

Wines of the South

**19th Annual Competition
October 22 – 23, 2021**

**Discount Deadline - September 30, 2021
Registration Deadline - October 8, 2021**

Bottles due by October 15, 2021

Dear Winery:

We're back! After taking last year off, the Wines of the South competition is back in full force. With your help, we can make this year's event bigger and better. Wines of the South continues to grow each and every year, proving just how great Southern wineries truly are. Our highly-qualified judges agree.

2019 Medal Count						
State	Total Entries	Concordance Gold	Gold	Silver	Bronze	Total Medals
Florida	18	2	1	9	5	17
Georgia	7	0	0	0	4	4
Kentucky	41	7	6	19	8	39
Louisiana	5	1	1	1	2	5
Mississippi	8	0	1	1	6	8
Tennessee	177	16	21	73	50	160
Texas	6	1	0	4	1	6
Virginia	43	4	5	19	13	41
Totals	305	31	35	126	89	281

Sara Burns and I, in conjunction with the Sensory Science and Innovation Center in UT's Food Science Department, will once again be working to make the 19th year of Wines of the South the best year yet.

The main goal for this event is to help promote the extraordinary vintages that come from the southern region of the United States. Links to our Wines of the South Facebook, Twitter, and Instagram pages can be found on our website (<http://www.winesofthesouth.com/>). Please feel free to reach out with suggestions to make this competition an even better one!

For comments or questions, please contact me at: CLuckett@utk.edu or (865) 974-7270

Sincerely,

Curtis Luckett

Curtis Luckett, Ph.D.
Food Science Department
The University of Tennessee

Competition Contact Info:

Sara Burns
Food Science Department, room 201
2510 River Dr. Knoxville, TN 37996
Phone: (865) 974-7230
Email: winesofthesouth@utk.edu

Wines of the South-Regional Wine Competition

2021 ENTRY FORM Page 1 of 3

ENTRY DEADLINE: OCTOBER 8, 2021

Contact & Mailing Address:

Contact Name _____ Email _____
Winery _____ Website _____
Street _____ City _____
State _____ Zip _____ Phone _____

Payment Information:

Number of Entries: _____ Total Amount Enclosed: _____
\$50/entry on or before Sept. 30: \$60/entry after Sept 30.

ALL BOTTLES MUST BE RECEIVED BY OCTOBER 15, 2021

Terms and Conditions:

1. There is no limit to the number of entries per winery.
2. Only wines that are commercially available on the date of the competition may be entered.
3. The commercial label must appear on all bottles submitted, with the predominant grape or fruit used in each wine listed on the entry form.
4. Class numbers for entries are listed and described on the third page of the registration form. It is the winery's responsibility to correctly categorize their wines. If you have a question, please call 865-974-7331 and we will be glad help.
5. The actual degree of residual sugar for each wine must be listed on the entry form so that the entries can be arranged properly for judging (i.e. within classes, the driest wine will be served first and then progressively upward in order of sweetness).
6. The chairman will approve qualification of judges before each competition. Names of persons considered to have qualifications for serving as judges may be submitted at any time to Dr. Curtis Luckett, FS Department.
7. An entry must clearly indicate 100% Tennessee fruit on the entry form to be eligible for the William O. Beach Award.
8. An entry must clearly indicate $\geq 75\%$ Tennessee fruit on the entry form to be eligible for Governor's Cup Awards.

Awards:

- Gold, Silver, and Bronze medals are awarded by consensus votes from a panel of 5 judges.
- **Best of Show, Best of Fruit Wines, Best of Reds, Best of Whites, Best of Dessert Wines, Best of Rosé Wines, Best Muscadine Wine, Best of Ciders** will be awarded by consensus of all judges.
- Special awards: **William O. Beach Award**— Best wine made from 100% Tennessee fruit. **Governor's Cup Awards**— Best wine made from $\geq 75\%$ Tennessee fruit in East, Middle, and West Tennessee. **Best of Virginia** and **Best of Kentucky**—Best wine made from 100% from each respective state.

