
42nd Annual

Michigan Wine



COMPETITION

July 30, 2019

Kellogg Hotel and Conference Center

East Lansing, Michigan

42nd Annual Michigan Wine Competition

Sponsors

Michigan Wine Collaborative
Michigan Department of Agriculture and Rural Development
Michigan State University/The School of Hospitality Business
Michigan State University/Kellogg Hotel & Conference Center

Competition Staff

Christopher Cook, Superintendent
Michigan Wine Collaborative
Dr. MiRan Kim and the HB 491-MI Wine Competition Class of The School of Hospitality Business
Michigan State University/Kellogg Hotel & Conference Center
Numerous Valued Volunteers

Consultants

Jenelle Jagmin, MDARD
Sherri Goodreau, Michigan Craft Beverage Council/MDARD

Competition Objectives

- ❖ To provide grape growers and winemakers feedback to enable them to continue to improve the quality of Michigan's wines.
- ❖ To increase public awareness of the quality of Michigan wines.
- ❖ To increase awareness of Michigan wines among state and national wine professionals.
- ❖ To guide the Michigan Wine Collaborative in their efforts to promote the quality of Michigan wines.
- ❖ To provide Michigan wineries with additional opportunities for the promotion of their wines.



HISTORY AND PROCEDURES

In 1977, the first Michigan State Fair Wine Competition was held at the State Fairgrounds. Gold Medal-winning wines were served at the National Governors Conference, which was held in Detroit that year. Local wine lover and founding member of the American Wine Society, Carl Damoth, persuaded the Michigan Wine Institute to sponsor the competition, and he served for a number of years as its superintendent.



In the early years, the competition was held in the fair's Coliseum alongside the cattle, so fair visitors could view the judging of the wines. The competition moved to the Auditorium on the fairgrounds, to Machus Red Fox Restaurant in West Bloomfield, and then to Cousins Heritage Inn in Dexter. In 2001 the competition was moved to larger quarters at the Kellogg Hotel and Conference Center in East Lansing.

In 2005, the judging was separated from the Michigan State Fair, and the name was changed to the Michigan Wine & Spirits Competition. The name was changed to the Michigan Wine Competition in 2013.

When the Michigan Grape and Wine Industry Council was formed in 1985, the council administrator, Dr. R. Dee Woell, was able to secure funds to include well-known wine authorities as judges, including *Chicago Tribune* writer Ruth Ellen Church, author Leon Adams, *New York Times* writer Robert Misch, and author Phillip Jackish (Superintendent). This tradition continues today with the inclusion more recently of Dan Berger, Dr. Richard Peterson, Doug Frost, Johannes Reinhardt, Linda Murphy and others.

In the late 1980s, Tasters Guild President Joe Shagrin succeeded Phil Jackish as Superintendent, later to be succeeded by Richard Scheer. Dr. Stan Howell served as Superintendent until 2000. Wine writer and veteran competition judge Christopher Cook became Superintendent in 2001. Christopher is an award-winning food and wine writer and television producer. Cook is a judge at wine competitions in the United States and abroad. He has judged the Great Lakes, Great Wines Competition, Mid-American Wine Competition (IA), Dan Berger's International Wine Competition (CA), Los Angeles County Fair Wine Competition (CA), Pacific Rim International Wine Competition (CA), the International Eastern Wine Competition (CA), the Long Beach Grand Prix (CA), the Royal Australian National Wine Competition in Canberra, and the Vinality Competition in Verona.

Procedures to Ensure a Quality Competition

Judges are selected based on reputation, and firsthand knowledge of their ability to appreciate all aspects of the Michigan wine industry, including native varieties, hybrid, vinifera, and fruit. All panelists have previous competition experience; many have considerable experience, and several are organizers of their own competitions.

Each wine is judged by a panel of four judges with representatives from different segments of the industry, including winemakers, media, and restaurant, retail and wholesale professionals. Wines are served in pre-poured flights with an identifying tag around the base of each glass. The tag contains only a number. Each judge has a sheet that lists these numbers, the general category of the wines in the flight, their vintage, residual sugar and alcohol content. All wines are grouped with wines of similar RS and presented in ascending order.

