



“A Taste of Little Italy” 2016 Amateur Wine Competition

Competition date: September 17th

Entry Deadline August 26th

Sponsored by the Cleveland Chapter of the American Wine Society

With support from the Northern Ohio Wine Guild

Prizes sponsored by

Little Italy Wines

The Cleveland **Montessori School** in Cleveland’s Little Italy Neighborhood is planning the Nineteenth annual **“Taste of Little Italy”** fundraising event on the Montessori School grounds. The date for the **Taste of Little Italy** is Sunday, September 18th between 2:00 P.M. and 5:00 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 15th annual **Amateur Wine Competition**. This year’s home winemaker’s 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” winners will also receive an 18 bottle Haier dual zone home wine cellar cooler from Little Italy Wines.** As with previous years, 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 Amateur Wine Competition.

The actual contest judging will take place the morning of Saturday, September 17th 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.**

1:30 P.M. Free Seminar: TBD.... **No children please!!!**

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

2016 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, or Head Wine Judge **Dale Mitchell** (330) 352-1663.
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. Wines entered in this competition must be free of artificial coloring or flavor enhancers other than oak
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 two 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 Friday, **August 26th, 2016**, 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 as well as the food. **All profits go to support the Cleveland Montessori School in Little Italy.**
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 or (440)292-6985 cell
Dover Winery, 24945 Detroit Rd., Westlake - (440) 871-0700
Matteo Silvaggio, 5686 Edgehill Dr., Parma, Ohio, 44130 – (440)292-6985
14. **NEW! PLEASE PUT LABELS ON YOUR BOTTLES IF YOU WOULD LIKE THEM TO BE JUDGED!** These labels will be judged against each other in the Best Label Competition. Label judging is done by the wine stewards.
15. The **judging will be conducted on Saturday September 17th, 2016**. 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.
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 13.0 – 14.99 SILVER 15.0 – 16.99 GOLD 17.0 - 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

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.

Early drop off is required this year since I will be on Vacation from August 31st through September 10th.



ENTRY DROP-OFF DEADLINE is August 26th, 2016