Payment and Shipping:

- **WINES:** Ship two 750 mL or four 375 mL bottles per entry
- **CIDERS:** Ship two cans/bottles if 650 ml or larger (three if less) per entry.
- Ship to 2510 River Dr. Knoxville, TN 37996 (Attention WOTS)
- Clearly mark each box: **"For Wines of the South Competition—Not for Sale"**
- Enclose a copy of entry form in every box shipped
- Send entry form and check payable to: **"The University of Tennessee"** in separate envelope to: **Food Science Department 2510 River Dr. Knoxville, TN 37996 Attn: Sara Burns**

Wines of the South Regional Wine Competition

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Winery Name: _____

Class No. (1)	Commercial Label Name	Predominant Grape variety or Fruit	Vintage	Residual Sugar %	≥75% Fruit ⁽²⁾ From TN, VA, or KY (TN,VA, KY)	Spices or Artificial flavors added (please list)
Example 230	Mark's Muscadine	Noble Muscadine	2016	5 %	80% TN fruit	None added

- (1) Each wine may be entered in only one class.
- (2) Eligible wines for Best of TN (William O. Beach), Best of VA, and Best of KY must be made from 100% fruit of designated state. All wines evaluated according to the information you provide.
- (3) Do not leave anything blank, PLEASE write N/A in the field provided.

Return to: Sara Burns @ Food Science Department 2510 River Dr. Knoxville, TN 37996
Print additional Entry forms as needed

Wines of the South Regional Wine Competition

ENTRY CATEGORIES Page 3 of 3

- Wines must contain 75% of designated type, if entered as varietal.
- Varietals of less than 75% must be entered as blends.
- Please report actual residual sugar content on entry form.

White Wines		Red Wines	
Class	Description	Class	Description
100	Chardonnay	300	Cabernet Sauvignon
110	Riesling Dry	310	Cabernet Franc
115	Riesling Sweet (STATE % SUGAR)	320	Merlot
120	Sauvignon Blanc	330	Bordeaux-Type Blends
130	Viognier	340	Italian Variety and Blends (Sangiovese, Sangiovese-Cabernet, etc.)
140	Other White Vinifera (VARIETY AND BLENDS)	350	Rhone Variety and Blends (Syrah, Mourvedre, etc.)
150	Chardonel	360	Other Red Wine Vinifera (VARIETY AND BLENDS)
160	Seyval Blanc	370	Chambourcin
170	Vidal Blanc	380	Chancellor
180	Vignoles	390	Other Red Native (VARIETY AND BLENDS)
190	Other White Hybrid (VARIETY AND BLENDS)	400	Concord
200	Catawba	410	Norton and Cynthiana
210	Delaware	420	Muscadine
220	Niagra	430	Pinot Noir
230	Muscadine	440	Other French American Hybrid Blends (Leon, Millot, etc.)
240	Other White Native (VARIETY AND BLENDS)		

Rosé and Blush		Sparkling - State % Sweetness	
Class	Description	Class	Description
500	Vinifera Blush (BLENDS AND VARIETAL)	600	Sparkling White
510	Hybrid Blush (BLENDS AND VARIETAL)	610	Sparkling Pink and Red
520	Native Blush (BLENDS AND VARIETAL)	620	Sparkling Muscadine
530	Muscadine Blush	630	Sparkling Fruit

Dessert and Fruit		Cider and Perry	
Class	Description	Class	Description
700	Late Harvest and Ice Wines	800	Modern
710	Port	810	Heritage and Traditional
720	Other Fortified	820	Perry
730	Mead and Honey	830	Fruit Cider
740	Berry (ALL TYPES)	840	Hopped, Spiced, and Wood Aged
750	Apple and Pear	850	Specialty Cider and Perry
760	Peach and Apricot		
770	Other Fruit and Fruit-Grape Blends		
780	Flavored Wines		
790	Sherry-Style		