



Homemade Vino Competition & Tasting

Sponsored by

Pardo Wine Grapes

Saturday, March 27, 2010

4:00p.m. - 5:30p.m.

7th Ave & 18th Street, Ybor City

(Stage across from the Italian Club)

Schedule for competition:

All applicants must check-in at the tent between 3:00-3:45 p.m.

Early arrivals must accompany their wine, it cannot be “dropped off”.

Competition will begin at 4:00p.m.

Official Rules & Guidelines

1. Entry forms must be received no later than 5:00pm Friday, March 19, 2010.
2. Wine must be made with grapes or fresh juice;
NO WINE KITS OR CONCENTRATES ALLOWED.
3. Two (2) bottles of wine must be submitted per category entry.
4. Wine bottles must be labeled or marked to include: maker, type of grapes & vintage (year). Bottles must be FREE of any retail labels.
5. Applicant (s) may be an individual or team entry.
6. Entry Categories:
 - 1) Dry: Red
 - 2) Dry: White
 - 3) Dry: Rose
 - 4) Semi-Sweet: Red
 - 5) Semi-Sweet: White
 - 6) Semi-Sweet: Rose
 - 7) Sweet: Red
 - 8) Sweet: White
 - 9) Sweet: Rose
7. We will provide: glasses, bottle openers, decanters, refrigeration for whites.
8. Contestants must be present to win during time of judging.
9. Judging will be performed by select panel only.
10. 1st & 2nd place ribbons awarded for each category!
11. Trophy awarded for “BEST OVERALL VINO!”
12. Deadline is Friday March 19, 2010

