



2023 RULES AND PROCEDURES
HANDBOOK

Rodeo 
Uncorked!®

Houston Livestock Show and Rodeo™
International Wine Competition

2023 RULES AND PROCEDURES HANDBOOK REVISIONS

Date	Section	Description

HIGHLIGHTS OF CHANGES FROM 2022

- The Featured region for the 2023 Rodeo Uncorked! International Wine Competition is Australia. Wines made in the official appellations of Australia will be eligible for additional awards, including Region Class Champion, Reserve Region Class Champion, Top Region Wine and Top Region Wine Company.
- The classes for Spritzer/ Seltzer wines, at all price levels, have been removed for the 2023 Wine Competition.

HOUSTON LIVESTOCK SHOW AND RODEO™ 2023 INTERNATIONAL WINE COMPETITION

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2023 INTERNATIONAL WINE COMPETITION

Thank you for your interest in the Houston Livestock Show and Rodeo 2023 Rodeo Uncorked! International Wine Competition. This handbook is designed to provide wineries, suppliers and distributors important information about the Competition and answer any questions. The current version of the competition handbook is available on the Houston Livestock Show and Rodeo website at www.rodeohouston.com (Get Involved / Competitors/ Wine Show) and may be subject to substantial revisions or changes.

HOUSTON LIVESTOCK SHOW AND RODEO

The Houston Livestock Show and Rodeo™ promotes agriculture by hosting an annual, family-friendly experience that educates and entertains the public, supports Texas youth, showcases Western heritage and provides year-round educational support within the community. Since its beginning in 1932, the Rodeo has committed more than \$550 million to the youth of Texas. In its 20th year as a premier attraction at the Houston Livestock Show and Rodeo, the Rodeo Uncorked! program starts with the prestigious International Wine Competition – one of the largest wine competitions in America, judged by a panel of recognized wine experts. The wines are judged by local and national experts with extensive wine credentials. Judging is based on a double-blind procedure and audited onsite by PricewaterhouseCoopers, ensuring the highest integrity.

RODEO UNCORKED! OBJECTIVES

The International Wine Competition, and associated events, were founded in 2004 for the following purposes

- To promote healthy competition among international and U.S. producers and drive continuing improvement in the quality of all wines, and in particular, Texas wines and vineyards;
- To raise awareness of Texas and the annual featured region's 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.
- To become the most respected and reputable wine competition and auction in the U.S., by recognizing the best wines entered by varietal and region and awarding those wines with a medal consistent with the quality of their production by seating the most qualified and best trained judges possible.

FORCE MAJEURE

Neither Party shall be liable for any delay or failure to perform its operations, activities, shows, events and/or obligations owed pursuant to this Agreement to the extent such delay or failure results from a force majeure event. A "Force Majeure Event" is defined as any occurrence which makes performance by a Party, in its sole discretion, illegal, impossible or commercially impracticable and includes, but is not limited to, any (i) material breakage or accident to equipment, machinery or facilities; (ii) any strike, lock-out or other labor difficulties (but not including a lock-out of employees by such Party); (iii) statute, ordinance, regulation, order, directive or rule issued by a governmental authority, including, but not limited to, those concerning public health and safety, animal disease prevention, detection and response and/or protection of the environment; (iv) final, non-appealable judicial decree or order; (v) pandemic, epidemic or quarantine as determined by the World Health Organization, the Centers for Disease Control and Prevention or state or local government authority or health agencies (including, but not limited to, the health threats of COVID-19, H1N1 and/or other infectious diseases); (vi) animal disease and/or quarantine; (vii) war, riot or insurrection; (viii) civil disobedience, public demonstration or sabotage; (ix) act of God, fire, flood, earthquake, hurricane, national disaster or explosion; (x) material inability to obtain necessary labor, materials, supplies, utilities or transportation; (xi) nationwide depression materially impacting the Party's ability to perform; (xii) embargo or energy shortage that disproportionately affects the invoking Party; or (xiii) any other cause beyond the Party's reasonable control.

Wine Samples

In the event of an unexcepted closure, or inability to host the International Wine Competition, Roundup & Best Bites or the Champion Wine Auction & Dinner, wine samples received to date will remain in the custody of the Houston Livestock Show and Rodeo, as it would be logistically and financially prohibitive to reprocess the inventory by submitter.

GENERAL INFORMATION

It is each winery's responsibility to ensure that it complies with all applicable rules and policies stated in this Handbook. Although the judging will take place in November 2022, the Show year assigned is 2023, to coincide with the Houston Livestock Show and Rodeo. All public wine events to showcase competition winners are typically held in February and March 2023.

INTEGRITY OF THE COMPETITION AND RESULTS

The integrity, validity and reliability of this competition are paramount for the Houston Livestock Show and Rodeo.

