



# 2023 Wine Entry Form

Winery Name: \_\_\_\_\_

Your Name: \_\_\_\_\_

Title: \_\_\_\_\_

Signature: \_\_\_\_\_

**ALL WINES MUST ARRIVE NO LATER THAN APRIL 27, 2023.**

For competition & billing questions call Ron Dougherty: 585-414-8279 | ron@raiseaglassfoundation.com

For shipping questions call Ron Dougherty: 585-414-8279 | ron@raiseaglassfoundation.com

If paying by check or money order, please make payable to: RAISE A GLASS FOUNDATION

We also accept credit cards:  **MASTERCARD**  **VISA**

CARD #  -  -  -

Card Security Code: \_\_\_\_\_ Expires \_\_\_\_/\_\_\_\_

Print Cardholder Name: \_\_\_\_\_

Cardholder Signature: \_\_\_\_\_

**TOTAL WINES ENTERED**

\_\_\_\_\_ x \$55.00 USD

= \$ \_\_\_\_\_

Send four (4) bottles of each entry

Winery Address: \_\_\_\_\_ Apt./Suite: \_\_\_\_\_

City: \_\_\_\_\_ ST/PROV: \_\_\_\_\_ Zip/Postal Code: \_\_\_\_\_

Country of Origin: \_\_\_\_\_ Web Site: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ E-mail: \_\_\_\_\_

**MAIL COMPLETED ENTRY FORM & CHECKS TO:**

Raise A Glass Foundation  
1170 Ridge Rd, Suite 345  
Webster, NY 14580

**SHIP WINE TO:**

Raise A Glass Foundation  
763 Linden Avenue, Suite 2  
Rochester, NY 14625

**COMPETITION & BILLING QUESTIONS:**

Ron Dougherty, Competition Manager  
585-414-8279 | ron@raiseaglassfoundation.com

**SHIPPING QUESTIONS:**

Ron Dougherty, Competition Manager  
585-414-8279 | ron@raiseaglassfoundation.com

**FAX COMPLETED ENTRIES TO: 585-332-4647**

# ENTRY CLASS LISTING

Please choose correct category!

If you have any questions on the category, please call Jeff Stabins at 585-654-7602.

## White

- 101 – Blanc du Bois
- 102 – Brianna
- 103 – Cayuga
- 104 – Chardonnay
- 105 – Chardonnay
- 106 – Chenin Blanc
- 107 – Diamond
- 108 – Edelweiss
- 109 – Frontenac Gris
- 110 – Gewurztraminer
- 111 – Gruner Veltliner
- 112 – La Crescent
- 113 – Malvasia
- 114 – Muscadine
- 115 – Muscat
- 116 – Muscat Canelli
- 117 – Niagara
- 118 – Petit Manseng
- 119 – Pinot Blanc/Weissburgunder
- 120 – Pinot Gris/Pinot Grigio
- 121 – Riesling – Dry
- 122 – Riesling – Semi Dry
- 123 – Riesling – Semi Sweet
- 124 – Riesling – Sweet
- 125 – Sauvignon Blanc
- 126 – Seyval Blanc (Seyval)
- 127 – St. Pepin
- 128 – Torrontes
- 129 – Traminette
- 130 – Valvin Muscat
- 131 – Verdelho
- 132 – Vidal Blanc
- 133 – Vignoles (Ravat 51)
- 134 – Viognier

(\*Please identify entries 150 — 170)

- 150 – Other White Varietal – Vinifera\*
- 155 – Other White Varietal – Non-vinifera\*
- 160 – White Blend – Vinifera\*
- 165 – White Blend – Non-vinifera\*
- 170 – White Blend – Vinifera + Non-vinifera\*

## Blush / Pink / Rose / Orange

- 201 – Dry Rose (0-0.99% RS)
- 202 – Semi Dry Rose (1.0-2.99% RS)
- 203 – Sweet Rose (3.0+% RS)
- 210 – Orange (Extended maceration)

## Red

- 301 – Baco Noir
- 302 – Barbera
- 303 – Brunello
- 304 – Cabernet Franc
- 305 – Cabernet Sauvignon
- 306 – Carmenere
- 307 – Catawba
- 308 – Chambourcin
- 309 – Concord
- 310 – Frontenac
- 311 – Gamay Noir
- 312 – Lemberger
- 313 – Leon Millot
- 314 – Malbec
- 315 – Marechal Foch
- 316 – Marquette
- 317 – Meritage
- 318 – Merlot
- 319 – Muscadine (Noble)
- 320 – Nebbiolo
- 321 – Noiret
- 322 – Norton (Cynthiana)
- 323 – Petite Sirah
- 324 – Petit Verdot
- 325 – Pinot Noir
- 326 – St. Vincent
- 327 – Sangiovese
- 328 – Shiraz/Syrah
- 329 – Tempranillo
- 330 – Zinfandel

