



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

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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