**2024 MISSOURI WINE COMPETITION  
Jim Anderson, Executive Director**Missouri Wine and Grape Board  
Jefferson City, MO (800) 392-9463  
July 10 - 11, 2024

**2024 COMPETITION JUDGES**

**Glenn Bardgett**, Wine Director, Annie Gunn’s Restaurant, St. Louis, MO

**Jacob Thornton**, WSET L3, Springfield, IL

**Doug Frost**, Master Sommelier and Master of Wine, Kansas City, MO

**Catherine Neville**, tasteMAKERS Producer, St. Louis, MO

**Jon Parker**, Wine Retailer, Parker’s Table, St. Louis, MO

**Patricia Wamhoff**, Advanced Sommelier and Certified Wine Educator, St. Louis, MO

**Mike Ward**, Breakthru Beverage, CWE, WSET L2, St. Louis, MO

Industry Judge: **Nathan Held**, Stone Hill Winery, Hermann, MO

**AWARDS OFFERED**

1. Governor’s Cup
2. CV Riley Award for Best Norton
3. Husmann-Jaeger Award for Best White Varietal Wine
4. Best of Class for Dry White, Semi-dry White, Sweet White, Dry Red, Semi-dry Red, Sweet Red, Dry Rosé, Semi-dry Rosé, Sweet Rosé, Dessert/Fortified, Sparkling, Late Harvest/Ice, Distilled and Fruit Wine
5. Gold, Silver, and Bronze Medals

**RULES**

1. Entry forms must be completed **online** by 4:00 p.m. on **Friday, June 7, 2024**. ***Entry forms must be filled out online in entirety or they will be rejected.***
2. There will be a flat $40 entry fee for all entries. All entry fees will be administered by the Wine and Grape Board. Wineries that enter two (2) or more entries will get one (1) free entry. Limit one (1) free entry, for a $40 total value. Minimum of two (2) total entries to participate. All wineries producing wine on-site are eligible.
3. ***TTB approved labels are required to be submitted*,** with proof of authorization available upon request. Each wine entry must include the number of cases produced. Images or photocopies of labels are acceptable and may be emailed to **missouri.wine@mda.mo.gov** or delivered with your entries.
4. Wines must be shipped or delivered to a representative of the Wine & Grape Board at: Missouri Wine Competition, Missouri Wine & Grape Board, 1616 Missouri Blvd., Jefferson City, MO 65109, and must be received by close of business (4:00 p.m.) on **Friday, June 21, 2024.** Missouri & Grape Board offices are **closed Wednesday, June 19**.
5. Infractions of rules and regulations will result in disqualification.
6. A winery may enter any wine so long as at least **22** cases of this same wine are bottled and available at the winery on August 8 (opening day of MO State Fair). Varietal entries must have the name of the variety on the label and may not be entered in a proprietary category. No winery may enter more than **three** wines in the “Out-of-state” class.
7. All entries must be produced in Missouri under a Missouri 22MS, LMS, or Domestic Wine License. ***If the wine label does not have the word(s) Missouri, and/or Missouri appellation of origin, in direct compliance as to TTB rules and regulations (Subpart D, 27 CFR section 4.20 through 4.39), that wine must be entered into the out-of-state category. Other than Mead, there will be no exceptions to this rule.***
8. All wine entries must be fermented at the entering winery, must meet state and federal standards and become the property of the Missouri Department of Agriculture.
9. **Four** bottles of all entries will be required. Wineries may be required to provide **one** case of each gold medal winning wine for Missouri Wine and Grape Board promotional use.
10. The Wine and Grape Board will procure and distribute the official medals to be displayed on individual award-winning bottles.
11. Best of Class, Gold, Silver, and Bronze medal-winners will be announced following the competition.
12. All wines will be judged based on their merit for gold, silver, and bronze medals, according to judge’s discretion. Only “Missouri wine” gold medal winners will be considered for Best of Class and only Best of Class medal winners will be considered for the Governor’s Cup. Only Missouri wine is eligible for the Governor’s Cup. If a varietal has six or more entries, a special designation will be given to the highest awarded gold medal wine in each qualifying varietal category (i.e. Best Vidal, Best Norton/Cynthiana, etc.).
13. **Sweetness levels will be the responsibility of the entering winery. Each entry must contain the level of sweetness (example: .73%) on the entry form.** Award winning wines could be subject to laboratory analysis. Wines found to be miscategorized may be subject to disqualification.
14. Wines not classified elsewhere will be considered “specialty.” The contents of this wine must be made available upon entry form.
15. Judging by the vintage, type, style, classes, wine making techniques and/or the sub-division of classes will all be within the discretion of the superintendent of the wine judging.

