



AMATEUR Entry Form

Indy International Wine Competition

The **largest** scientifically organized & independent **wine competition** in the United States

**Gain feedback from wine professionals!
An essential step to go pro!**

The Best of the Best

Wine of the Year

Fruit Wine of the Year

Honey Wine of the Year

Honey Blend Wine of the Year

Indiana Winemaker of the Year

Indiana-grown Wine of the Year

Double Gold • Gold • Silver • Bronze



ENTRY DEADLINE: July 15, 2010

Enter online at www.indyinternational.org



VENUE

The 19th Indy International Wine Competition takes place August 4-6, 2010 in the Memorial Union Ballrooms at Purdue University in West Lafayette, Indiana. Entry forms, wine and fees must be received by July 15, 2010.

JUDGING

The INDY is the largest independent and scientifically organized wine championship in America. Panels of wine experts from around the country will conduct a blind judging. The INDY is world-renowned for the quality and diversity of its thousands of wine entries from around the globe, for the skill and reputation of our judges, and for the professional operation of the entire event.

AWARDS & TROPHIES

Winning wines will receive double gold, gold, silver or bronze medals. Select double gold winners will be eligible to compete for Wine of the Year trophies.

ENTRY RULES

(1) Wine must be made by a non-commercial winemaker legally permitted to make wine in a non-commercial facility. (2) A wine may be made from grapes, fruits, vegetables, flowers or honey. Artificial flavoring or color may not be used. (3) A wine may be entered in only one class. (4) A label must appear on all bottles and include the winemaker's name, wine class number, predominant grape variety or fruit, vintage and sweetness. (5) Also note the predominant grape variety or fruit used on the entry form. (6) A varietal wine must contain at least 75% of the designated variety. (7) A wine with less than 75% of any single variety must be entered as a blend. (8) Note the vintage on the entry form. (9) Note the sweetness level on the entry form as either "dry" or "sweet" so the entries can be arranged properly for judging. (10) Competition coordinators have the right to re-classify entries if they believe the entry has been incorrectly classified. (11) Distilled products are illegal and not accepted.

HOW TO ENTER & SHIP WINE

(1) You may enter online at www.indyinternational.org (2) Send entry form and fees to the address below. (3) Send two 750mL bottles (or equivalent) per entry to the address below. Two bottles ensure sufficient wine for

evaluating the Wines of the Year and for any bottles that appear "off". (4) Include a copy of the entry form in every box. (5) Direct shipping is authorized by Indiana ATC permit LOA 031711. (6) All shipping & customs fees must be pre-paid or wines will be refused.

ENTRY FEES

\$30 USD per entry. Visa, Master Card or check payable to Purdue University. Purdue University is not responsible for costs incurred due to wines not received by deadline.

PROMOTION

Winners will be posted online at www.indyinternational.org. Winners will receive medals soon after. All winemakers will receive judges comments. Embossed 1-inch gold foil wine bottle sticker medallions will be available for purchase after the competition. All wines received become property of Purdue University.

VINTAGE INDIANA

Each household will receive two tickets to next year's Vintage Indiana Wine & Food Festival which takes place June 4, 2011 in Indianapolis. For details go to www.vintageindiana.com

CONTACT

Phone: 1.765.494.3614

Fax: 1.765.494.7953

Web: www.indyinternational.org

Email: indyinternational@purdue.edu

Cut on dashed line and affix to ALL packages. Make copies as necessary.

SHIP TO:

Jill Blume
Purdue University
745 Agriculture Mall Drive
West Lafayette, IN 47907-2009 USA

SHIP TO:

Jill Blume
Purdue University
745 Agriculture Mall Drive
West Lafayette, IN 47907-2009 USA



2010 AMATEUR

Entry Form

 Last Name Account ID (found on mailing label)

 Mailing Address Country

 Telephone Email

 City Postal Code

 State/Province

**ENTRY FORM
 DEADLINE: 7/15/10**

Ship form/payment/wine to:

**JILL BLUME
 Purdue University
 745 Agriculture Mall Dr
 West Lafayette IN 47907**

**WINE DELIVERY
 DEADLINE: 7/15/10**

WINE SHIPMENTS:
 Please ship two 750mL
 bottles (or equivalent) per
 wine entry. See page 2 for
 complete shipping info.

