

# Cowie International Amateur Wine Competition

This competition is held to promote the making of wine at home for enjoyment by the family. It also provides a time to learn and share information about the art of wine making. There will be a seminar, tasting of the prize-winning wines, and snacks. Come, join the fun. **No other alcoholic beverages** are allowed on the property except wine makers may bring samples of their wine to the pot luck, but no other time during the event is anyone allowed to bring alcoholic drinks on the property by direction of the management.

Remember, the number of entries is only **one bottle per entry**. We have held the entry fees, but the cost of the coins has gone through the roof. Gold is now about \$1,200.00 a coin, and silver is \$17.50 a coin. So your chances are very, very good to win a great award. The potluck is the same, and Saturday will be the awards, taste and seminar.

The judging will be chaired by Dr. Justin Morris, Distinguished Professor, University of Arkansas. All entries must be checked in by midnight Thursday, April 1, 2010. Awards will be presented on Saturday afternoon, April 24, 2010. If you have any questions, please contact Robert Cowie at [cowie@cswnet.com](mailto:cowie@cswnet.com) or (479) 963-3990.

Rules: 1. Only wine made by nonprofessional wine makers allowed.

2. Each entry consists of one 750 ml bottle.

3. Labels list: Name of vintner, Class, Name of fruit, and Year.

Example: **Jane Smith Class A-6 White Sweet, Niagara —2009**

4. All entries must arrive at Cowie Wine Cellars by midnight April 1, 2010

5. There is no fee for Class D-1, all wines are entered in this class.

## **A. Wines made from Fresh Grapes**

1. Red Dry
2. Red Semi
3. Red Sweet
4. White Dry
5. White Semi
6. White Sweet
7. Rose' Dry
8. Rose' Semi
9. Rose' Sweet

## **B. Wines made from Other Fruit and Items**

1. Blackberry
2. Blueberry
3. Strawberry
4. Other Berries
5. Fruits
6. Mead
7. Miscellaneous

## **C. Wines made from Concentrates**

1. Red Dry
2. Red Semi
3. Red Sweet
4. White Dry
5. White Semi
6. White Sweet
7. Rose' Dry
8. Rose' Semi
9. Rose' Sweet

## **D. Wine Label and Bottle**

1. Best label and bottle package

**Entry code:** \_\_\_\_\_

Entry fees: \$15.00 first entry; \$6.00 per each additional entry ( Entry fee includes **ONE** free admission)

7. Entry form and fees must accompany wine at the time of submission.
8. Prizes to be awarded:  
Best of Show: One Ounce ..Gold Coin  
Best in Class: One Ounce ..Silver Coin  
First, Second & Third in Class: Certificates
9. Winners will be awarded on a point system.
10. Special awards are given to promote the fun of the event.
11. **General Admission** to the event is **\$15.00**; this includes your glass that you may keep.

**Friday Evening**-- starting at 5:30, there is a free potluck for all **wine makers and people interested** in learning how to make wine. All you need to do is show up with a dish of food, and a bottle of your wine (if you are a wine maker). Fellowship till the late hours. Bring a folding chair. Only homemade wines are allowed on the property this evening, no other alcoholic beverages may be brought for any reason.

**Saturday**-- Seminar begins at noon, followed by group discussion, Awards of Winners, tasting of wines.

**Saturday Evening**-- Bonfire in the pit for all wishing to stay. Bring a blanket to set on. Fellowship till?

Send the form below, entry fee, & wine to: C.I.A.W.C.

*(3 miles West of Paris on Highway 22)*

*(North side of highway at Carbon City)*

101 N Carbon City Rd

Paris, Arkansas 72855

Name: \_\_\_\_\_ Entry Fees Included: \_\_\_\_\_  
Address: \_\_\_\_\_ City \_\_\_\_\_  
State: \_\_\_\_\_ Zip \_\_\_\_\_  
Phone Number \_\_\_\_\_ E-Mail \_\_\_\_\_

Class	Name of Fruit	Year	Class	Name of Fruit	Year
1.	_____	_____	8.	_____	_____
2.	_____	_____	9.	_____	_____
3.	_____	_____	10.	_____	_____
4.	_____	_____	11.	_____	_____
5.	_____	_____	12.	_____	_____
6.	_____	_____	13.	_____	_____
7.	_____	_____	14.	_____	_____

We thank you for entering the Competition and wish you good luck on winning. We hope that you will be able to attend the events on the last Friday and Saturday of April. This event is held each year on the last weekend of April.

***Robert G. Cowie***