**WINE CATEGORIES**

Dessert wines: 000 series

Distilled products: 100 series

Sparkling wines: 200 series

Red table wines: 300 series

White table wines: 400 series

Late Harvest wines (not fortified): 500 series

Pink Catawba & Rosė wines: 600 series

Natural fruit and flavored wines: 800 series

Out-of-state wines: 1000 series

**SWEETNESS SCALE**

Dry Less than .70% residual sugar

Semi-dry .71% - 3.0% residual sugar

Sweet 3.1% and over residual sugar

**MISSOURI CLASSIFICATIONS**

**DESSERT WINES – FORTIFIED – SERIES 000**

006 Port style

014 Sherry style

018 Other fortified dessert wine

**DISTILLED PRODUCTS – SERIES 100**

101 Grape or fruit based distilled products

**SPARKLING WINES – SERIES 200**

203 Natural (0% to 0.5% RS)

204 Brut (0.51% to 1.5% RS)

205 Dry (1.51% to 2.5% RS)

206 Extra dry (2.51% to 3.5% RS)

234 Sparkling fruit wines

235 Sparkling, other

**RED TABLE WINES – SERIES 300**

328 Chambourcin

333 Nouveau, all types

349 Norton/Cynthiana

390 Dry red blends, non-varietal (Claret, other than Meritage types) (Less than .70% RS)

391 Semi-dry red blends, non-varietal (.71-3.0% RS)

393 Sweet red table wine blends, non-varietal (3.1% and over RS)

397 All other red varietal wines not otherwise listed (Concord, etc.)

**WHITE TABLE WINES – SERIES 400**

403 Chardonel

470 Seyval Blanc

474 Vidal Blanc

475 Vignoles

476 Muscat varietals

477 Traminette

479 Dry white table wine blends, non-varietal labels (Less than .70% RS)

480 Semi-dry white table wine blends, non-varietal labels (.71-3.0% RS)

482 Sweet white table wine blends, non-varietal labels (3.1% and over RS)

484 All other white varietal wines not otherwise listed (Less than .70% RS)

485 All other white varietal wines not otherwise listed (.71-3.0% RS)

487 All other white varietal wines not otherwise listed (3.1% and over RS)

**LATE HARVEST WINES – SERIES 500**

504 Ice wine, specify varietal

511 Late Harvest, specify varietal

**ROSÉ TABLE WINES – SERIES 600**

600 Dry rosé (Less than .70% RS)

601 Semi-dry rosé (.71-3.0% RS)

603 Sweet rosé (3.1% and over RS)

**NATURAL FRUIT WINES & FLAVORED WINES – SERIES 800**

804 Pear

805 Apple

806 Peach

807 Apricot

808 Raspberry

809 Blackberry

811 Cherry

813 Other fruit wine, specify fruit on name field

814 Honey

817 Flavored grape wine

818 Flavored fruit wine

**OUT-OF-STATE CLASSIFICATIONS**

**OUT-OF-STATE – SERIES 1000**

1001 Out-of-state Dry red wines (Less than .70% RS)

1002 Out-of-state Semi-dry red wines (.71-3.0% RS)

1004 Out-of-state Sweet red wines (3.1% and over RS)

1005 Out-of-state Dry white wines (Less than .70% RS)

1006 Out-of-state Semi-dry white wines (.71-3.0% RS)

1008 Out-of-state Sweet white wines (3.1% and over RS)

1009 Out-of-state Dry rosé wines (Less than .70% RS)

1010 Out-of-state Semi-dry rosé (.71-3.0% RS)

1012 Out-of-state Sweet rosé (3.1% and over RS)

1013 Out-of-state Fruit wines

1014 Out-of-state Other wines