2027 WineMaker® International Amateur WINE COMPETITION

ENTER YOUR **BEST HOMEMADE WINES** IN THE WORLD'S **LARGEST COMPETITION** FOR HOBBY WINEMAKERS!

DON'T WAIT — SEND YOUR ENTRIES NOW!
ENTRY DEADLINE: MARCH 12, 2027

Enter your wines and compete for gold, silver and bronze medals in 50 categories awarded by a panel of experienced wine judges. You can gain international recognition for your winemaking skills and get valuable feedback on your wines from the competition's judging panel.

Entry Deadline: March 12, 2027

Please note **NEW** shipping address:
Invisible Mountain Media, LLC
c/o Hardpack Distributors
116 Hills Court
East Dorset, VT 05253 USA
ph: (802) 379-6797
email: competition@winemakermag.com

You can also enter online at: **www.winemakercompetition.com**

SPECIAL BEST OF SHOW MEDALS will be awarded thanks to our award sponsors:

Gene Spaziani Grand Champion Wine

winexpert

WineMaker of the Year

wyeast Premium Liquid Yeast

Retailer of the Year

RJS craft winemaking

U-Vint of the Year

Mosti Mondiale Inc

Club of the Year

LALLEMAND

Best of Show Mead

MOONLIGHT MEADERY

Best of Show Estate Grown

Grape Expectations

Best of Show Red

RJS craft winemaking

Best of Show White

Fermentis by Lesaffre

Best of Show Dessert

aprés

Best of Show Country Fruit

GLCC Co

Best of Show Sparkling

Fermentis by Lesaffre

Best of Show Kit/Concentrate

VINE CO

Category Medals (gold, silver, and bronze) will be awarded thanks to our category sponsors:

1. White Native American Varietal
2. White Native American Blend
3. Red Native American Varietal
4. Red Native American Blend
5. Blush/Rosé Native American
6. Red or White Native American Late Harvest and Ice Wine
7. White French-American Hybrid Varietal
8. White French-American Hybrid Blend
9. Red French-American Hybrid Varietal
10. Red French-American Hybrid Blend
11. Blush/Rosé French-American Hybrid
12. Red or White French-American Late Harvest and Ice Wine
13. Chardonnay
14. Pinot Grigio/Pinot Gris
15. Gewürztraminer
16. Riesling
    Waterloo Container
17. Sauvignon Blanc
18. Other White Vinifera Varietals
19. White Vinifera Bordeaux Style Blends
20. Other White Vinifera Blends
21. Cabernet Franc
    Five Star Chemicals & Supply, Inc.
22. Cabernet Sauvignon
    Musto Wine Grape Co. / WinemakingInstructions.com
23. Merlot
    Vinmetrica
24. Shiraz/Syrah
25. Pinot Noir
26. Sangiovese
27. Zinfandel
    MoreWine!
28. Other Red Vinifera Varietals
29. Red Vinifera Bordeaux Style Blends
30. Other Red Vinifera Blends
    Label Peelers Beer & Winemaking Supply
31. Blush/Rosé Red Vinifera
32. Red or White Vinifera Late Harvest and Ice Wine
33. White Table Wine Blend (Any Grape Varieties)
34. Red Table Wine Blend (Any Grape Varieties)
35. Blush Table Wine Blend (Any Grape Varieties)
36. Grape & Non-Grape Table Wine Blend
37. Apple or Pear Varietals or Blends
38. Hard Cider or Perry
39. Stone Fruit (Peach, Cherry, Blends, etc.)
40. Berry Fruit (Strawberry, Raspberry, Blends, etc.)
41. Other Fruits
    Vintner's Best®
42. Traditional Mead
    Barrel Char Wood Products
43. Fruit Mead
44. Herb and Spice Mead
    Barrel Char Wood Products
45. Flower or Vegetable
46. Port Style
47. Sherry Style
48. Other Fortified
49. Sparkling Grape, Dry/Semi-Dry or Sweet
50. Sparkling Non-Grape

RULES & REGULATIONS

1. Entry deadline for wines to arrive is March 12, 2027
Please note NEW shipping address!
Wines are to be delivered to:
Invisible Mountain Media, LLC
c/o Hardpack Distributors
116 Hills Court
East Dorset, VT 05253 USA
Ph: (802) 379-6797

2. Send ONE (1) BOTTLE per entry. Still wines must be submitted in standard 750 ml wine bottles. Ice wines or late harvest wines can be submitted in 375 ml bottles. Meads and Hard Ciders can be submitted in 12 oz. or 22 oz. beer bottles. Sparkling wines must be in Champagne bottles with proper closure and wire or crown cap. All bottles must be free of wax, decorative labels and capsules. However, an identification label will be required on the bottle as detailed in rule #5.