- The competition follows generally accepted judging criteria that produce world-class standards of excellence.
- Great care has been taken to select qualified judges who have proven the high caliber of their palates in personal and professional pursuits.
- All judges will be trained on medaling standards generally accepted by most major wine competitions.
- 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. However, different vintages of the same wine may be entered, with each vintage being a separate entry.
- 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.

THE WINE COMMITTEES

The Wine Committees (Wine Competition Committee, Winery Relations Committee, Wine Sales Committee, Wine Events Committee and Wine Garden Committee) support the activities of the Rodeo Uncorked! program. 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.

CONTACT INFORMATION

The following Houston Livestock Show and Rodeo staff members support the Rodeo Uncorked! program and are available to assist with any questions regarding the Wine Show.

Jennifer Lindsay
Director, Wine Show
wine@rodeohouston.com
Phone: (832) 667-1184

Ryan Derr
Coordinator, Wine Show
wine@rodeohouston.com
Phone: (832) 667-1184

HLSR Mailing Address:
HLSR
International Wine Competition
3 NRG Park
Houston, TX 77054

Competition Superintendent:
Carl Chargois
wine@rodeohouston.com

Wine Delivery Address (Competition Samples and Post Competition Donations):

HLSR International Wine Competition
Buildings & Grounds Facility - Delivery 2
3 NRG Park
Houston, TX 77054

The 2023 Wine Show Committees (“Committee”) management team for the International Wine Competition and its subsequent promotional events is made up of the following dedicated Houston Livestock Show and Rodeo volunteers:

Michelle Lillie Officer-in-Charge, Winery Relations and Wine Competition
Darrin Baumunk Chairman, Winery Relations
 Leif Graham, Vice Chairman, Entries
 Monique Studak, Vice Chairman, Judging
 Lindsey Davis Hedgpeth, Vice Chairman, Events
 Rebecca Bleeker, Vice Chairman, Administration
 Michael Thomas, Vice Chairman, Logistics
Ray Gilliam Chairman, Wine Sales
Ken Pujats..... Chairman, Wine Garden
Nancy Serrano Chairman, Wine Competition
 Stephanie Gusmeri, Vice Chairman, Administration
 Lauren Brown, Vice Chairman, Wine Data
 Carrie Biederstadt, Vice Chairman, Logistics
 Kelly Limbaugh, Vice Chairman, Entries
 Blake Beyer, Vice Chairman, Hospitality
Mike Sarubbi..... Chairman, Wine Events

RODEO UNCORKED! CALENDAR

<u>Date Due</u>	<u>What is Due</u>
Monday, August 1, 2022, 12:01 a.m.	<ul style="list-style-type: none">• Competition entry system opens
Monday, August 1, 2022	<ul style="list-style-type: none">• Entry samples accepted. Please ship/deliver as early as possible.• Shipped wine should be addressed as follows: Houston Livestock Show and Rodeo Wine Show Buildings and Grounds Facility – Delivery 2 Three NRG Park Houston, TX 77054 832.667.1184• If in person delivery is necessary or preferred, the hours of receiving are 9 a.m. to 2:30 p.m. Monday through Thursday and closed on major holidays. The delivery MUST be scheduled in advance. Please email wine@rodeohouston.com mailto:AT LEAST 2 business days in advance to schedule your delivery date. Please included date of delivery, estimated time of delivery, driver first and last name, and company in your email. Please also indicate whether a forklift is required for your delivery. Delivery Instructions:<ul style="list-style-type: none">• Enter NRG Park though Gate 12 at N. Stadium Drive.• Once in, please drive to the Wine Warehouse, which is located in the Buildings and Grounds warehouse behind NRG Center. A map of the property is available under downloads “Wine Warehouse Map.”• An official entry shall consist of (5) bottles of 750 ml wine or volumetric equivalent if submitting bottles smaller or larger than 750 ml. Kegs will not be accepted. Wine must be in bottles or sealed bag in box formats.

- Monday, September 12, 2022, 11:59 p.m.**

 - Entry deadline for discounted entry fees
- Monday, October 10, 2022, 11:59 p.m.**

 - Final entry deadline. All entries and entry fees are due by 11:59 p.m.
- Thursday, October 13, 2022, 4 p.m.**

 - Deadline for delivery of wine samples. **No samples will be accepted after this date.**
- Friday, November 11 - Sunday, November 13, 2022**

 - Rodeo Uncorked! International Wine Competition judging
- Thursday, November 17, 2022**

 - Notification of all winning wines (medal, buckle, and saddle awards) to be sent to all entrants.
- Friday, January 6, 2023**

 - Deadline for delivery of donated wine for Roundup & Best Bites and the Champion Wine Auction. All wine entries which won a saddle, buckle or double-gold medal must submit wine for both events.
- Sunday, February 19, 2023**

