

Willamette Valley Amateur Winemakers Society

2012 Amateur Wine Competition Entry Label

Class Subclass

- 1 **Red Grapes**
1A Cabernet Sauvignon
1B Merlot
1C Pinot Noir
1D Syrah
1E Zinfandel
1F French Hybrids
1G Other
1H Red Blends

- 2 **White Grapes**
2A Chardonnay
2B Chenin Blanc
2C Pinot Blanc
2D Pinot Gris
2E Riesling
2F Muller Thurgau
2G Huxelrebe
2H Viognier
2I Gruner Veltliner
2J Other
2K White Blends

3 **Rose/Blush**

- 4 **Fruit**
4A Cherry
4B Strawberry
4C Raspberry
4D Blackberry
4E Plum
4F Peach
4G Fruit Blends
4H Other

5 **Fortified Wines**

WVAWS Wine Entry Label	
Winemaker:	
Name:	_____
Address:	_____

City, State, ZIP:	_____
E-mail:	_____
Class:	_____
Subclass:	_____
Names and percentage of fruit used:	_____

Residual Sugar:	
Dry	_____
Semi-dry	_____
Semi-sweet	_____
Sweet	_____
Vintage:	_____
Appellation:	_____

ATTACH this form to each bottle. Make check payable to WVAWS. Ship wines to: WVAWS c/o Eola Hills Wine Cellars 501 S. Pacific Hwy, Rickreal, OR 97371	

Residual Sugar Levels

Dry = less than 1 %

Semi-dry = 1 - 2 %

Semi-sweet = 2 - 3 %

Sweet = over 3 %