



Horticulture and Crop Science  
1680 Madison Avenue  
Wooster, OH 44691-4096

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## **AUGUST 2008 OHIO QUALITY WINE SENSORY EVALUATION**

1. Date: August 26, 2008
2. Location: OARDC - Fisher Auditorium
3. Coordinator: Todd Steiner - OARDC
4. Stewards: OARDC and ODA Staff
5. Entry Fee: \$50.00

**The Ohio Quality Wine Assurance Program (Only):** \$50.00 per entry plus the retail price (incl. sales tax) for 3 bottles of each entry. Wines submitted for the quality seal designation must be made of 90% Ohio grown grapes. In addition to other parameters set forth, wines submitted into the Ohio Quality Wine Assurance Program must receive 15 points or higher on a 20 point scale to be eligible for the OQW seal and will be contacted by the Ohio Grape Industries Committee.

6. Number of bottles required: 3 per entry
7. Wines must be of commercial quantities: A minimum of 50 cases of Still, Sparkling and Dessert wine and 20 cases of Ice wine should be available for sale in qualifying for the Ohio Wine Quality Assurance Program
8. Shipping address: OARDC  
c/o Todd Steiner  
2008 OQW Sensory Evaluation  
Dept. of Horticulture & Crop Science  
Wooster, OH 44691
9. Entry Deadline: August 19, 2008
10. A panel of 5 experienced judges will use a standard 20 - point system score sheet as used in the Ohio Wine Competition. High and low scores will be thrown out. The remaining 3 scores will be added together, averaged and rounded to the next full number.
11. Chemical analysis will also be performed on all submitted wines representing a second component of the quality assurance program based on the Federal (TTB) regulations for volatile acidity, total sulfur dioxide and alcohol concentrations.

## ENTRY FORM

### AUGUST 2008 OHIO QUALITY WINE SENSORY EVALUATION

Please fill out the attached forms and send them with the entry fee to:

**OARDC**

c/o Todd Steiner

2008 OQW Sensory Evaluation

Dept. of Horticulture & Crop Science

1680 Madison Ave

Wooster, OH 44691

Choose one of the following categories from the Ohio Wine Competition Listing below:

- |     |                                |     |                                  |
|-----|--------------------------------|-----|----------------------------------|
| 15. | Chambourcin                    | 43. | Pinot Gris/Grigio                |
| 16. | Chancellor                     | 44. | Chardonnay                       |
| 17. | Foch                           | 45. | Gewurztraminer                   |
| 18. | Hybrid Dry Red                 | 46. | Riesling                         |
| 19. | Hybrid Medium Dry Red          | 47. | Vinifera Dry White               |
| 20. | Hybrid Medium Sweet Red        | 48. | Vinifera Medium Dry White        |
| 21. | Hybrid Sweet Red               | 49. | Vinifera Medium Sweet White      |
| 22. | Seyval                         | 50. | Vinifera Sweet White             |
| 23. | Traminette                     | 51. | Vinifera Dry Blush/Rosé          |
| 24. | Vidal                          | 52. | Vinifera Medium Dry Blush/Rosé   |
| 25. | Vignoles                       | 53. | Vinifera Medium Sweet Blush/Rosé |
| 26. | Hybrid Dry White               | 54. | Vinifera Sweet Blush/Rosé        |
| 27. | Hybrid Medium Dry White        | 56. | Hybrid Sparkling                 |
| 28. | Hybrid Medium Sweet White      | 57. | Vinifera Sparkling               |
| 29. | Hybrid Sweet White             | 58. | Dessert: Fortified, dry or sweet |
| 30. | Hybrid Dry Blush/Rosé          | 61. | Slightly Carbonated              |
| 31. | Hybrid Medium Dry Blush/Rosé   | 64. | Ice Wine                         |
| 32. | Hybrid Medium Sweet Blush/Rosé |     |                                  |
| 33. | Hybrid Sweet Blush/Rosé        |     |                                  |
| 34. | Pinot Noir                     |     |                                  |
| 35. | Cabernet Sauvignon & blends    |     |                                  |
| 36. | Cabernet Franc                 |     |                                  |
| 37. | Merlot                         |     |                                  |
| 38. | Shiraz/Syrah                   |     |                                  |
| 39. | Vinifera Dry Red               |     |                                  |
| 40. | Vinifera Medium Dry Red        |     |                                  |
| 41. | Vinifera Medium Sweet Red      |     |                                  |
| 42. | Vinifera Sweet Red             |     |                                  |

**If the wine is varietal, please indicate as such on the entry form.** (Varietal wines will be separated within each category.) **If the wine is generic, please indicate from which varieties the blend is made.** It does justice to the wine since it enables us to judge it in the right context (flight)!

**Designation of Sweetness:**

Dry:	under 0.7% RS
Medium Dry:	0.8-2.0% RS
Medium Sweet:	2.1-4.0% RS
Sweet:	more than 4.0% RS

**\*The exact designation of sweetness helps us in establishing the correct tasting order within a flight!**

**Vintage of Wines:**

The vintage on the entry form has to be **consistent with the label!** If there is no vintage designation on the label (which, for instance, are all wines with an American appellation), the space on the entry form should either be left empty or red “**NV**” (non vintage)!

**\*Note: Wine labels**

All submittals for the Ohio Quality Wine Assurance Program must use a federally approved (TTB) Ohio appellation on the wine labels. Wines labeled “American” will not be considered for OQW seal eligibility.

**ENTRY DEADLINE: August 19, 2008**

Please UPS or deliver to: OARDC, 2008 OQW sensory evaluation, Horticulture & Crop Science, 1680 Madison Ave., c/o Todd Steiner, Wooster, OH 44691, ph: 330-263-3881. Please include check. Made payable to: OARDC - OQW Sensory Evaluation.

**AUGUST 2008**  
**OHIO QUALITY WINE ASSURANCE PROGRAM**  
**ENTRY FORM / APPLICATION FORM**

**Winery Information:**

Winery Name:	
Contact:	
Address	
City, State, ZIP	
Phone	
Fax:	
E-mail	
Ohio A- 2 Permit #	
Signature (required):	
Date:	

Category	
Wine Name	
Brand (If other then Winery Name)	
Vintage	
Varietal / generic name	
Appellation (As stated on label)	
If generic, note blend components	
Percent Residual Sugar	
Fruit Source:	
Appellation	
Town	
County	
Percentages of fruit used in varietal or blend	
Total gallons of wine produced	
Number of Cases for seal designation	
Number of cases produced for sale	

**AUGUST 2008**  
**OHIO QUALITY WINE ASSURANCE PROGRAM**  
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Appellation	
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County	
Percentages of fruit used in varietal or blend	
Total gallons of wine produced	
Number of Cases for seal designation	
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\*For further additional entries, please make photocopies and fill out for each additional entry submitted or copy from the following website: <http://www.oardc.ohio-state.edu/grapeweb/>