



*Houston Livestock Show and Rodeo™
International Wine Competition*

2012 Handbook of Rules and Procedures

Houston Livestock Show and Rodeo™

2012 International Wine Competition

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Houston Livestock Show and Rodeo Officials

Steve Stevens Chairman of the Board

Skip Wagner President

Leroy Shafer..... Chief Operating Officer

Rodeo Uncorked! Wine Committee Leadership

Steve Roe..... Officer in Charge

Stephanie Earthman Baird..... General Chairman, Rodeo Uncorked!

Jeanne Shirey-Lord..... Chairman, Wine Events

Curtis Clerkley..... Chairman, Wine Garden

Denise Ehrlich..... Chairman, Winery Relations and Publicity

Joe Van Matre..... Chairman, Wine Sales

Scott Hilsher Vice Chairman, Wine Competition

Objectives

- To promote healthy competition among international and U.S. producers to drive continuing improvement in the quality of all wines, and in particular, of Texas wines and vineyards;
- To raise awareness of Texas wines in the United States and internationally;
- To introduce Houston Livestock Show and Rodeo patrons to the outstanding quality and phenomenal values available in today's wines from around the world;
- To introduce regional wine aficionados and professionals to the educational and charitable aspects of the Houston Livestock Show and Rodeo;
- To use a system of judging wines that is reliable, simple, fair and accurate; and
- To become the largest and most successful wine competition and auction in the world.

General Information

Note: The rules that apply to the Houston Livestock Show and Rodeo International Wine Competition are unique to this event. It is each winery's responsibility to be sure that it is in compliance with all applicable rules and policies.

Additional Information: Should you have a question that is not covered in this competition handbook, please send an e-mail to wine@rodeohouston.com.

Revisions: The current version of the competition handbook is available on the Houston Livestock Show and Rodeo Web site at www.rodeohouston.com (Events / Rodeo Uncorked! Wine Show / Exhibitor Access) and may be subject to substantial revisions or changes.

Notification of the Competition: Although great effort is made to reach all wineries, the Show is not responsible for failure to notify or contact any one winery. The entry deadline is Oct. 31, 2011, and no exceptions will be made.

Integrity of the Competition and of the Results

The integrity, validity and reliability of this competition are paramount for the nearly 24,000 volunteers and the professional managers and staff who make this competition possible.

- As a volunteer-driven organization, the Show reached out to the wine community to secure many new volunteers who are seasoned veterans of the wine industry to serve on the Rodeo Uncorked! Wine Committee. Many of these volunteers come from the ranks of respected local restaurateurs, wine consultants, retailers, wholesalers and suppliers.
- In addition, the, trained, dedicated and respected management and staff are committed to professional excellence and unimpeachable results in the wine judging arena.
- Great care has been taken to select qualified judges who have proven the high caliber of their palates in personal and professional pursuits.
- Generally accepted judging criteria that produce world-class standards of excellence will be used.
- Conflicts of interest have been scrupulously avoided in every aspect of this competition.
- No wine may be entered more than once in the same year, even if it is marketed under different labels.
- A real-time audit is conducted through the on-site monitoring and auditing during the competition by PricewaterhouseCoopers.

All aspects of this wine judging have been and will be conducted to ensure that the results have the highest degree of integrity and are fully worthy of the Houston Livestock Show and Rodeo.

Entry Requirements and Information

Eligibility Requirements

- Any wine **currently distributed** in Texas that is produced from grape or fruit product grown and produced anywhere in the world is eligible for entry. Types of products include: still wines, sparkling wines, fortified wines and fruit wines.
- Winery must have a designated, licensed Texas distributor. All wine entries must be registered with the TABC (a valid label registration). All wine entries must be commercially available in the Texas marketplace.
- An official entry shall consist of five bottles of 750 ml wine or the volumetric equivalent if submitting bottles smaller than 750 ml. Only entries in bottles will be accepted.
- Kegs are not accepted for judging; if wine is sold in a keg only, the volumetric equivalent of five bottles of 750 ml wine must be submitted for entry.
- Also review eligibility requirements on page 7.

Minimum Quantity Requirements

- All entering wineries must reserve two cases of each buckle winning wine to be poured at the Rodeo Uncorked! Wine Tasting on Sunday, Feb.19, 2012. Each buckle winning wine includes all class Champions and Reserve Champion plus all Double-Gold medal winning wines. Wineries may, at their discretion, pour other medal-winning wines as well (space for optional medal-winning wines is limited and reserved to first-come, first-serve; requests to pour optional medal winning wines will be sent out shortly after the competition).
- Wineries selected as Grand Champion Best of Show, Reserve Grand Champion Best of Show, Top Texas Wine, Top Country Award, Top All-Around Winery, Top Wine Company, Top Value Wine, Top Red Wine, Top White Wine, Top Sparkling Wine, and Top Sweet Wine, Class Champion, Reserve Class Champion and Double Gold Medal winners will be required to supply the Houston Livestock Show and Rodeo with the appropriate size and type of bottle (please see list below) for sale in the Champion Wine Auction. The Show will have each of these bottles etched with the appropriate award.
 - Grand Champion Best of Show: 9-liter bottle filled with the winning wine
 - Reserve Grand Champion Best of Show: 9-liter bottle filled with the winning wine
 - Top Texas Wine: 9-liter bottle filled with the winning wine