The panels must arrive at a consensus on any award given. The superintendent may be called in if necessary to help reach this consensus; and at his discretion the wine may be sent to another panel. Each Double Gold Medal wine and select Gold Medal wines are further judged, by all judges, against similar wines for Best of Class Awards in: Dry White, Dry Red, Semi-Dry White, Semi-Dry/Sweet Red, Sparkling, Dessert, Rosé, Fruit, and Ice Wine.



GOLD AND BEST OF CLASS AWARDS

All Double Gold and select Gold Medal winners with 50 or more cases* available for sale at the time of entry are considered for Best of Class awards. If there are no Gold Medal wines in a class, Best of Class will not be awarded that year.

Definitions:

- ❖ **Best of Class – Dry White:** Eligible are all white 100% grape wines under 1% RS; and all Riesling wines submitted with a Sweetness Scale category of “Dry”
- ❖ **Best of Class – Semi-Dry White:** Eligible are all white 100% grape wines that are 1% RS and above that are not included in the Dessert or Ice Wine Class; and all Riesling wines submitted with a Sweetness Scale category of “Medium Dry” or “Medium Sweet”
- ❖ **Best of Class – Dry Red:** Eligible are all red 100% grape wines with less than 1% RS
- ❖ **Best of Class – Semi-Dry/Sweet Red:** Eligible are all red 100% grape wines that are 1% RS and above that are not included in the Dessert or Ice Wine Class
- ❖ **Best of Class – Rosé:** Eligible are all Rosé 100% grape still wines, regardless of RS
- ❖ **Best of Class – Ice Wine:** Eligible are all 100% grape Ice Wines
*50-case minimum does not apply to Ice Wine
- ❖ **Best of Class – Dessert:** Eligible are all fortified wines; all grape or fruit wines over 8% RS; any wine labeled “Dessert”; and all Riesling wines submitted with a Sweetness Scale category of “Sweet”. Ice Wines are not eligible for this award.
- ❖ **Best of Class – Sparkling:** Eligible are all sparkling 100% grape wines, including Rosé, regardless of RS
- ❖ **Best of Class – Fruit:** Eligible are all fruit wines and fruit-flavored grape wines up to 8% RS; and all sparkling fruit wines, regardless of RS

Gold Medal Reception August 8

The reception is composed of winery representatives, members of the trade and media, guests from Michigan State University and members of the public to celebrate the stellar collection of winning wines from the competition.

Winners of Gold and Double Gold medals are requested to donate two (2) bottles of each wine to serve at the Reception. The Kellogg Hotel and Conference Center will purchase several bottles of each Best of Class wine to serve at the Reception.

A staff member will contact Gold medal winning wineries July 31-August 2, regarding these orders. These wines are to be shipped to the Kellogg Hotel and Conference Center to arrive by 5 p.m on August 7. Deliveries on August 8 cannot be served at the Reception.

Trophy Presentations

A public presentation of Best of Class trophies to winery representatives will occur in the rear courtyard of the Kellogg Hotel and Conference Center at 4:45 p.m., prior to the Reception. In the event of rain, the presentation will take place in the Red Cedar Room. Please plan to attend and invite your colleagues, friends and customers.





COMPETITION ENTRY RULES

***** Entry forms are due no later than Friday, July 5, 2019 *** Late entries will not be accepted.
All wine must be delivered by Friday, July 12, 2019**

❖ Rules and Regulations

1. Eligible entrants are commercial wineries holding a Michigan small winemaker or winemaker license.
2. Only wines made from grapes or other fruit may be entered. The competition is not designed to accommodate judging of meads and hard ciders.
3. All entries must be made on the official entry form. Enclose one copy with fees. Enclose a second copy with the wine.
4. An entry fee of \$55 per wine must accompany the form.
5. An official entry requires (3) 750ml, (4) 750ml sparkling, or (4) 375ml bottles.
6. Whether or not they are so labeled, each entry must meet the requirements for the “Michigan” appellation of origin. No wine labeled “American” may be entered, even if the fruit meets the requirements for a “Michigan” appellation.
7. All wines must be bottled at the time of submission. No barrel or tank samples or special bottlings may be submitted.
8. Indicate on the entry form the number of cases available for sale as of the entry deadline date. Wines with fewer than 50 cases available will be eligible for medals but not for Best of Class awards. The 50-case minimum does not apply to Ice Wine.
9. Because of their distinctive character, all wines containing any percentage of Native varieties must be entered as Native.
10. Wines containing 75% or more vinifera must be entered as vinifera; wines containing 75% or more hybrid must be entered as hybrid.
11. Panels of 4 judges will taste, evaluate and discuss each wine to arrive at a consensus for awarding it Double Gold, Gold, Silver, Bronze, or No Medal. A Double Gold will consist of a unanimous Gold Medal vote from all panel members. Disputes will be settled by the Superintendent, who may cast an additional vote or send the sample to another panel.
12. Each winery winning a Gold or Double Gold award agrees to provide the Michigan Wine Competition with two (2) bottles for the Gold Medal Reception. See page 3 for details.
13. Except as noted in #8 above, all Double Gold and select Gold Medal wines are eligible for one of the following advanced awards:

