2027 TVOS Amateur Wine Competition

ELIGIBILITY: Open to all members in good standing and non-members of Tennessee Viticultural & Oenological Society, **except** for commercial winemakers. Wine competition judges will not be allowed to judge their own wine category. The Amateur Wine Competition is an opportunity for the hobbyist to receive constructive feedback on their wine making efforts to improve and to receive appropriate recognition.

The fee for 2027 competition for TVOS Members is $17 per bottle entered, $15 per bottle for entry of 6 or more bottles. Fee for nonmembers is $19 per bottle entered. Remember, TVOS Membership is only $40. A copy of Entry Form, along with payment, must be mailed to:

TVOS Amateur Wine Competition
Attn: Chris and Elizabeth Card
6685 Eudailey-Covington Rd
College Grove, TN 37046

Make checks payable to TVOS. The deadline for receipt of Entry Form and fee is Saturday, January 9, 2027. Entry Forms arriving without proper payment will not be accepted for competition. Each entrant is responsible to mail, hand carry or send, one 750 ml bottle or two 375 ml bottles of each wine entered to one of the designated collection points with copy of completed Entry Form. On the form, write down total bottle count & have receiver do the same. Transporter will use those counts to ensure all are located before departing the collection point. Collection points are listed below. If you attend the Annual Conference, please consider bringing a bottle of each wine that you enter in competition to the conference to share.

COLLECTION LOCATIONS
DEADLINE is Saturday January 9, 2027

Century Farm Winery (Jackson)
1548 Lower Brownsville Rd.
Jackson, TN 38301
(731) 424-7437

Cenwood Appliances (Nashville)
Attn: Lisa Hunt
4015 Armory Oaks
Nashville, TN 37204
(615) 256-8686

Beans Creek Winery (Manchester)
426 Ragsdale Rd.
Manchester, TN 37355
(931) 723-2294

Tennessee Valley Winery (Southwest of Knoxville)
15606 Hotchkiss Valley RD
Louden, TN 37774
(865) 986-5147

Knob Creek
1069 West Oakland Ave
Johnson City, TN 37604
(423) 383-2242

Ferment Station
8805 Kingston Pike
Ste 104
Knoxville, TN 37923
(865) 694-7993

It is the responsibility of the participant to get their entries to one of these locations by the designated deadline. A member of the competition team will pick up wine entries at opening time the following day. If the dropoff deadline is missed, it will be the participant's responsibility to have their entries at The Chattanoogan Hotel, 1201 Broad Street, Chattanooga, TN on January 23, 2027, no later than 8:00 am. Neither wine nor bottles are returned to the participant. Each participant must leave a copy of their entry form with their wine.

RULES AND DEFINITIONS – READ CAREFULLY

General: All wine must be produced and bottled from grapes, grape concentrates, fruit, fruit juice or honey. No entrant shall be involved in any way with commercial winemaking or use the facilities of commercial wineries, other than obtaining grapes, juice or concentrates. This is an **amateur** contest. Wines made from professional kits (pre-balanced & pasteurized juices) are welcome but will compete in their own class separately from wines made from fresh fruits & juices.

Varietal Wines: Wine named by variety must contain at least 75% of the named variety. If variety is less than 75%, the percentage of that variety must be stated on the label. See wine category table for additional information about varietals.

Estate Wines: For purposes of this competition, estate grown wines are those made from fruit or grapes grown by the winemaker or where the beekeeper was also the winemaker.

Blending: Blended wines are to be entered in the category determined by the major component.

Competition Labeling: Each bottle of wine must be labeled with the following information: Participant's Name, Wine Category # and Category Name, Year of Harvest, Varietal Composition (to best of knowledge), and residual sugar content description: dry, semi-sweet, sweet, dessert.

Residual sugar is as measured by Dextro® Check (or equivalent):

Dry: Not more than 1% residual sugar

Semi Sweet: Greater than 1% and not more than 3.5% residual sugar

Sweet: Greater than 3.5% and not more than 12% residual sugar

Dessert: Greater than 12% residual sugar

NOTE: Wines which, in the opinion of the judges, are too sweet for the category will be penalized.

Judging: The Board of Directors automatically approves judges accredited by the American Wine Society. The Board will approve the qualifications of additional judges before each competition. Names of persons considered having qualifications for being judges are requested by the Board. Please submit names at any time.

Awards:
Wine Awards will be given to every entry that achieves qualifying scores, rated by a panel of at least three judges, based on a twenty (20) point scale as approved by the TVOS Board of Directors. Scoring Sheets for still & sparkling wines are available upon request from the Board. Minimum qualifications are as follows:

Gold Awards 16-20 points

Silver Awards 14.5-15.9 points

Bronze Awards 13-14.4 points

The *Best of Kits Award* is given to the best kit wine (sweet or dry) started from a professional wine making kit. The top wines are entered into best-of-kits competition. A combined panel of judges will conduct a separate judging for the “Best of Kits” award. This award is intended to showcase winemakers using kits separately from those starting from fresh juices, grapes, fruit or honey.