- Top All-Around Winery: case of magnums (1.5-liter) of the six highest scoring wines entered by the winery (total of six magnums). The exact six wines will be provided by the Show.
- Top Country Award: 9-liter bottle filled with the winning wine. A different country will be highlighted each year. Note: Top French Wine will be presented as the Top Country Award for 2012.
- Top Wine Company: case of magnums (1.5-liter) of the six highest scoring wines entered by the wine company (multiple brands or wineries under one ownership). The exact six wines will be provided by the Show.
- Top Red Wine: 9-liter bottle filled with the winning wine
- Top White Wine: 9-liter bottle filled with the winning wine
- Top Sweet Wine: 9-liters in 750ml or 375ml bottles. A dummy 9-liter etched bottle provided by the Show.
- Top Sparkling Wine: 9-liters in 3x3-liter, 2x6-liter, or 1x9-liter bottles. The bottles provided will be etched by the Show.
- Top Value Wine: 9-liter bottle filled with the winning wine
- Class Champion: 6-liter bottle filled with the winning wine
- Reserve Class Champion: 3-liter bottle, filled with the winning wine
- Double Gold Medal: One magnum (1.5 liters each) filled with the winning wine
- These oversized bottles for the auction must be received by Jan. 13, 2012.

Fees and Deadlines

- **Entry Date**: Entries will be accepted online beginning Sep. 6, 2011. An official entry shall consist of five bottles of wine or volumetric equivalent if submitting bottles smaller than 750 ml.
- **Deadline**: Wine entries close on Monday, Oct. 31, 2011, 11 p.m. CST. Final day for accepting wine deliveries at Uncle Bob's is Tuesday, Nov. 1, 2011. Final day for accepting wine deliveries to Reliant Center coordinated through your Texas distributor is Wednesday, Nov. 2, 2011.
- **Entry Fee**: Online entry fee is \$60 per wine. There will be a \$10 discount (the premium entry fee will be deleted) for entries submitted by midnight CST Friday, Sep. 30, 2011. Paper entries will incur an additional \$5 service charge. Entry fees must accompany the

entry form(s), electronically or as a physical check for manual entries. Entries are not official until full payment for each entry has been received.

- **Entry fees are non-refundable.** If paying by check, make check payable to:
Houston Livestock Show and Rodeo, Attention: Wine Competition, P.O. Box
20070, Houston, TX 77225-0070.
- A penalty of \$60 per entry will be assessed if a check is returned by the bank.

Entry Limitations

- There is no limit on the number of wines or classes an entrant may submit.
- The wines should be examples of products currently available to consumers through normal wholesale and retail distribution channels within Texas.
- No wine may be entered more than once in the same year, even if it is marketed under different labels.
- The Show may require that any wine receiving an award be certified by a qualified representative of the Houston Livestock Show and Rodeo who shall determine that all entry requirements have been met, including the requirement of national availability for sale to the public in commercial quantities.

Rodeo Uncorked! Wine Competition and Auction Calendar

- **Wednesday, Sep. 7, 2011:** First day online wine entries will be accepted.
- **Friday Sep. 30, 2011:** Last day for discounted entries.
- **Wednesday, Sep. 7, 2011:** First day that wines will be accepted at:

Uncle Bob's Storage

Attn: Houston Livestock Show and Rodeo

5415 Bissonnet

Houston, Texas 77081

713.660.6069

- No wines will be accepted before this date. Warehouse hours are 9 a.m. to 6 p.m., Monday through Saturday, and noon to 4 p.m., Sunday. Closed for lunch typically from 1 – 2 p.m.
- An official entry shall consist of five bottles of 750 ml wine or volumetric equivalent if submitting bottles smaller than 750 ml. All entries must be in bottles.
- **Tuesday, Nov. 1, 2011:** Deadline for accepting competition wines at Uncle Bob's.
- **Monday, Oct. 31, 2011:** Final day for accepting wine entries, entry forms and payment of all entry fees
- **Wednesday, Nov. 2, 2011:** Final day for accepting wine deliveries to Reliant Center only through coordination with your Texas distributor.
- **Saturday-Sunday, Nov. 12-13, 2011:** Judging of all wine entries at Reliant Center
- **Wednesday, Nov. 30, 2011:** Notification (no later than date) by e-mail of all medal, saddle, chap and buckle-winning wines.
- **Wednesday, Nov. 30, 2011:** Announcement of all winning wines (no later than date).
- **Friday, Jan. 13, 2012:** Oversized bottles of saddle, chap, buckle and double gold-winning wines due for Champion Wine Auction.
- **Monday – Friday, Feb. 6-10, 2012:** Delivery of Rodeo Uncorked! wines to Reliant Center by the local distributors.
- **Sunday, Feb. 19, 2012:** Rodeo Uncorked! Roundup and Best Bites Competition, Reliant Center. (All winning wineries are invited to pour and market their wines at this event.)
- **Tuesday, Feb. 28, 2012:** Opening day of 2012 Houston Livestock Show and Rodeo™