Best of Class - Dry Red	Best of Class - Dry White	Best of Class - Ice Wine
Best of Class - Semi-Dry/Sweet Red	Best of Class - Semi-Dry White	Best of Class - Sparkling
Best of Class - Dessert	Best of Class - Fruit	Best of Class - Rosé
14. Best of Class trophies will be presented at the Kellogg Hotel and Conference Center on August 8, 2019. See page 3 for details. Results will be made available within one week.
15. Wineries may request feedback for any wines entered. Requests must be submitted within two weeks of the competition. Staff will collect feedback from the panel of judges that evaluated a particular wine and send aggregated information to the requesting winery.
16. Upon receipt of a written complaint that a medal-winning wine was not eligible for the competition, the Superintendent will investigate.

**Contact: Lucretia Mansfield, Kellogg Hotel & Conference Center, Banquet Operations Manager,
517-884-8129, gramlic3@msu.edu**



INSTRUCTIONS FOR ENTRY FORM

❖ Submitting Your Entry Form and Payment

There are two choices for submitting your entry form and payment this year.

1. Enclosed PDF (hard copy)

2. Online Form: https://msu.Co1.Qualtrics.Com/jfe/form/sv_bpilhpzibvnn7a2f (A follow up email will be sent to you with your payment instructions and a copy of your entry form, so you can mail it in with your wine submissions)

- **Entry form must be received by Friday, July 5, 2019.** Scan and email the hard copy to gramlic3@msu.edu or use the online form to submit your entry to us. **Late entries will not be accepted.**
- Enclose one copy of the entry form with payment. Make a copy of the PDF or print the form in the email you will receive after you submit the form online. (Must be received by Friday, July 5).
- Enclose one copy of the entry form with corresponding wine and ship to address on the entry form (wine must be received by Friday, July 12. Wine will not be accepted after this date).
- Once we have received your entry form, within 2 to 3 business days you will receive an e-mail from us confirming receipt of your form.

❖ Method of Payment

1. PDF Hard Form - By check.

2. Online - You will have a choice to send in a check or pay online. You will receive a follow up email after you submit your form online that will have a link to the online payment form. (See online link above.)

Mail checks payable to Kellogg Hotel & Conference Center with a copy of your entry form to:

Kellogg Hotel & Conference Center

Attn: Executive Office

219 S. Harrison Road

East Lansing, MI 48824

❖ Where to Send Your Wines

Enclose a copy of your entry form with your wine and deliver to:

Kellogg Hotel & Conference Center

Attn: Lucretia Mansfield

219 S. Harrison Road

East Lansing, MI 48824

DESCRIPTION OF ENTRY FORM INFORMATION

- ❖ **Winery Name / Brand on Label** - This is the name on the label by which you identify your brand – the name under which your award-winning wine will be listed in publicity. The public must be able to identify the wine using the name you provide. Use a separate form for each brand name. For example – L. Mawby vs. M. Lawrence.
- ❖ **Class Code** Please follow the instructions included in this booklet.
- ❖ **Vintage** - Must be provided or use NV.
- ❖ **Name of Wine** - The name of the wine on the label – the name we will use in publicizing your award-winning wine. The public must be able to identify which of your wines has won. Include here all relevant information – vineyard designation, semi dry (if part of the name), late harvest (if part of the name), barrel fermented (if part of the name), etc.
- ❖ **Appellation/AVA** - Use OMP, LP, LMS, TOM and FN only. List only if the AVA is actually on the label. All wines submitted must qualify for the “Michigan” appellation whether they say so or not. Wines labeled with an “American” AVA are not eligible for entry, even if the fruit meets the requirements for a “Michigan” appellation.
- ❖ **Varietal Breakdown** - Please give at least rough percentages here. Judges are provided with a list of varieties for each wine, in descending order, without percentages.
- ❖ **Residual Sugar (RS)** - Residual sugar data (as a percentage) on your wines is reported to the judges and assists competition staff in arranging the wines in an order within the flight that will show the wine to its best advantage. Please be as accurate as possible.
- ❖ **Alcohol % by Volume** - Must be provided.
- ❖ **Ice Wines** - Ice Wines will be served to the judges in separate flights. To be judged along with other Ice Wines, the TTB-required data for these specialty wines must appear on the label. Check the appropriate box on the entry form.
- ❖ **Riesling Wines** - In addition to listing Riesling wines on the official entry form, please describe them using the Sweetness Scale categories on the enclosed document “Riesling Sugar Guidelines” and complete the “Riesling Sweetness Scale” form.
 - This information will be used to help determine how groups of Rieslings are presented to the judges in flights, and in which Best of Class category the wine will be judged. Riesling wines submitted that do not include Sweetness Scale categories will be presented in flights using the same Class System as all other wines.
 - **PLEASE NOTE:** If you submit your entry form online you will need to use the hard copy of the Riesling Sweetness Scale enclosed in this packet. Scan and email it to: gramlic3@msu.edu



CLASS SYSTEM

Please choose dominant varietal or style for each wine. All varietal wines must contain at least 75% of one grape variety, or be entered in a blend category.

Vinifera Red Varietals

(75% or more of one grape)

- 101 – Cabernet Franc
- 102 – Cabernet Sauvignon
- 103 – Gamay Noir
- 104 – Lemberger
- 105 – Malbec
- 106 – Merlot
- 107 – Pinot Noir
- 108 – Syrah (as labeled)
- 109 – Shiraz (as labeled)
- 110 – Other red varietal – vinifera

Hybrid Red Varietals

(75% or more of one grape)

- 121 – Baco Noir
- 122 – Chambourcin
- 123 – Chancellor
- 124 – DeChaunac
- 125 – Frontenac
- 126 – Marechal Foch
- 127 – Marquette
- 128 – Noiret
- 129 – Regent
- 130 – St. Croix
- 131 – Other red varietal – hybrid

Native Red

(any percentage)

- 141 – Concord
- 142 – Other Native Red

Red Blends

(less than 75% of any one grape)

- 161 – Red blend – vinifera
(75% or more vinifera)
- 162 – Red blend – hybrid
(75% or more hybrid)
- 163 – Red blend – vinifera & hybrid
(less than 75% of either)

Sparkling – Charmat

- 201 – White Sparkling
- 202 – Red Sparkling
- 203 – Mixed Sparkling
- 204 – Rosé Sparkling
- 205 – Blanc de Noirs

Sparkling – Bottle Fermented

- 221 – White Sparkling
- 222 – Red Sparkling
- 223 – Mixed Sparkling
- 224 – Rosé Sparkling
- 225 – Blanc de Noirs

Vinifera White Varietals

(75% or more of one grape)

- 301 – Auxerrois
- 302 – Gewurztraminer
- 303 – Gruner Veltliner
- 304 – Kerner
- 305 – Marsanne
- 306 – Muscat Ottonel
- 307 – Pinot Blanc
- 308 – Pinot Grigio (as labeled)
- 309 – Pinot Gris (as labeled)
- 310 – Riesling
- 311 – Roussanne
- 312 – Sauvignon Blanc
- 313 – Viognier
- 314 – Other white varietal – vinifera
- 315 – Chardonnay – Unoaked
- 316 – Chardonnay – Oaked

Hybrid White Varietals

(75% or more of one grape)

- 321 – Cayuga
- 322 – Chardonel
- 323 – LaCrescent
- 324 – Seyval Blanc
- 325 – St. Pepin
- 326 – Traminette
- 327 – Valvin Muscat
- 328 – Vidal Blanc
- 329 – Vignoles
- 330 – Other white varietal – hybrid

Native White

(any percentage)

- 341 – Niagara
- 342 – Other Native White

White Blends

(less than 75% of any one grape)

- 361 – White blend – vinifera
(75% or more vinifera)
- 362 – White blend – hybrid
(75% or more hybrid)
- 363 – White blend – vinifera & hybrid
(less than 75% of either)