(\*Please identify entries 350 — 370)

- 350 – Other Red Varietal - Vinifera\*
- 355 – Other Red Varietal - Non-vinifera\*
- 360 – Red Blend - Vinifera\*
- 365 – Red Blend - Non-vinifera\*
- 370 – Red Blend - Vinifera + Non-vinifera\*

## Sparkling

- 401 – White Sparkling
- 402 – Blush/Rose Sparkling
- 403 – Red Sparkling
- 404 – Dessert Sparkling
- 405 – Sparkling Ice Wine
- 406 – Fruit Sparkling

## Dessert Wines

- 501 – Madeira
  - 502 – Port
  - 503 – Tawny Port
  - 504 – Sherry
  - 505 – Vintage Sherry
- (\*Please identify entries 506— 510)
- 506 – Late Harvest White (24 Brix+)\*
  - 507 – Late Harvest Red (24 Brix+)\*
  - 508 – Icewine\*
  - 509 – Frozen Off the Vine\*
  - 510 – OTHER Dessert Wine\*

## Fruit Wines

- 601 – Apple
  - 602 – Ice Cider
  - 603 – Blackberry
  - 604 – Blackcurrant
  - 605 – Blueberry
  - 606 – Cherry
  - 607 – Cranberry
  - 608 – Peach
  - 609 – Pear
  - 610 – Strawberry
  - 611 – Raspberry
- (\*Please identify entries 650 & 660)
- 650 – OTHER Fruit Varieties\*
  - 660 – Fruit Blend\*

## Others

- 701 – Hard Cider
- 702 – Mead
- 703 – Flavored Mead
- 704 – Flavored Grape Wines

## MAIL COMPLETED ENTRY FORM & CHECKS TO:

Raise A Glass Foundation  
1170 Ridge Rd, Suite 345  
Webster, NY 14580

## SHIP WINE TO:

Raise A Glass Foundation  
763 Linden Avenue, Suite 2  
Rochester, NY 14625

## COMPETITION QUESTIONS:

Ron Dougherty, Competition Manager  
585-414-8279 | ron@raiseaglassfoundation.com

## SHIPPING & BILLING QUESTIONS:

Ron Dougherty, Competition Manager  
585-414-8279 | ron@raiseaglassfoundation.com

## FAX COMPLETED ENTRIES TO: 585-332-4647

Be sure to fill out & fax all pages of the entry form



## SAMPLE ENTRY

ENTRY #1 **Entry Class#121**

Wine Name: Ron's Riesling

Appellation: Seneca Lake

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: 2015 or  NV

Made from (percent): Riesling 90%, Gewurztraminer 10%

### OTHER INFORMATION

% Alcohol Content: 11.5 %

Sweetness (check one):  %RS or  grams per liter: 0.5

Suggested retail price (in USD): \$ \$18 per 750 oz

# WINE ENTRIES

PLEASE PRINT. Be sure to completely fill out all information, including applicant information on previous pages of this form. Please provide Wine name(s) EXACTLY as show on the label, so your wine(s) appears properly in the results.

**Winery Name:** \_\_\_\_\_

**ENTRY #1** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #2** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #3** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #4** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #5** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #6** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

# ADDITIONAL WINE ENTRIES

PLEASE PRINT. Be sure to completely fill out all information, including applicant information on previous pages of this form.  
Please provide Wine name(s) EXACTLY as show on the label, so your wine(s) appears properly in the results.

**Winery Name:** \_\_\_\_\_

**ENTRY #7** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #8** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #9** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #10** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #11** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz

**ENTRY #12** Entry Class# \_\_\_\_\_

Wine Name: \_\_\_\_\_

Appellation: \_\_\_\_\_

Estate / Vineyard / Other Designation: \_\_\_\_\_

Vintage Year: \_\_\_\_\_ or  NV

Made from (percent): \_\_\_\_\_

**OTHER INFORMATION**

% Alcohol Content: \_\_\_\_\_%

Sweetness (check one:)  %RS or  grams per liter: \_\_\_\_\_

Suggested retail price (in USD): \$ \_\_\_\_\_ per \_\_\_\_\_ oz