH in order to determine whether the wine will be judged in the Dry, Medium Dry, Medium Sweet, or Sweet categories. The International Riesling Foundation's Riesling Taste Profile system is included with this mailing to assist you. It is your responsibility to enter it in the appropriate category based on that system. All information is available at www.drinkriesling.com.



New York Wine & Grape Foundation
1 Keuka Business Park, # 208, Penn Yan, NY 14527
(315) 924-3700



**Submit Your Entries with Payment by July 12th, 2019
No Late Entries Accepted!**

Enter online at www.enofileonline.com

OR

Via Paper Form

**\$15 flat fee added to all paper entries*

Please send your entry to:

NYWGF

Attn: New York Wine Classic/Jennifer Cooper

1 Keuka Business Park, Suite 208

Penn Yan, NY 14527

**Please note that wine submitted without a payment will not be judged.*

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Ship Your Samples to Arrive Between July 8th and July 19th, 2019

NYWGF

Attn: New York Wine Classic/Jennifer Cooper

1 Keuka Business Park, Suite 208

Penn Yan, NY 14527

Questions?

Please contact Jennifer Cooper at jennifercooper@nywgf.org or call (315)-924-3706.



2019 ENTRY CLASS LISTING

CLASSIFICATION RULES

1. Please choose the correct category for each entry.
2. Varietals must contain 75% of the labeled grape variety or it will be considered a blend.

Questions? Please call Jenn Cooper at (315) 924-3706.

WHITE

150	Albariño
220	Cayuga
100	Chardonnay (Oaked)
101	Chardonnay (Unoaked)
230	Diamond
110	Gewürztraminer
140	Grüner Veltliner
240	Niagara
160	Pinot Gris
120	Riesling (Dry)
121	Riesling (Medium Dry)
122	Riesling (Medium Sweet)
123	Riesling (Sweet)
130	Sauvignon Blanc
180	Seyval
170	Traminette
210	Valvin Muscat
200	Vidal
190	Vignoles
270	Other Vinifera White Varietal
280	Other Hybrid White Varietal
290	Other Native White Varietal
300	White Blend (Vinifera)
301	White Blend (Vinifera & Non-Vinifera)
302	White Blend (Non-Vinifera)

PINK

700	Rosé (0 to 2% RS)
710	Blush (>2% RS)

SPARKLING

800	Traditional Method
810	Force Carbonation/Transfer Method
820	Pétillant Naturel (Pét-Nat)

RED

500	Baco Noir
400	Cabernet Franc
410	Cabernet Sauvignon
530	Concord
430	Lemberger/Blaufränkisch
490	Léon Millot
460	Malbec
520	Maréchal Foch
470	Marquette
420	Merlot
510	Noiret
480	Petit Verdot
440	Pinot Noir
450	Syrah
570	Other Red Vinifera Varietal
580	Other Red Hybrid Varietal
590	Other Native Red Varietal
600	Red Blend (Vinifera)
601	Red Blend (Vinifera & Non-Vinifera)
602	Red Blend (Non-Vinifera)

DESSERT

900	Late Harvest
910	Ice Wine (frozen on the vine)
911	Iced Wine (frozen after harvest)
920	Other Dessert Wine (over 14% alcohol)
930	Fortified (Port-like)
940	Sherry-style

SPECIALTY (Fruit, Mead, Orange, Brandy)

950	Honey Wine/Mead
960	Fruit Wine
970	Sparkling Fruit Wine
980	Orange Wine
990	Concord Grape Brandy



2019 New York Wine Classic Riesling Guidelines

(Entry Deadline is July 12, 2019)

RIESLING SUGAR GUIDELINES: THE SCALE (As utilized by the New York Wine Classic 2019)

It is proposed that the International Riesling Foundation supports four sweetness categories for Riesling, as set forth below, using no numbers to designate the various categories. They will be referenced only by the terms we used for each of the four categories. Wineries are encouraged to use these categories on all their literature and labeling as well as verbally as a guide for wholesalers, retailers, restaurateurs and consumers.

In the following list, sugar and acid are listed in grams per liter.

IRF RIESLING TASTE PROFILE, TECHNICAL GUIDELINES SUMMARY					
	SUGAR TO ACID RATIO	pH		pH	SHIFT DUE TO pH
DRY	< 1.0	3.1 to 3.2	If	= or > 3.3	Med Dry
				3.5 or >	Med Sweet
MEDIUM DRY	1.0 to 2.0			= or > 3.3	Medium Sweet
				< or = 2.9	Dry
MEDIUM SWEET	2.1 to 4.0			= or > 3.3	Sweet
				< or = 2.9	Medium Dry
				< or = 2.8	Dry
SWEET	= or > 4.1			< or = 2.9	Medium Sweet
				< or = 2.8	Medium Dry

The proposal is as follows:

DRY. All wines carrying this designation will have a sugar-to-acid ratio not exceeding 1.0. For example, a wine with 6.8 grams of sugar and 7.5 grams of acidity would be in the same category as a wine with 8.1 grams of sugar and 9.0 grams of acid. Similarly, a wine with 12 grams of sugar and 12 grams of acid would be classified as dry.

Notice also that wines that are totally or “near-totally” dry (such as 4 grams per liter) will have a much lower ratio. For instance, a wine with only 3 grams of sugar and a total acidity of 6 grams per liter will have a ratio of .5, and clearly the wine is dry.)

As to pH: we assume that the range of pHs for most Rieslings is between 2.9 and 3.4. So 3.1 is the “base” pH with which most wine makers will be working. So if the pH of wine is 3.1 or 3.2, it remains in this dry category. But if the pH is 3.3 or 3.4, it moves up to Medium Dry. (And if the pH is 3.5 or higher, the wine maker may wish to move the wine to Medium Sweet.)

MEDIUM DRY. Here the ratio is 1.0 to 2.0 acid to sugar. Example: a wine with 7.5 grams of acid could have a maximum sugar level of 15.0 grams. And if the pH is above 3.3, it moves to Medium Sweet, and if the pH is as low as 2.9 or lower, the wine moves to Dry.

MEDIUM SWEET. The ratio here is 2.1 to 4.0 acid to sugar. Example: a wine with 7.5 grams of acid could have a maximum sugar level of 30 grams. And again, the same pH factor applies as a level two wine: if the pH rises to 3.3, you move up to Dessert, and if the pH drops to 2.9 you move to Medium Dry. And if the pH is 2.8 or below (highly unlikely), the wine could be called Dry.

SWEET. Ratio above 4.1, but using the pH adjustment, a sweeter wine with a ratio of, say, 4.4 might actually be moved to Medium Sweet if the pH is significantly lower.

It is vital that all IRF members adhere to the same terminology so when we speak to Riesling consumers about what is a dry wine and what is a medium dry wine, we are all speaking the same language.

This guideline should assist restaurants in that servers can verbally tell patrons what style of wine they will be getting. The more it is used, the more the terminology will be understood.

It is highly recommended that this guideline be used in conjunction with the IRF’s approved graphic interpretation, called The Taste Profile, that could be used on back labels, case cards, shelf-talkers, and so forth. For this proposal to have the greatest impact, the terms we offer above for the four levels of sweetness remain unchanged.

For more information on the International Riesling Foundation, please visit www.drinkriesling.com.

Questions?

Please contact Jennifer Cooper at jennifercooper@nywgf.org or call (315)-924-3706.