

## **Amateur Wine Competition Winners Named**

### ***Iowa's Premier Wine & Food Expo Presented by Hy-Vee Hy-Vee Hall, Downtown Des Moines – November 12-13, 2010***

The second annual Amateur Wine Competition, as part of Iowa's Premier Wine & Food Expo, judging was held this past weekend at Hy-Vee Hall. 54 entries competed for the top honors.

The contest was only open to local wine clubs and hobbyists – commercial wineries were not allowed. The contest was sponsored by Make Mine Wine Magazine, Indianola, Iowa and BlueStem Winery, Parkersburg, Iowa.

Judges critiqued the wines based on color, aroma, body, taste and finish. All winemakers will receive their score sheet with judges comments, which may be helpful when they start on their next batch of wine.

And the winners are:

**Best of Grape Wines-A tie goes to Jeff Fitzgerald from Newhall. Fitzgerald's entry was a 2008 Norton. And Matt Haas from Dubuque. Haas' entry was a 2009 Edelweiss.**

**Best of Non Grape Wines—Russell Meester from Holland. Meester's entry was a 2009 Blueberry Rhubarb.**

**Best of Meads & Ciders-Rob Harvey from Leighton. Harvey's entry was a 2009 Mulling Spice Apple.**

**Best of Kits-Eugene Rorabaugh from Winthrop. Rorabaugh's entry was a 2009 Amarone Kit.**

#### **Rules**

- Exhibitors were allowed to submit four exhibits per class per household, but each exhibit had to be significantly different in style, taste and ingredients used
- Entries had to list major ingredients (type grape, berry, etc.) and sugar percentage
- Entries were to have been processed by fermentation, and produced and bottled exclusively by entrant
- Wines were to be free of artificial coloring and/or flavor enhancers
- No commercial wines were allowed
- Wines were to be in standard wine bottles, at least 16 ounces, with labels removed and entry tag attached
- Contest was open to Iowa residents only

#### **Classes**

##### **Class 1 – Grape Wine**

1. Dry Red (Vinifera)
2. Dry White (Vinifera)
3. Sweet Red (Vinifera)
4. Sweet White (Vinifera)
5. Sparkling (grape)
6. Dry Red (Native/Hybrid)
7. Dry White (Native/Hybrid)
8. Sweet Red (Native/Hybrid)
9. Sweet White (Native/Hybrid)

### **Class 2 – Non-Grape Wines**

1. Dry Fruit
2. Sweet Fruit
3. Dry Berry
4. Sweet Berry
5. Rhubarb
6. Dry Vegetable or Flower
7. Sweet Vegetable or Flower
8. Sparkling (non-grape)

### **Class 3 – Meads and Ciders**

1. Dry Mead
2. Sweet Mead
3. Cider
- 4.

### **Class 4-Kits**

1. Red
2. White
3. Blush

### **Did You Know?**

- Iowa ranked sixth in production in 1919 in the United States with more than 12 million pounds.
- As of 2004, Iowa had just over 200 vineyards. Today there are over 350 commercial vineyards in Iowa.
- Over 230,000 gallons of wine are currently produced in Iowa with an estimated market value of over of \$12.3 million
- Grapes were grown in the Council Bluffs area as early as 1857.
- Iowa has **797 acres of grape** production and **74 local wineries**

*Information as seen on Iowa Department of Agriculture and Land Stewardship and Iowa Wine and Beer Promotion Board*

### **Produced by Global Spectrum.**

#### **About Make Mine Wine**

Make Mine Wine and the Make Mine Wine blog offer weekend inspiration with regional wine, go-with recipes, fun, getaway, home and entertaining ideas for wine lovers. The magazine immerses the novice or more sophisticated wine lover in the culture of wine, specifically in Iowa and the Midwest. Advertisers reach women and discretionary income that make most of the decisions on where to spend money on things they love: dining, travel, home décor, entertainment, shopping, personal, financial and medical services, and more. The Make Mine Wine audience enjoys wine as part of a lifestyle choice that involves family, friends and fun.

Make Mine Wine is published by Rasko Publishing LLC., founded in 2006 and headquartered in Indianola, IA. For more information or to subscribe to Make Mine Wine (\$12.72 per year) call 515-962-5515. The Midwest wine events list and the Make Mine Wine blog are online at [www.makeminewinemagazine.com](http://www.makeminewinemagazine.com). Follow @MakeMineWine at [www.twitter.com](http://www.twitter.com)

#### **About BlueStem Winery**

Vern Holms made his first batch of wine in 1976 and today produces and sells wine and offers wine-making classes at BlueStem Winery. At [www.bluestemwine.com](http://www.bluestemwine.com) he sells beer-brewing and winemaking supplies and kits to more than 3,000 customers in numerous countries and in all 50 states. BlueStem Winery is located at 305 Third Street, Parkersburg, Iowa.