 - Rodeo Uncorked! Roundup & Best Bites Competition at NRG Center. All winning wineries which won a saddle, buckle or double-gold medal are invited to pour and market winning wines.
- Sunday, February 26, 2023**

 - Houston Livestock Show and Rodeo 2023 Rodeo Uncorked! Champion Wine Auction & Dinner
- Tuesday, Feb. 28 – Sunday, March 19, 2023**

 - 2023 Houston Livestock Show and Rodeo Champion Wine Garden open daily

LEGAL AND ENFORCEMENT SUMMARY

Houston Livestock Show and Rodeo management reserves the final, absolute right to interpret rules and regulations and to settle and determine all matters, questions, or differences in regard thereto, or otherwise arising out of, connected with, or incident to the Houston Livestock Show and Rodeo. It further reserves the right to determine unforeseen matters not covered by these rules and to amend or add to these rules as in its judgment it may determine necessary.

RESOURCES

HLSR Website: The Houston Livestock Show and Rodeo™ website is www.rodeohouston.com/wine. Choose “International Wine Competition” and then click “Participant Information.” From this page, you can access the link to the online entry system, the 2023 Handbook, a listing of Important Dates and post-competition promotional materials, including point of sale merchandising and digital medals.

HLSR Entrants Facebook Page: Join “Rodeo Uncorked! International Wine Competition Entrants” for pre and post competition information.

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 regarding entry into the Competition. The wine competition entry deadline is **Monday, October 10, 2022**. No extensions will be granted.

BEFORE THE COMPETITION

GENERAL ELIGIBILITY REQUIREMENTS

Any wine meeting the following requirements is eligible to enter the Rodeo Uncorked! International Wine Competition.

- Any wine **currently distributed on and off premise in Texas by a licensed wholesale distributor**; that is produced from grape, cereal grain or fruit product grown and produced anywhere in the world is eligible for entry. Types of products include still wines, sparkling wines, fortified wines, fruit wines, and sake.
- Winery must have a designated, licensed Texas distributor or be self-distributed by a Texas winery.
- All wine entries must be registered with the TABC (a valid label registration).
- The **specific vintage** of all wine entries must be commercially available in the Texas marketplace at or near the suggested retail price listed in the entry form at the time of entry and during the 2023 Houston Livestock Show and Rodeo (February and March 2023). The SRP (suggested retail price) must reflect an accurate retail price within a reasonable range for a 750-ml bottle. The Show reserves the right to adjust the price of a smaller or larger bottle size to compete fairly with other wines in that price range.

PARTICIPATION GUIDELINES

Official Entry Requirements

An official entry shall consist of the following. It is the responsibility of the winery to ensure all requirements have been met. Incomplete entries will not be refunded.

1. A fully completed entry, including all applicable wine information, submitted by the deadline through the online entry system, Enofile (www.enofileonline.com)

2. An entry fee received in full by the deadline through the online entry system (preferred), by mail or in-person delivery
3. Required samples received by the deadline at the Wine Warehouse at NRG Park.
 - a. The required samples include five (5) bottles of 750 ml wine or the volumetric equivalent if submitting bottles smaller or larger than 750 ml. Only entries in bottles, cans, or sealed bag in a box format will be accepted.
4. Kegs are not accepted for judging. If wine is sold in a keg only, the volumetric equivalent of five (5) bottles of 750 ml wine must be submitted for entry in bottles.
5. Required reserves of the vintage-specific (if applicable) wine for post-Competition events
 - a. In the event the wine places with a saddle, buckle or double-gold award in the competition, the winery is required to donate to the Rodeo Uncorked! Roundup & Best Bites Competition and Champion Wine Auction. Required quantities by award type are outlined below and in the “After the Competition” section of this handbook.

Minimum Quantity Requirements

- All entering wineries should reserve at least two 9L cases (or volumetric equivalent) of each entered wine.
- For each wine which earn one of the following awards: 13 Top Awards, a Class Champion, Region Class Champion, Texas Class Champion, Reserve Class Champion, Reserve Region Class Champion, Reserve Texas Class Champion or Double Gold Medal award, the winery will be required to submit
 - Two 9L cases to be poured at the Rodeo Uncorked! Roundup & Best Bites Competition on Sunday, Feb. 19, 2023. This is a donation to the Houston Livestock Show and Rodeo and is a requirement for a qualified entry.
 - The appropriate amount of wine for sale in the Champion Wine Auction & Dinner on Sunday, Feb. 26, 2023, available on page 35 of this handbook. Donation requirements for the auction range from (2) to (12) 750 ml bottles of each winning wine. The Show will provide etched large format trophy bottles to the donors of each lot. In addition, the Show will produce a medallion etched with each winning wine and its competition award(s) to recognize each wine in the lot.
 - Champion Wine Auction lots: Grand Champion Best of Show, Reserve Grand Champion Best of Show, Top Texas Wine, Top Region Wine, Top Wine Company, Top Value Wine, Top Red Wine, Top White Wine, Top Sparkling Wine, Top All-Around Winery and Top Dessert Wine.
 - Remaining auction lots will include grouped combinations of Class Champions, Region Class Champions, Texas Class Champions, Reserve Class Champions, Region Reserve Class Champions, Texas Reserve Class Champion and Double-Gold medal winning wines.