3. Entry fee is $30 U.S. dollars (or $30 Canadian dollars) for each wine entered. Each individual person is allowed up to a total of 25 entries. You may enter in as many categories as you wish. Make checks payable to ***WineMaker***. Only U.S. or Canadian funds will be accepted. On your check write the number of entries (no more than 25 total) and the name of the entrant if different from the name on the check. Entry fees are non-refundable.

4. All shipments should be packaged to withstand considerable handling and must be shipped freight pre-paid. Line the inside of the box with a plastic trash bag and use plenty of packaging material, such as bubble wrap, around the bottles. Bottles shipped in preformed Styrofoam cartons have proven reliable in the past. Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles. Please note it is illegal to ship alcoholic beverages via the U.S. Postal Service. Private shipping companies such as UPS and FedEx with company policies against individuals shipping alcohol may refuse your shipment if they are informed your package contains alcoholic beverages. Entries mailed internationally are often required by customs to provide proper documentation. It is the entrant's responsibility to follow all applicable laws and regulations. Packages with postage due or C.O.D. charges will be rejected.

5. Each bottle must be labeled with the following information: Your name, category number, wine ingredients, vintage. Example: K. Jones, 9, 75% Baco Noir, 25% Foch, 2025. If you are using a wine kit for ingredients please list the brand and product name as the wine ingredients. Example: K. Jones, 22, Winexpert Selection International French Cabernet Sauvignon, 2025. A copy of the entry form, listing each of your wines entered, must accompany entry and payment.

6. It is entirely up to you to decide which of the 50 categories you should enter. You should enter each wine in the category in which you feel it will perform best. Wines must contain a minimum of 75% of designated type if entered as a varietal. Varietals of less than 75% must be entered as blends. To make sure all entries are judged fairly, the ***WineMaker*** staff may re-classify an entry that is obviously in the wrong category or has over 75% of a specific varietal but is entered as a blend.

7. Wine kits and concentrate-based wines will compete side-by-side with fresh fruit and juice-based wines in all listed categories.

8. The origin of many Native American grapes is unknown due to spontaneous cross-breeding. For the purposes of this competition, however, the Native American varietal category will include, but is not limited to, the following grape families: *Aestivalis*, *Labrusca*, *Riparia* and *Rotundifolia* (muscadine).

9. For sparkling wine categories, dry/semi-dry is defined as <3% residual sugar and sweet as >3% residual sugar.

10. Contest is open to any amateur home winemaker. Your wine must not have been made by a professional commercial winemaker or at any commercial winery. No employee of ***WineMaker*** magazine may enter. Persons under freelance contract with Invisible Mountain Media, LLC are eligible. No person employed by a manufacturer of wine kits may enter. Winemaking supply retail store owners and their employees are eligible. Judges may not judge a category they have entered. Applicable entry fees and limitations shall apply.

11. All wines will be judged according to their relative merits within the category. Gold, silver and bronze medals within each category will be awarded on point totals and will not be restricted to the top three wines only (for example, a number of wines may earn enough points to win gold). The Best of Show awards will be those wines clearly superior within those stated categories. The Grand Champion award is given to the top overall wine in the entire competition.

KEY DATES

Entry deadline for wines to arrive in Vermont at new shipping address (see rule #1):
March 12, 2027

Wines judged:
April 23-25, 2027

Results first announced online at winemakermag.com
May 14, 2027

12. The Winemaker of the Year award will be given to the individual whose top 5 scoring wine entries have the highest average judging score among all entrants.

13. The Club of the Year, Retailer of the Year and U-Vint of the Year awards will be based on the following point scale:
Gold Medal (or any Best of Show medal): 3 points
Silver Medal: 2 points
Bronze Medal: 1 point

The amateur club that accumulates the most overall points from its members' wine entries will win Club of the Year. The home winemaking retail store that accumulates the most overall points from its customers' wine entries will win Retailer of the Year. The U-Vint or On-Premise winemaking facility that accumulates the most overall points from its customers' wine entries will win U-Vint of the Year.