- **Saturday, March 3, 2012:** Houston Livestock Show and Rodeo™ Rodeo Uncorked!
Champion Wine Auction and Dinner
- **Sunday, Mar. 18, 2012:** Final day of 2012 Houston Livestock Show and Rodeo™

Entry Procedures

- Identify the wine(s) you want to submit for judging.
- Select the competition classes you wish to enter. Classes listed on next page.
- The preferred method of entry and payment is via the Web site, www.rodeohouston.com. Click on Events, click on Rodeo Uncorked! Wine Show, click on Exhibitor Access. You may be allowed to enter via mail or fax with special permission from Houston Livestock Show and Rodeo Wine Competition Management. However, a \$5 service fee per wine entry will apply. Requests should be sent by e-mail to wine@rodeohouston.com.
- Review all of the information in this handbook, carefully noting all entry deadlines, delivery dates, directions and rules. **There will be no exceptions made for failure to meet deadlines and abide by the rules.**
- The handbook is available for preview and downloading at www.rodeohouston.com (Click on Events, click on Rodeo Uncorked! Wine Show, click on Exhibitor Access) and may be subject to revision.
- Become thoroughly familiar with the delivery and shipping requirements. Ship or deliver your entry as instructed in the Delivery and Shipping Requirements section of this handbook. **NOTE: Houston Livestock Show and Rodeo claims no responsibility for damaged or lost shipments.**
- Pay entry fees. Delivered wines are not entries until all fees have been paid in full. No wines submitted as entries will be returned.
- Questions about rules or entry procedures should be addressed to wine@rodeohouston.com

Entry Form

- You must complete a separate entry form for each wine brand entered.
- The entry form must be complete in every detail, including suggested Texas retail price per bottle, vintage, appellation, UPC barcode number (if included on the bottle) and Texas appointed distributor (requirement for all non-Texas wineries).
- Please provide the telephone number and e-mail address of the person designated to serve as the winery contact in case of questions and/or in case of an award.

- **Your shipment must include a printout of the “verification of entry” and “proof of payment of fees” which you may print from our Web-based entry form.** Please include the entry form in the same box as the wines shipped by the winery or distributor.
- Incomplete entry forms may be disqualified and the entry fee forfeited at the sole discretion of the Show’s Wine Competition Management.

Wine Classes

Class names reflect predominant consumer, trade and restaurant classifications by varietal and by denomination. Wine Competition subcommittee members reserve the right, at their sole discretion, to combine classes when the number of entries so warrants, or to divide or reorganize classes if the range of sweetness or other factors present so warrants.

A wine must be properly classified per the country or state wine labeling requirements for varietals. Example: a wine with less than 60% malbec should be not entered as a “malbec” but would be classified as “other dry red” instead.

Old-World is defined as a wine produced and bottled in Europe. 2012 changes highlighted in red.

Please pay careful attention to the residual sugar ranges on applicable classes in order to have your wine classified properly and judged with like wines.

Classes to be Judged

White Table Wines (made from *Vitis Vinifera*, Native American varieties and/or Hybrids)

- 101 Chardonnay aged all or part in barrels
- 106 Chardonnay unwooded
- 107 **White Burgundy or other old-world Chardonnay**
- 111 Sauvignon Blanc and SB-Dominant Blends, aged all or part in barrels
- 116 Sauvignon Blanc and SB-Dominant Blends, unwooded
- 117 **White Bordeaux or other old-world Sauvignon Blanc**
- 121 Chenin Blanc Dry (including Loire)
- 122 Chenin Blanc Demi-Sec (including Loire)
- 123 Chenin Blanc Sweet (including Loire), dessert style
- 131 Pinot Gris and Pinot Grigio, aged all or part in barrels
- 135 Pinot Gris and Pinot Grigio, unwooded
- 138 Pinot Blanc and Pino Auxerois
- 140 Riesling – Dry (1% or lower residual sugar)
- 142 Riesling – Semi-dry (1% - 4%)
- 143 Riesling – Sweet (Above 4% residual sugar; Spatlese, Auslese or equivalent)
- 144 Riesling – Very sweet (Eiswein, Icewine, Beerenauslese, Trockenbeerenauslese or equivalent)
- 146 Gewurztraminer
- 151 Viognier (residual sugar below 1.5%)
- 156 **New World** Rhone-style White Varietals and Blends

- 157 **Old World Rhone-style White Varietals and Blends**
- 161 Italian White Varieties and Blends (from anywhere in the world)
- 163 Moscato d'Asti and other lightly gassy Muscats (Texas, California, etc.)
- 166 **French White Varieties and Blends**
- 171 Other Dry White (not fortified)
- 174 Other Semi-Dry White (1-4% residual sugar, not fortified)
- 177 Other Sweet White (not fortified)

