

The 18th Annual M&M Family of Wine Amateur Wine Classic



October 29, 2011

Amateur Wine Competition Guidelines and Rules

1. Pre-registration is mandatory and can be easily done by mailing the entry form to: M&M Wine Grape Co., LLC c/o Competition Entries, 101 Reserve Road, Hartford, CT. 06114
2. Each wine entry must be in 750 ml bottles. (One sample bottle per entry). Exception is for dessert wines and ports which may be in two 375 ml bottles.
3. Entry fee is \$10.00 per entry. Checks must be payable to M&M Wine Grape.
4. The numbers of entrees is unlimited.
5. Entry deadline is close of business, Friday, October 26, 2011.
6. Previous M&M/ADV award winning wines are ineligible for 2011 judging.
7. Entries may be shipped FedEx or UPS, or dropped off at M&M Wine Grape Co., 101 Reserve Road, Hartford, CT., 06114. Wines should be packed appropriately and marked "Glass, Fragile/ This Side Up". They should also be marked as 'non-perishable food' or "sample for testing".
8. On each entry, identify: a) the number of the category, b) year made, c) the name of the varietal or make up of the blend, d) whether made from grapes, juice, or a kit, e) the kit manufacturer (brand/label) if appropriate, and finally f) your name. Type or print label legibly and adhere to each bottle.
9. Entry fees are not refundable and all wine entries become the property of M&M.
10. Double Gold, Gold, Silver, and Bronze medals will be issued along with a "Best Red", "Best White", "Best Dessert" for wines made from grapes or juice, and separately from kits.
11. The Judging Chairmen will select Judges.
12. The wine judging will be held on Saturday, October 29, 2011.
13. Awards will be presented at the annual Awards Dinner, whose date and location will be announced.
14. Amateur wine makers may not use the facilities or products of a commercial winery during any stage of the wine making/storage process, excluding for-fee crushing/destemming/pressing services.
15. An amateur wine maker makes wine at home, either alone or in collaboration with other persons. If the effort is collaborative, all persons involved must be identified on the entry and the group is considered as one entrant. Because this is an amateur competition, no individual or any member of the group should be employed in commercial wine making.