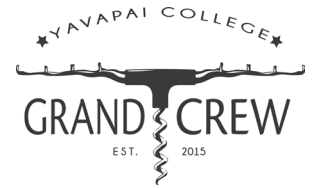




EMERGING WINEMAKERS™ COMPETITION & SYMPOSIUM

COMPETITION SUBMISSION BOTTLE LABEL

A label must be attached to each and every bottle submitted.



EMERGING WINEMAKERS COMPETITION & SYMPOSIUM

Name: _____

Class: _____ Vintage: _____

Dry Semi-Dry Sweet Dessert

Please circle one

Wine/Fruit variety or blend: _____



EMERGING WINEMAKERS COMPETITION & SYMPOSIUM

Name: _____

Class: _____ Vintage: _____

Dry Semi-Dry Sweet Dessert

Please circle one

Wine/Fruit variety or blend: _____



EMERGING WINEMAKERS COMPETITION & SYMPOSIUM

Name: _____

Class: _____ Vintage: _____

Dry Semi-Dry Sweet Dessert

Please circle one

Wine/Fruit variety or blend: _____



EMERGING WINEMAKERS COMPETITION & SYMPOSIUM

Name: _____

Class: _____ Vintage: _____

Dry Semi-Dry Sweet Dessert

Please circle one

Wine/Fruit variety or blend: _____



2024 EMERGING WINEMAKERS™ COMPETITION RULES

ENTRIES: Enter your wines at EmergingWinemakers.com any time starting January 1, 2024 and ending March 31, 2024. You will pay the competition fee through the online submission form.

Wines submitted after March 31, 2024 may not be accepted.

WINES MUST BE DELIVERED TO THE FOLLOWING ADDRESS: Yavapai College, 601 Black Hills Drive, Clarkdale, Arizona 86324 C/O Michael Pierce.

LOCATION: In-person at Yavapai College in Clarkdale, AZ and virtually on the web.

SYMPOSIUM AND AWARDS CELEBRATION: Saturday, April 14, 2024.



COMPETITION RULES AND GUIDELINES:

1. Competition is open to any emerging winemaker who is at least twenty-one (21) years of age at the time of entry.
2. An "emerging winemaker" is any person who makes her or his own wine that is not sold.
3. Any person involved in the making of the wine entered in the Competition must be identified in the Entry Form at the time of submission of the Form.
4. An entry is defined as one (1) 750 ml bottle of wine or equivalent at the time of entry. There are no limits on the number of entries.
5. The entry fee is \$20.00 dollars per bottle and can be paid through the competition submission form found online.
6. Identify the competition class on the Entry Form: single varietal or blend of red, white, rosé, fruit, sweet, or sparkling wine. Meads will be identified in their own separate competition class. Wines (other than mead) may not be aromatized, flavored or include taste adulterants of any kind. Residual sugar (R.S.), if known, should be provided. Alternatively, identify the entry as dry, semi-dry or sweet. The Judges reserve the right to reclassify the entry.
7. Entry labels: place a competition bottle label on each entry with competitor(s)' name(s) and information as required in rule 6
8. Awards: The Judges are independent, Wine Industry Professionals. At the sole discretion of the Judges, Double Gold, Gold and Silver for each class and Best of Show may be awarded. Wines with noticeable flaws are unlikely to receive an Award.
9. All Awards will be presented during the Awards Ceremony on Saturday, April 13, 2024. Confidential comments of the Judges on each entry will be emailed to the competitor after the Awards Ceremony.
10. Other information may be found in the FAQs section at EmergingWinemakers.com