Rosé Table Wines (made from Vitis Vinifera and/or Hybrids)

- 201 White Zin and Sweet Rosé (residual sugar greater than 1%)
- 202 White Zin and Dry Rosé (residual sugar 1% or less)

Red Table Wines (made from Vitis Vinifera and/or Hybrids)

- 301 Cabernet Sauvignon
- 306 **New-World** Bordeaux-Blend Red and Meritage
- 307 **Old-World Bordeaux-Blend Red and Meritage**
- 311 Merlot
- 316 Cabernet Franc
- 317 Petit Verdot
- 318 Malbec
- 321 **New-World** Pinot Noir
- 327 **Old-World Red Burgundy or other Pinot Noir**
- 331 Cabernet-Syrah Blends
- 336 Cabernet-Sangiovese Blends (does not include Chianti)
- 341 Syrah or Shiraz
- 344 Grenache and Blends (includes Garnacha and GSM and most Southern Rhone reds)
- 347 Mourvedre (aka Monastrell, Mataro) and Blends (includes Bandol Rouge)
- 349 Other Rhone-style Varietals and Blends (Carignan, Cinsault, Counoise, etc.)
- 351 Zinfandel
- 356 Petite Sirah
- 360 **New-World** Sangiovese and Blends
- 362 **Old-World Sangiovese and Blends (includes Chianti, Brunello, Vino Nobile, etc.)**
- 364 Barbera
- 366 Nebbiolo (includes Barolo, Barbaresco, Gattinara, etc.)
- 368 Other Italian Red Varieties and Blends
- 371 **New-World** Tempranillo and Blends
- 377 **Old-World Tempranillo and Blends**
- 381 Other Dry Reds
- 391 Sweet Red (under 14% alcohol)

Fortified Wines (made from Vitis Vinifera and/or Hybrids)

- 401 Tawny Port
- 411 Red Port and Port-style Wines (includes bottle-aged and those with less than 5 years in barrels)
- 421 Liqueur Muscat/Sherry/Madiera/Other sweet or rich Oxidized Fortified White Wines (includes sweet White Port)
- 431 Dry Sherry, Dry Madeira, Dry Marsala, Dry White Port
- 441 Sweet Fortified but Unoxidized White (Vin Doux Natural)

Sparkling Wines (made from Vitis Vinifera and/or Hybrids)

- 501 Champagne Natural, Extra Brut and Brut - Champagne region appellation (<1.5% RS)
- 502 Sparkling Natural, Extra Brut and Brut – non-Champagne appellation (<1.5% RS)
- 511 Champagne Extra Dry and Sec - Champagne region appellation (1.2 – 3.5% RS)
- 512 Sparkling Extra Dry and Sec – non-Champagne appellation (1.2 – 3.5% RS)
- 521 Champagne Demi Sec and Doux – Champagne appellation (> 3.5% RS)
- 522 Sparkling Demi Sec and Doux – non-Champagne appellation (> 3.5% RS)
- 531 Champagne and Sparkling Rosé – all appellations
- 541 Champagne and Sparkling Red – all appellations (includes Sparkling Shiraz and Braquette d’Aqui and the like)
- 551 Asti Spumante (and all other fully sparkling Muscat)
- 561 Prosecco DOC & DOCG only

Fruit and Flavored Wines (made from or flavored with fruit other than grapes)

- 601 Fruit Wines
- 611 Raisin Wines
- 621 Flavored Wines
- 631 Chocolate Flavored wines

Delivery and Shipping Requirements

1. **Be sure** you have filled out the online entry form completely. **Remember:**
 - Please keep copies of the completed entry verification.
 - Enclose a copy of the entry verification in each shipment to match the specific wine(s) in each box. Make sure that the wines on the entry match those you are shipping.
 - Entries shipped in error will not be returned.
2. Deliveries to Uncle Bob's are accepted from Tuesday, Sep. 6, 2011 through Tuesday, Nov. 1, 2011, and must be delivered or shipped prepaid to this address:

Uncle Bob's Storage

ATTN: Houston Livestock Show and Rodeo Wine Competition

5415 Bissonnet, Houston, TX 77081

Phone 713.660.6069

- Warehouse hours are 9 a.m. to 6 p.m., Monday through Saturday, and noon to 4 p.m., Sunday. They are typically closed for lunch from 1 – 2 p.m.
 - An official entry will consist of five bottles of 750 ml wine or volumetric equivalent if submitting bottles smaller than 750 ml. Kegs will not be accepted, wine must be in bottles.
 - Please note that neither the Houston Livestock Show and Rodeo nor its designees shall be responsible for any loss or damages which occur during shipment or delivery. Further, the Show may refuse all entries that arrive before Sep. 6, 2011, or after Nov. 1, 2011 (at Uncle Bob's).
 - We strongly suggest coordinating delivery of your wines with your local distributor; the local distributor may deliver wines through Nov. 2, 2011 to Reliant Center.
3. **Please mark multiple box shipments** with box numbers and total boxes shipped (i.e., "Box 1 of 4 boxes," "Box 2 of 4 boxes," etc.) **Make certain to enclose a copy of the entry verification for each box.**

