

# Willamette Valley Amateur Winemakers Society

## 2014 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:	_____
	_____
<b>ATTACH</b> 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 %