Best of Class Awards will be given to at least two winemakers for best sweet and best dry wines in the non-kit wine competition. The top twenty gold medal wines are entered into the appropriate sweet or dry best-of-class competition. A combined panel of judges will conduct a separate judging for the “Best of Class” awards. These classes may be further subdivided as deemed appropriate by the wine competition coordinators.

The *Estate Grown Award* will be given to the winemaker/grower whose wine achieved the highest gold-level score. Only estate-gown wines achieving scores above 15.9 points will be considered.

The *Tennessee Appellation Award* will be given to the best wine made from 100% Tennessee-grown product(s). The purpose and aim for this award is to encourage our amateur winemakers to make the very best wine they can from Tennessee fruits. Entrants from out-of-state have the opportunity to compete by purchasing Tennessee fruit or honey. Entrants competing for this award will provide the name of the grower(s), whether it is yourself or someone else within Tennessee.

The *Winemaker-of-the-Year Award* will be given to the winemaker with the highest average score from their top six fresh fruit wine & mead entries in the competition. Winemakers submitting less than six fresh fruit wines or meads are, therefore, ineligible for this award.

The *Kit Winemaker-of-the-Year Award* will be given to the winemaker with the highest cumulative score from their top six kit wine & mead entries in the competition. Winemakers submitting less than six kit wines or meads are, therefore, ineligible for this award.

Exceptions: The TVOS Board of Directors may make temporary or permanent exceptions to the regulations.

WINE CATEGORIES – **Note: Blends should go into the dominant class. Any category having a large number of entries of one variety may be subdivided to make a separate category of that variety. Qualifications for subdivision is at least six (6) entries of one variety in a category with twelve (12) or more total entries.**		
Category	**Description**	**Varietals**
1	Red American Dry	Native or American Hybrid Concord, Steuben, Cynthiana, Muscadine, etc. (or blends.)
2	Red American Sweet	Native or American Hybrid Concord, Steuben, Cynthiana (aka Norton), Catawba, Muscadine, etc. (or blends.)
3	White American Dry	Native or American Hybrid Niagara, Duchess, Carlos Magnolia, etc. (or blends.)
4	White American Sweet	Native or American Hybrid Niagara, Duchess, Carlos, Magnolia, etc. (or blends.)
5	Red Hybrid Dry	French Hybrids Chancellor, Chambourcin, Foch, etc. (or blends.)
6	Red Hybrid Sweet	French Hybrids Chancellor, Chambourcin, Foch, etc. (or blends.)
7	White Hybrid Dry	French Hybrids Cayuga, Seyval, Vidal, etc. (or blends.)
8	White Hybrid Sweet	French Hybrids Cayuga, Seyval, Vidal, etc. (or blends.)
9	Red Vinifera Dry	Cabernet Sauvignon, Merlot, Zinfandel, etc. (or blends.)
10	Red Vinifera Sweet	Cabernet Sauvignon, Merlot, Zinfandel, etc. (or blends.)
11	White Vinifera Dry	Chardonnay, Riesling, Sauvignon Blanc, etc. (or blends.)
12	White Vinifera Sweet	Chardonnay, Riesling, Sauvignon Blanc, etc. (or blends.)
13	Grape Rose' / Blush	Color must be appropriate. Can be sweet or dry.
14	Non-Grape Rose' / Blush	Color must be appropriate. Can be sweet or dry.
15	Non-Berry Fruit, Spice, Vegetables & Flowers	Apples, Peaches, Pears, Tomato, Peppers, Dandelion, Hibiscus, Herbs, Spices, etc. Sweetness can vary.
16	Non-Grape Berry	Blackberry, Raspberry, Strawberry, etc. Sweetness can vary.
17	Sparkling	These wines should have a lasting effervescence. Sweetness can vary. They can be made from any grape or non-grape produce. (Examples: Chardonnay, Apple, Vidal, Flowers, etc.)

WINE CATEGORIES – **Note: Blends should go into the dominant class. Any category having a large number of entries of one variety may be subdivided to make a separate category of that variety. Qualifications for subdivision is at least six (6) entries of one variety in a category with twelve (12) or more total entries.**		
Category	**Description**	**Varietals**
18	Fortified Wines	These wines must have over 14% alcohol per volume. (Examples: Ports, Sherries, Brandies, etc.)
19	Mead	Wine made from honey.