Please direct all inquiries and correspondence to:

Wine Show Director, Houston Livestock Show and Rodeo

P.O. Box 20070, Houston, TX 77225-0070

Phone 832.667.1128; Fax 832.667.1140

E-mail: wine@rodeohouston.com

Competition Rules, Information and Procedures

Competition Rules

- The Houston Livestock Show and Rodeo Wine Competition is not responsible for correcting errors on entry forms or incorrect information supplied and/or created by winery staff or their designated representatives.
- The Show is not responsible if a wine is later disqualified for being tasted in the wrong class, or for any other reason.
- No exhibitor shall be entitled to an award which has been disallowed as a result of his own error.
- Show management shall withhold awards for entries found to be ineligible and may recover awards made for ineligible entries revealed during audits of competition records.

Enforcement of Rules

The entry requirements, as printed in this handbook, will be strictly enforced.

Fundamental Ethics

Any entry found to have submitted deliberately misleading information may result in the winery being disqualified from all awards and, at the sole discretion of the Show's Wine Competition Management, also may publicly bar the winery from entering the judging in succeeding years.

Judging Dates

Judging will take place at the Houston Livestock Show and Rodeo in Reliant Center on Saturday and Sunday, Nov. 12 -13, 2011.

Notification of Awards Procedures

- The notification of awards to the media will be at the sole discretion of the Show, and participating wineries agree to comply with this rule. If there are specific publications in your area that you would like notified, please send their names and addresses (or e-mail addresses) to saunders@rodeohouston.com.

- All wineries entering wines that receive any awards, including double gold, gold, silver or bronze medals, buckles, chaps or saddles, will be notified via e-mail by Nov. 30, 2011.
- A list of all the winning wines will be released to the public no later than Nov. 30, 2011.
- Rodeo Uncorked! Roundup is a wine tasting and food event featuring the announcement of the saddle and chap winners (Grand Champion Best of Show, Reserve Grand Champion Best of Show, Top Texas Wine, Top Country Award, Top All-Around Winery, Top Wine Company, Top Red Wine, Top White Wine, Top Sweet Wine, Top Sparkling Wine, and Top Value Wine) and the class Champions and Reserve Champions.
- **Wineries receiving a Champion, Reserve Champion or double gold award in a class are encouraged to work this event. In the event a winery is unable to attend, a designated representative from the winery's marketing company or wholesaler should plan to work and market the wines on behalf of the winery. Please be sure this date (Feb. 19, 2012) is placed on your schedule. Forms to request complimentary tickets for working your wine booth will be mailed shortly after the competition.**
 - This special tasting will feature our top winning wineries, and they may only pour their award-winning wines. It also will feature 60 to 70 restaurants from the Houston and surrounding Gulf Coast area that will be competing for the 2012 Houston Livestock Show and Rodeo Champion and Reserve Champion Best Bites awards. More than 4,000 key consumers and trade members were served at the 2011 Rodeo Uncorked! Roundup and Best Bites Competition.

Participation in the Houston Livestock Show and Rodeo Champion Wine Auction

- Wineries selected as Grand Champion Best of Show, Reserve Grand Champion Best of Show, Top Texas Wine, Top Country Award, Top All-Around Winery, Top Wine Company, Top Red Wine, Top White Wine, Top Sweet Wine, Top Sparkling Wine, and Top Value Wine, Class Champion, Class Reserve Champion and Double Gold Medal will be required to supply the Houston Livestock Show and Rodeo with the appropriate size and type of bottle for sale in the Champion Wine Auction. Details of the winning wineries obligations are discussed on page 7.
- The Rodeo Uncorked! general chairman and the Winery Relations and Publicity chairman of the auction will assemble the wines into lots designed to bring the greatest possible value to the auction. The lots are configured as follows:

- Grand Champion Best of Show, Reserve Grand Champion Best of Show, Top Texas Wine, Top Country Award, Top Wine Company, Top Value Wine, Top Red Wine, Top White Wine, and Top Sparkling Wine – single, large-format bottles. Top All-Around Winery – case of magnums (see page 7 for details). Top Sweet Wine – assorted bottles totaling 9-liters (see page 7 for details).
- Remaining lots will include Class Champion, Reserve Champion and Double-Gold medal wines combined.

Advertising

- Each winery also consents to abide by the following rules that govern the use of results of the Show's Wine Competition and Auction in advertising by wineries:
 - The winery agrees to refrain from any misleading advertising or labeling with reference to any award which may be granted for this wine.
 - The winery agrees that it will not represent any wine as being identical to the award-winning wine unless this is actually the case.
 - In the event of misleading advertising by an award-winning entrant relative to a particular award or awards, the Houston Livestock Show and Rodeo, at its discretion, reserves the right to disqualify both the offending wine and the responsible winery from this and future competitions. Furthermore, such a disqualification will be publicized widely, since it affects the good name of the Show and its myriad benefactors, volunteers and beneficiaries.

