

NOVEMBER 2015 OHIO QUALITY WINE SENSORY EVALUATION (OQW)

1. OQW Date: November 24, 2015
2. Location: OARDC - Fisher Auditorium
3. Coordinator: Todd Steiner - OARDC
4. Stewards: OARDC and ODA Staff
5. Entry Fee: \$50.00

The OQW Program: \$50.00 per entry plus the retail price for 3 bottles of each entry. * **Special Note: Since we have tax exempt status, we do not need to pay tax on the wines entered into the OQW sensory evaluation. This is a change we have adopted at OSU/OARDC for all OQW sensory evaluations.**

Wines submitted for the quality seal designation must be made of 90% Ohio grown grapes consisting of *Vitis vinifera*, French/American hybrid's or American/Labrusca varieties. *It is also important to note that any fruit source other than grapes including essence (formula) wines are not currently allowed into the OQW program.

In addition to other parameters set forth, wines submitted into the OQW program must receive 15 points or higher on a 20 point scale to be eligible for the OQW seal and pass chemical evaluation based on Federal (TTB) standards. Participating wineries will be contacted by the Ohio Grape Industries Committee with results of the sensory and chemical evaluation for OQW status.

6. Number of bottles required: 3 per entry (**Please include invoice for wines submitted**)
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 at the time of entry.
8. Shipping address: OARDC
C/o Todd Steiner
2015 November OQW Sensory Evaluation
Dept. of Horticulture & Crop Science
1680 Madison Avenue
Wooster, OH 44691



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

9. Entry Deadline: November 16, 2015
10. A panel of 5 experienced judges will use a variation of the standard 20 - point U.C. Davis scoring system sheet as used in most wine competitions. 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.

12. **Varietal Wines:**

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!**

13. **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**

Since proof of 90 percent Ohio grown fruit is required on the entry form for wines achieving OQW status, wines labeled with an “American” appellation will be accepted into the OQW program.

ENTRY DEADLINE: NOVEMBER 16, 2015

Please UPS or deliver to: OARDC, 2015 November OQW sensory evaluation, c/o Todd Steiner, Dept. of Horticulture & Crop Science, 1680 Madison Ave., Wooster, OH 44691, ph: 330-263-3881. Please include check made payable to: OARDC - OQW Sensory Evaluation.

NOVEMBER 2015 OQW ENTRY FORM

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

OARDC
C/o Todd Steiner
November 2015 OQW Sensory Evaluation
Dept. of Horticulture & Crop Science
1680 Madison Ave
Wooster, OH 44691

Choose one of the following categories for the OQW Program:

1. American Dry Red
2. American Medium Dry Red
3. American Medium Sweet Red
4. American Sweet Red
5. White Catawba
6. Niagara
7. American Medium Dry White
8. American Medium Sweet White
9. American Sweet White
10. Pink Catawba
11. American Dry Blush/Rosé
12. American Medium Dry Blush/Rosé
13. American Medium Sweet Blush/Rosé
14. American Sweet Blush/Rosé
15. Chambourcin
16. Chancellor
17. Foch
18. Hybrid Dry Red
19. Hybrid Medium Dry Red
20. Hybrid Medium Sweet Red
21. Hybrid Sweet Red
22. Seyval
23. Traminette
24. Vidal
25. Vignoles
26. Hybrid Dry White
27. Hybrid Medium Dry White
28. Hybrid Medium Sweet White
29. Hybrid Sweet White
30. Hybrid Dry Blush/Rosé
31. Hybrid Medium Dry Blush/Rosé
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
43. Pinot Gris/Grigio
44. Chardonnay
45. Gewurztraminer
46. Riesling
47. Vinifera Dry White
48. Vinifera Medium Dry White
49. Vinifera Medium Sweet White
50. Vinifera Sweet White
51. Vinifera Dry Blush/Rosé
52. Vinifera Medium Dry Blush/Rosé
53. Vinifera Medium Sweet Blush/Rosé
54. Vinifera Sweet Blush/Rosé
55. American Sparkling
56. Hybrid Sparkling
57. Vinifera Sparkling
58. Dessert: Fortified, dry or sweet
59. Slightly Carbonated
60. Ice Wine

NOVEMBER 2015
OHIO QUALITY WINE PROGRAM
ENTRY/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 than 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	
If submitting a bottle ready tank sample, please list expected bottle/case release date	

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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://ohiograpeweb.cfaes.ohio-state.edu/>