

2026 NYS Fair Amateur Wine Classes

WHITE WINES

<u>Vinifera White</u>	
Chardonnay	100
Gewurztraminer	110
Muscat Blanc	120
Pinot Gris/Grigio	130
Riesling	140
Sauvignon Blanc	150
Other Var.*	170
Proprietary Blend**	180

<u>Hybrid White</u>	
Aromella	300
Cayuga White	310
Seyval Blanc	320
Traminette	330
Valvin Muscat	340
Vidal	350
Vignoles/Ravat 51	360
Other Var.*	370
Proprietary Blend**	380

<u>Native American White</u>	
Catawba	500
Concord	510
Diamond	520
Delaware	530
Niagara	540
Other Var.*	570
Proprietary Blend**	580

RED WINES

<u>Vinifera Red</u>	
Cabernet Franc	200
Cabernet Sauvignon	210
Malbec	220
Merlot	230
Pinot Noir	240
Sangiovese	250
Other Var.*	270
Proprietary Blend**	280

<u>Hybrid Red</u>	
Baco Noir	400
Chambourcin	410
Coret Noir	420
DeChaunac	430
Marechal Foch	440
Noiret	450
Vincent	460
Other Var.*	470
Proprietary Blend**	480

<u>Native American Red</u>	
Concord	600
Other Var.*	670
Proprietary Blend**	680

ROSÉ & BLUSH WINES****

<u>Vinifera</u>	
Rosé & Blush****	290

<u>Hybrid</u>	
Rosé & Blush****	490

<u>Native American</u>	
Rosé & Blush****	690

MEAD/HONEY WINE

Mead/Honey Still	700
Mead/Fruit Infused	710

FRUIT WINES

Apple	720
Blackberry	730
Black Raspberry	740
Blueberry	750
Cherry	760
Red Raspberry	770
Strawberry	780
Other Berry Fruit***	790
Other Stone Fruit***	800
Other Fruit***	810
Fruit Blends**	820
Apple Cider	830
Other Fruit Cider	840
Cider Blends**	850

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SPARKLING WINES

Sparkling Cider	860
Sparkling Fruit Sparkling	870
Mead/Honey	880
Sparkling Vinifera	900
Sparkling Hybrid	910
Sparkling Native American	920

DESSERT WINES

Non-Fortified

Sweet Table (>8.0% RS)	930
Late Harvest	940
Ice Wine	950

Fortified (above 14% alcohol)

Port	960
Sherry	970
Fruit	980
Other & Blends**	990

SPIRITS

Vodka	1001
Gin	1002
Grain Spirits	1003
Brandies	1004
Rum	1005
Bourbon	1006
Whiskey	1007
Other Var.	1008

LABEL COMPETITION

Winemaker Bottle Label	999
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- **Non-Fortified:** Wine that is higher in alcohol with no additional “spirits” added.
- **Late Harvest:** Grapes left on the vine longer than usual.
- **Ice Wine:** Produced from grapes that have been frozen while still on the vine.
- **Fortified:** Adding “distilled spirits” to increase the alcohol.
- **Port:** Adding a “Grape Spirit” (ex. Brandy) during fermentation when the wine is at 5-7% alcohol. Finished alcohol is 18-22%.
- **Sherry:** Made from a “White Grape”. After fermentation is complete, a “Grape Spirit” is added to increase alcohol content.

*All wines labeled as varietals must contain 75% of a single variety of the grape identified otherwise, they should be entered under Proprietary Blend.

**All blends and proprietary labeled wines must have the varietal percentages indicated on the entry form.

***Please list “other” fruits by name on forms. “Ex. 800 - Other Stone Fruit – Peach”

****Rosé & Blush Wines will be judged together.

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