I certify that to the best of
 my knowledge the wines
 entered in the 2010 INDY
 conform with event rules &
 procedures.

*Signature of person
 entering wines*

Office Use	Entry #	Class #	Predominant Grape Variety or Fruit	Vintage	Residual Sugar %	Information from the front of your label that identifies your wine	85% IN grown
	Sample	304	Traminette	2009	Sweet	Boilermaker Special White	yes
	1						
	2						
	3						
	4						
	5						
	6						
	7						
	8						
	9						
	10						
	11						
	12						

ENTRY FEES

_____ entries at **\$30 per entry** = \$ _____

CHECK (payable to Purdue University) VISA MC

Card Number **Exp Date** **CCV Code**

Should you have further questions:

Phone: 1.765.494.3614 **Email:** indyinternational@purdue.edu
Fax: 1.765.494.7953 **Web:** www.indyinternational.org

Cardholder Name



INDY
INTERNATIONAL
WINE COMPETITION

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2010 Indy International Wine Competition - Wine Class Listing

WHT. AMERICAN VARIETALS

- 101 Catawba
- 102 Diamond
- 103 White Muscadine
- 104 Niagara
- 109 Other White Varietals
(Example: Delaware)
- 110 White Blends
- 111 American Late Harvest
& Ice Wine

RED AMERICAN

- 201 Concord
- 202 Red Muscadine
- 203 Norton/Cynthiana
- 204 Steuben
- 209 Other Red Varietals
(Example: Fredonia)
- 210 Red Blends
- 211 Blush/Rosé

WHITE FRENCH AMERICAN

- 301 Cayuga White
- 302 Chardonel
- 303 Seyval Blanc
- 304 Traminette
- 305 Vidal Blanc
- 306 Vignoles

- 309 Other White Varietals
(Examples: Blanc du
Bois, Edelweiss, La-
Crescent)

- 310 White Blends
- 311 French-American Late
Harvest & Ice Wine

RED FRENCH AMERICAN

- 401 Chambourcin
- 402 Chancellor
- 403 Foch
- 404 Frontenac
- 409 Other Red Varietals
(Examples: Corot
Noir, St. Croix)

- 410 Red Blends

- 411 Blush/Rosé

WHITE VINIFERA

- 501 Chardonnay
- 502 Gewürztraminer
- 503 Muscat
- 504 Pinot Gris/Grigio
- 505 Riesling
- 506 Sauvignon Blanc
- 507 Viognier
- 508 Other White Varietals

- 509 Bordeaux-style Blends

- 510 White Blends

- 511 Vinifera Late Harvest
& Ice Wine

RED VINIFERA

- 601 Cabernet Franc
- 602 Cabernet Sauvignon
- 603 Malbec
- 604 Merlot
- 605 Petite Sirah
- 606 Pinot Noir
- 607 Sangiovese
- 608 Syrah/Shiraz
- 609 Zinfandel
- 610 Other Red Varietals
- 611 Bordeaux-style Blends
- 612 Red Blends
- 613 Rosé/Blush

SPARKLING WINES

- 001 Bottle Fermented
- 003 Tank Fermented
- 005 Sparkling Fruit Wines
- 006 Carbonated Wines

HONEY WINES

- 701 Pure Honey Wines/Meads

- 702 Honey & Fruit Blends

- 703 Naturally Flavored

- 704 Dry Style Honey Wines

- 705 Sparkling Honey Wines

FRUIT WINES

- 801 Apple/Pear
- 802 Stone Fruit
(Examples: peach, cherry)
- 803 Berry
(Examples: strawberry,
raspberry, berry blends)
- 804 Dry Style, Fruit
(Example: oak aged
blueberry)
- 805 Tropical/Citrus
- 806 Flower/Vegetable
- 807 Fruit Blends
- 808 Grape & Fruit Blends
- 809 Naturally Flavored
- 810 Hard Cider (< 7% alc.)

FORTIFIED (>14% alc.)

- 901 Port-style
- 902 Sherry-style
- 903 Fruit
- 904 Flavored Ports