14. The Best of Show Estate Grown award will be given to the top overall scoring wine made with at least 75% fruit grown by the entrant. Both grape and country fruit wines are eligible.

15. All entrants will receive a copy of the judging notes for their wines. Medalists will be listed by category online.

16. All wine will become the property of ***WineMaker*** magazine and will not be released after the competition.

17. All decisions by competition organizers and judges are final.

DON'T WAIT — ENTER NOW!

ENTRY FORM

Deadline: March 12, 2027

Entry Fee: $30 (U.S.) or $30 (Canadian) per wine entered
Number of entries ____ x $30 (US) or $30 (CD) = $_____Total
(limit of 25 entries per person)
❑ Enclosed is a check made out to **"WineMaker"**
in the amount of $_____.

Name_____

Address_____

City_____State/Prov_____Zip/Postal Code_____

Telephone_____

E-Mail_____

Winemaking Club:_____

Winemaking Retailer:_____

U-Vint / On-Premise Store:_____

Wine Ingredients and Percentage: Please list fruit varieties and percentages used in each wine. Example: "75% Baco Noir, 25% Foch." If you are using a wine kit for ingredients, please list the brand and product name as the wine ingredients. Example: "Winexpert Selection International French Cabernet Sauvignon."

Please note that you can also enter online at: winemakercompetition.com

Remember that each winemaker can enter up to 25 wines. If entering more than eight wines, please photocopy this entry form. Entry shipment includes ONE BOTTLE of wine per entry. 750 ml bottle required for still wines. Ice or late harvest wines can ship in 375 ml bottles. Still meads can ship in 12 oz. or 22 oz. beer bottles. Sparkling wines must ship in Champagne bottles with proper closure and wire or crown cap.

Please note NEW shipping address!
Send entry form and wine to:
Invisible Mountain Media, LLC
c/o Hardpack Distributors
116 Hills Court
East Dorset, VT 05253 USA
Ph: 802-379-6797
E-mail: competition@winemakermag.com

If entered online at winemakercompetition.com, please print a copy of your entry form and send it along with your wine.

Wine 1 Entered:

Category Number_____
Category Name_____
_____
Wine Ingredients and Percentage
_____
_____
_____
Vintage _____
Are at least 75% of the ingredients grown by you? ❑ yes ❑ no
❑ I feel it necessary to decant this wine_____hours before serving.

Wine 2 Entered:

Category Number_____
Category Name_____
_____
Wine Ingredients and Percentage
_____
_____
_____
Vintage _____
Are at least 75% of the ingredients grown by you? ❑ yes ❑ no
❑ I feel it necessary to decant this wine_____hours before serving.

Wine 3 Entered:

Category Number_____
Category Name_____
_____
Wine Ingredients and Percentage
_____
_____
_____
Vintage _____
Are at least 75% of the ingredients grown by you? ❑ yes ❑ no
❑ I feel it necessary to decant this wine_____hours before serving.

Wine 4 Entered:

Category Number_____
Category Name_____
_____
Wine Ingredients and Percentage
_____
_____
_____
Vintage _____
Are at least 75% of the ingredients grown by you? ❑ yes ❑ no
❑ I feel it necessary to decant this wine_____hours before serving.

Wine 5 Entered:

Category Number_____
Category Name_____
_____
Wine Ingredients and Percentage
_____
_____
_____
Vintage _____
Are at least 75% of the ingredients grown by you? ❑ yes ❑ no
❑ I feel it necessary to decant this wine_____hours before serving.

Wine 6 Entered:

Category Number_____
Category Name_____
_____
Wine Ingredients and Percentage
_____
_____
_____
Vintage _____
Are at least 75% of the ingredients grown by you? ❑ yes ❑ no
❑ I feel it necessary to decant this wine_____hours before serving.

Wine 7 Entered:

Category Number_____
Category Name_____
_____
Wine Ingredients and Percentage
_____
_____
_____
Vintage _____
Are at least 75% of the ingredients grown by you? ❑ yes ❑ no
❑ I feel it necessary to decant this wine_____hours before serving.

Wine 8 Entered:

Category Number_____
Category Name_____
_____
Wine Ingredients and Percentage
_____
_____
_____
Vintage _____
Are at least 75% of the ingredients grown by you? ❑ yes ❑ no
❑ I feel it necessary to decant this wine_____hours before serving.

Enter online at: winemakercompetition.com