Judges and Umpires

Selection of Wine Judges

The competition judges will be drawn from the supplier, wholesale, retail and restaurant branches of the wine trade on both the local, national, and international levels as well as from members of the press and a select group of the most avid and knowledgeable local consumers. Judges are selected, based on their overall knowledge and good reputation within the local and national wine community, at the sole discretion of the Rodeo Uncorked! Wine Committee general chair and may be relieved at the sole discretion of the Rodeo Uncorked! Wine Committee general chair.

Each panel will consist of a panel coordinator and four other judges. All will have equal votes. The panel coordinator is the moderator for any discussion and will tabulate the panel's scores. All panel coordinators are required to be members in good standing of the Houston Livestock Show and Rodeo and of the Show's Rodeo Uncorked! Wine Committee.

Once a panel is defined, it will remain intact throughout the first two phases of the competition. If a judge must, due to unforeseen circumstance, withdraw or be relieved by the general chair, a new panelist chosen by the chair will be added to fill the missing judge's spot.

Competition Umpires

To assist the judges in efficiently evaluating the wines they are assigned, there will be a crew of 2 to 4 umpires including, but not limited to, the Rodeo Uncorked! Wine Committee General Chair and others designated by the Chair.

Note: Prior to the actual competition date, workshops will be held with the local panelists to review basis of judging, scoring and ranking of wines in a competitive environment. All Judges and Umpires are strongly encouraged to attend.

Guest judges may be seated with the judging panels. Guest judges may participate in the panel tasting and discussion but they have no voting power. No vote from a guest judge will count towards a wine's final score.

Judging Procedures

All wines will be entered in one of the classes listed in the Wine Class section of this handbook for the purpose of being tasted with like wines during the competition. In addition, wines from Texas and our Top Country for 2012, France, will each be tracked separately in “Competitions within the Competition” (Please reference more information below).

Phase One: The Medal Round

- All wines will be divided into their respective classes and tasted by one panel of judges. Classes exceeding the capacity of one panel to taste will be divided into multiple classes each of a size that can be handled by one panel.
- Certain classes may be sub-divided according to residual sugar content (e.g., Rieslings, Sparkling Wines, etc.).
- As needed, larger classes will be separated by suggested retail pricing or other criteria at the discretion of the Show to help the wines compete against like wines in the judging and scoring process.
- Wines will be served in flights of no more than 30. Each judge’s job is to taste, evaluate and score each wine in each flight and in each class. Judges within the panel may discuss wines within each flight to help evaluate the wines and develop more accurate scores. Each judge will score each wine in the flight as “Gold”, “Silver”, “Bronze”, or “No Medal”. After discussion, the panel’s scores are tabulated onto a master sheet by the panel coordinator. That master sheet is then signed by the panel coordinator and the other four panel members to indicate that they agree that it accurately reflects their scores. The panel coordinator then hands the master scoring sheet off to the panel’s attendant who then takes it from the judging room into the scoring area inside the neutral zone for data entry. The scoring team enters the data, prints the results of that particular flight of wines and returns the original score sheets and computer printed score sheet to the panel coordinator. The coordinator verifies the data entry results and approves via signature.
- Should, for any reason, a panel wish to re-taste and re-evaluate any wines from an earlier flight within a class they are working on, they may. A list of wines to be re-tasted should be given to the panel coordinator so that the appropriate wines may be re-poured

by the back room. This could include wanting another sample if there is suspicion of a flawed bottle or wanting a wine from a previous flight (in the same class) to taste alongside the current flight.

- If there are any problems, questions, or disputes in the judging, the panel will call in one of the designated umpires who will rule on the question or dispute. The umpires' rulings are final.

Medal Requirements

- The judges will taste each and vote either “gold medal”, “silver medal” or “bronze medal”. The overall objective of this phase of the competition is to grade the range of wines in each class into an “Order of Quality” or ranking for that class. At this stage, ties are allowed.
- The voting by the panels will be reflected in a numeric formulation where:

○ Gold:	excellent	100 points
○ Silver:	very good	10 points
○ Bronze:	quite good	1 point
○ No Medal:	average or below	0 points
- Therefore, all judged wines will receive a numeric summary based on the scale above, calculated by the computerized database. For instance, three bronzes (1 point each), one silver (10 points) and one gold (100 points) is summarized as “113”. This is not a “score”. Rather it is a numeric summation of the voting. (See Appendix for more examples.)
- Double Gold: If **all** five judges on a panel vote to give a particular wine a gold medal, the wine will be elevated to double-gold status.
- Gold Medal: A wine with at least three gold medal votes and not more than one “no medal” vote.
- Silver Medal: A wine with at least 3 silver medal or higher votes and not more than 1 no medal vote - OR - a wine with 2 gold and at least 2 bronze votes.
- Bronze Medal: A wine with at least four bronze or higher votes (example: 3B, 2S or 2G, 2B, 1 No or 2G, 2B or 1 No).
- Two no medal votes results in a no medal score.
- After the initial round of voting, the judges may discuss their votes and settle on a final determination.