Rosé Wines

- 401 – Dry Rosé (less than 1% RS)
- 402 – Semi-Dry Rosé (1% RS or more)

Fruit Wines

- 501 – Apple
- 502 – Blackberry
- 503 – Blueberry
- 504 – Cherry
- 505 – Cranberry
- 506 – Raspberry
- 507 – Strawberry
- 508 – Other Fruit
- 509 – Mixed Fruit
- 510 – Sparkling Fruit
- 511 – Fruit-Flavored Grape Wine –
any percentage

Fortified Wines

(including Fruit)

- 601 – Fortified – Port
- 602 – Fortified – Sherry
- 603 – Fortified – Brandy
- 604 – Other Fortified



MISCELLANEOUS INFORMATION

2019 JUDGES

Christopher Cook – Superintendent
Hope Alexander – Wine Consultant,
Wine Judge

Heidi Peterson Barrett – Winemaker

Jill Blume – Enology Specialist,
Purdue University

Joe Borrello – President,
Tasters Guild International

Mary Campbell – Owner,
Everyday Wines

Cortney Casey – Certified Sommelier;
Co-Owner, Michigan By The Bottle
Tasting Room

Amanda Danielson – Owner,
Trattoria Stella and The Franklin

Jill Ditmire – Broadcast Journalist;
Omnimedia Wine Specialist

Doug Frost – Master Sommelier;
Master of Wine; Director, Jefferson
Cup Invitational Wine Competition

Ellen Landis, Certified Sommelier;
Wine Journalist, Educator, Event
Moderator and Judge

Ken Landis – Retired Chef and Co-
owner, Landis Shores Oceanfront Inn;
Consulting Chef; Wine Judge

Rick Lopus – Wine Educator and Judge;
VP of Great Lakes Wine and Spirits

Rosalind Mayberry – Wine Buyer and
Consultant, D&W Fresh Market

Tim McNally – Wine Journalist; Host
of The Dine, Wine and Spirits Show

Dr. Richard G. Peterson – Winemaker,
Richard Grant Wine; Author, “The
Winemaker”

Dr. Paolo Sabbatini – Associate
Professor, Viticulture Research,
Michigan State University

Richard Scheer – Owner, Village Corner
Wine Shop

Eduard Seitan – Certified Sommelier;
Partner, Blackbird/avec/The Publican

Dr. Bob Small – Professor Emeritus,
Cal Poly Pomona’s Collins College of
Hospitality Mgmt.; Wine Judge

Todd Steiner – Enology Program
Manager, Ohio State University

Jim Trezise – President, WineAmerica

Madeline Triffon – Master
Sommelier; Director of Wine,
Plum Market

Dr. Richard Vine –
Retired Professor of Enology, Purdue
University & Wine Consultant for
American Airlines

Bill Ward – Wine Columnist, Star
Tribune; Wine Educator

MEDIA CONTACT

Ann Bertsch
517-884-8166 • bertscha@msu.edu
Kellogg Hotel & Conference Center
219 S. Harrison Road
East Lansing, MI 48824

FREE POINT OF SALE MATERIALS

1½" round “Gold Medal” and
“Best of Class” Decals available –
affix to bottles to promote your
award-winning wines!



Contact Lucretia Mansfield
517-884-8129 • gramlic3@msu.edu

2018 BEST OF CLASS AWARD WINNERS

Dry RedMari Vineyards, 2016 Bel Tramonto
Dry WhiteVerterra Winery, 2017 Dry Riesling
Semi-Dry RedLawton Ridge Winery, 2017 AZO Red
Semi-Dry WhiteAurora Cellars, 2017 Medium Sweet Riesling
RoséLeft Foot Charley, 2017 Blaufrankisch Rosé
Fruit WineSt. Julian Winery, Sweet Nancie Peach
Dessert.....St. Julian Winery, Solera Cream Sherry
Sparkling.....L. Mawby, Sandpainting
Ice Wine.....Chateau Grand Traverse, 2016 Riesling Ice Wine

Michigan Wine Competition

GOLD MEDAL RECEPTION

Kellogg Hotel and Conference Center • East Lansing
Thursday, August 8

Trophy Presentation 4:45 p.m., Reception 5:00 – 8:00 p.m.
Taste award-winning wines and meet the judges and winemakers.

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