Phase Two: Awarding Class Champion and Class Reserve Champion

- To be eligible to receive a “Class Champion” or “Class Reserve Champion” award a wine must have been earned at least a Silver Medal in Phase One. If there are no gold or silver medal winners, the class will not have a Champion. If there are not at least two gold or silver medal winners, the class will not have a Reserve Champion.
- Once all the wines in a particular class have been tasted, all the wines that earned at least a silver medal will be ranked by the scoring computer in descending order.
- If there are no first place ties, the wine with the highest score that won at least a silver medal will be dubbed the Class Champion. If there is no tie for second place, the wine with the second highest score will be dubbed the Reserve Champion.
- If there is a tie for Class Champion, the tied wines will be reevaluated by the original panel which will vote (and may re-taste) to establish which is the Class Champion and which is the Class Reserve Champion.
- If the scoring indicates a clear Class Champion but there is a tie for Reserve Champion, the tied wines will be voted on (and may be re-tasted) by the panel with one wine being designated the Reserve Champion.

The Competitions within the Competition

The Houston Livestock Show and Rodeo offers two competitions within the Competition: One for wines made from grapes or fruit grown in Texas and one for wines made from grapes grown in France (France is the featured country for 2012). In order to qualify for the Texas competition, a wine must meet the state and federal requirements to be labeled a product of Texas. Wines labeled “For Sale in Texas Only” may require an affidavit attesting to the origin of the grapes used. In order to qualify for the French competition, a wine must be a “Product of France.”

- Wherever possible Texas and French Class Champions and Reserve Class Champions will be determined statistically. In the event of a tie, the panel judging for that class will be asked to break the tie in the same manner that open class ties are broken.

Phase Three: Awarding the Grand Champion, Reserve Grand Champion, and “Top”

Awards

- The International Wine Competition’s Top Eleven Awards will be chosen from among the Class Champions that have earned at least a Double Gold or a “410” Gold Medal. If a wine wins Grand Champion Best of Show or Reserve Grand Champion Best of Show, it will not be eligible to win Top Red, Top White, Top Sweet Wine, Top Sparkling wine or Top Value wine. It will be eligible to win Top Texas Wine or Top French Wine.
- The winners of the Grand Champion Best of Show, Reserve Grand Champion Best of Show, and Top Value, Top Red, Top White, Top Sweet Wine, and Top Sparkling Wine will be determined by a “Super Panel” tasting of All Class Champions wines that received either five gold medal votes or four gold votes and one silver vote will be poured at this tasting.
- The **Super Panel** is comprised of all the willing panel coordinators and selected other judges chosen by the general chair totaling no more than 25 members. All wines will be delivered to all Super Panel judges at the same time regardless of variety. Judges vote for their top five selections by secret ballot. The wine receiving the most votes is declared as Grand Champion Best of Show. The wine receiving the second most points is declared as Reserve Grand Champion Best of Show. (Top pick =5 points, 2nd pick = 4 points, 3rd pick = 3 points, 4th pick = 2 points, and 5th pick = 1 point)
- At the same time the judges are voting for their top five selections overall, they will also vote for their top three sections for **Top Red, Top White, Top Sparkling, and Top Sweet** (dessert) wine. The wine in each category receiving the most points will win that category. (Top pick =3 points, 2nd pick = 2 points, 3rd pick = 1 point)
- **Top Texas Wine:** If there is a tie between Texas Class Champions with the same scores. The super panel will taste the tied wines and vote, using the same procedure as above, on the top three wines with the highest point earner receiving the award. (Top pick =3 points, 2nd pick = 2 points, 3rd pick = 1 point)
- **Top Country Wine (France for 2012):** If there is a tie between French Class Champions with the same scores. The super panel will taste the tied wines and vote, using the same procedure as above, on the top three wines with the highest point earner receiving the award. (Top pick =3 points, 2nd pick = 2 points, 3rd pick = 1 point)
- **Top Value Wine:** All wines listed with a suggested retail price of \$15 or less that won a double gold medal are eligible for the top value wine award. If a wine has one any of the

“Best of Show” or other “Top” awards listed above, it is not eligible. If there is more than one eligible wine, a super panel will taste the eligible wines and vote on their top three using the procedures described above. If there are no eligible wines, wines receiving four gold votes and one silver vote will become eligible. If that does not generate at least one eligible wine, then wines receiving three gold votes and 2 silver votes become eligible (and so on down the scale until an eligible wine is found to be a statistical winner or eligible wines are found to be ties and are evaluated and voted on by the super panel).

Top All-Around Winery Award

The Houston Livestock Show and Rodeo will recognize the winery which has the greatest number of wines winning the highest number of awards. A minimum of six wines must be entered by a winery to be eligible for this award. The award will be based upon a combination of two calculations:

1. The total number of Champion, Reserve Champion, Double-Gold, Gold, Silver, Bronze and Best of Show awards garnered by a winery. The appendix lays out the number of points awarded to a winery for each level of award.
2. The percentage of entered wines winning awards by the winery.

The total score from 1 will be multiplied by the percentage of awarded wines in 2 for the final score. For example, if a winery garners 300 points from winning wines, and 40 percent of its wines medaled, the final score would be 300 times 0.40, or 120 points.

For the purposes of this competition, “winery” is defined as a single wine brand or label consumers generally recognize as a single producer. Any requests by an entrant for clarification of this classification will be addressed by a committee composed of the officer in charge of the Rodeo Uncorked! Wine Committee, Rodeo Uncorked! general chairman and the appointed umpires of the competition.

Top Wine Company Award

The Houston Livestock Show and Rodeo will recognize the top wine company consisting of multiple (three or more) wineries or brands (see winery definition above) under one owner which has the greatest number of wines winning the highest number of awards. A minimum of 18

wines from at least three wineries must be entered by a Wine Company to be eligible for this award. The award will be based upon a combination of two calculations:

1. The total number of Champion, Reserve Champion, Double-Gold, Gold, Silver, Bronze and Best of Show awards garnered by each winery. The appendix lays out the number of points awarded to a winery for each level of award.
2. The percentage of entered wines winning awards by the wine company.

The total score from 3 will be multiplied by the percentage of awarded wines in 4 for the final score. For example, if a wine company garners 300 points from winning wines, and 40 percent of its wines medaled, the final score would be 300 times 0.40, or 120 points.

For the purposes of this competition, "Wine Company" is defined as multiple wineries or brands under one ownership. Any requests by an entrant for clarification of this classification will be addressed by a committee composed of the officer in charge of Rodeo Uncorked! and the general chairman of the Rodeo Uncorked! committee along with the umpires of the competition.

George Bush Foundation Award

An additional award will be bestowed on the Top Texas Wine by the George Bush Presidential Library Foundation. The highest scoring Texas wine will receive this additional award and special recognition from the Foundation.

Appendix I

Summary of Awards to Be Presented

Grand Champion Best of Show	Saddle
Reserve Grand Champion Best of Show	Saddle
Top Texas Wine	Saddle
Top All-Around Winery	Saddle
Top Wine Company	Saddle
Top Country Wine (France for 2012)	Saddle
Top Value Wine	Chaps
Top Red Wine.....	Chaps
Top White Wine	Chaps
Top Sparkling Wine	Chaps
Top Sweet Wine	Chaps
Class Champion	Buckle
Class Reserve Champion	Buckle
Double-Gold, Gold, Silver and Bronze Medals	Inscribed Medal

Appendix II

Examples of voting summary by the Database:

Please note: These are not "Scores"; they are summaries.

No Medal	N	0
Bronze	B	1
Silver	S	10
Gold	G	100
Double Gold	DG	500

Judge 1	N	0
Judge 2	B	1
Judge 3	B	1
Judge 4	B	1
Judge 5	N	0
TOTAL		3
No Medal		

Judge 1	S	10
Judge 2	S	10
Judge 3	S	10
Judge 4	B	1
Judge 5	B	1
TOTAL		32
Silver		

Judge 1	B	1
Judge 2	B	1
Judge 3	B	1
Judge 4	B	1
Judge 5	N	0
TOTAL		4
Bronze		

Judge 1	S	10
Judge 2	S	10
Judge 3	S	10
Judge 4	S	10
Judge 5	G	100
TOTAL		140
Silver		

Judge 1	B	1
Judge 2	B	1
Judge 3	B	1
Judge 4	S	10
Judge 5	S	10
TOTAL		23
Bronze		

Judge 1	G	100
Judge 2	G	100
Judge 3	G	100
Judge 4	G	100
Judge 5	G	100
TOTAL		500*

* Replaced by double gold

Appendix III

Points awarded in Top All Around Winery calculations

Phase I

Each Gold Vote	=	8
Each Silver Vote	=	7
Each Bronze Vote	=	6
Double Gold Bonus	=	10

Phase II

Class Champion	=	8
Class Reserve Champion	=	6

Phase III

Grand Champion Best of Show	=	10
Reserve Grand Champion Best of Show	=	8
Top Texas Wine	=	8
Top French Wine	=	8
Top Red Wine	=	6
Top White Wine	=	6
Top Sparkling Wine	=	6
Top Sweet Wine	=	6
Top Value Wine	=	6

Examples:

A wine with a scoring summary of “410” (4 Gold votes, 1 Silver vote) that won a class Champion award would receive 47 points $((8+8+8+8+7) + 8 = 47)$.

A wine with a scoring summary of “500” (5 Gold votes and thereby a double gold medal) that won a class Champion award and Top Red Wine would receive 64 points $((8+8+8+8+8+10) + 8 + 6 = 64)$.

A wine with a scoring summary of “004” (4 Bronze votes) would receive 24 points $(6+6+6+6 = 24)$.

A wine will receive points for any medal votes it receives regardless of whether it wines a medal.