Fees and Deadlines

- **Entry Dates:** Entries will be accepted online beginning Monday, Aug. 1, 2022. An official entry shall consist of a completed online entry form, appropriate entry fee and five (5) 750 ml bottles of the wine or volumetric equivalent if submitting bottles smaller or larger than 750 ml.
- **Deadline:** Wine entries close on **Monday, Oct. 10, 2022**, 11:59 p.m. CST. The final day for accepting wine deliveries at the HLSR Wine Warehouse at NRG Park is **Thursday, Oct. 13, 2022**. If you are shipping your wine to the wholesaler for delivery to NRG Park, please coordinate with them as to their deadline for receipt of your wines. No wines will be accepted after this deadline. Any wine with a postal stamp before Oct. 13, 2022 will be accepted.
- **Entry Fee:** Online entry fee is \$80 per wine. There will be a \$15 discount for entries submitted by midnight CST Monday, Sept. 12, 2022. Entry fees must accompany the entry form(s), electronically or as a physical check. Entries are not official until full payment for each entry has been received.
 - **Entry fees are non-refundable.**
 - To receive early entry pricing, the entry fee must be **paid in full** by the early entry deadline. Entries that are submitted but not paid will be updated to the regular entry fee on Sept. 13, 2022.
 - If paying by check, make check payable to the Houston Livestock Show and Rodeo. Please mail to HLSR, Attention: Wine Competition, 3 NRG Park, Houston, TX 77054. Check payments must be **received** by the entry deadline.
 - A penalty of \$65 per entry will be assessed if a check is returned by the bank.

Entry Limitations

- The maximum number of entries accepted for the 2023 competition will be capped at 3,600. This will be determined by date and time stamps via the online entry system or paper mail receipt date, whichever applies.
- There is no limit on the number of wines or classes an entrant may submit (unless the maximum number of entries is reached prior to your submission)
- Wines must be products currently available (including specific vintage, if applicable) to consumers through a licensed wholesaler and retail or on-premises distribution channels within Texas.
- No wine may be entered more than once in the same year, even if it is marketed under different labels. However, different vintages of the same wine may be entered.
- The Show may require any wine receiving an award be verified by a qualified representative of the Houston Livestock Show and Rodeo, who shall determine all entry requirements have been met, including the availability for sale to the public in commercial quantities in Texas.

ENTRY PROCEDURES

- Identify the wine(s) you want to submit for judging.
- Select the competition classes you wish to enter. The 2023 classes are listed beginning on page 17. Please review this list to ensure your wines are entered as the appropriate varietal or blend.
- The preferred method of entry and payment is via the website, rodeohouston.com/wine. You can access the entry portal by clicking on the live banner on the HLSR website home page or scroll over “Get Involved”, then click on “Wine Show” under the “Competitors” section. Once on the Rodeo Uncorked! International Wine Competition information page, click on the orange “Enter Now” button. This link will take you to www.enofileonline.com, our source for online entries. Detailed entry instructions are available in Appendix D of this Handbook.
 - If you have not used Enofile before, you will need to set up a new account following the steps on their website. You must use the existing set up to utilize your brands that have already been set up in the system, as it will not allow a duplicate brand or wine to be set up under multiple logins.
 -
 - Once your account is created, the next step is to set up the wines you wish to enter the Competition.
 - After your wines are set up, please select the 2023 Houston Livestock Show and Rodeo International Wine Competition and add the wines which you have already set up into our competition.
- Pay entry fees of \$80 per wine. A discount of \$15 is available until the early entry deadline of September 12, 2022. Delivered wines are not entries until all fees have been paid in full. No wines submitted as entries will be returned.
- Review all information in this handbook, carefully noting all entry deadlines, delivery dates, directions, and rules. **Wines will be disqualified for failure to meet deadlines or abide by the rules, no exceptions.**

Entry Form

- You must complete the entry details for each wine brand entered.
- **The entry form must be complete in every detail, including suggested Texas retail price per 750 ml bottle, vintage, appellation, alcohol percentage, residual sugar (if appropriate), and Texas appointed distributor (requirement for all non-Texas wineries).**
- The customer account must include a valid telephone number, physical mailing address and e-mail address for the person designated to serve as the winery contact in case of questions and/or in event of an award earned. Entries without up-to-date telephone and email information may be disqualified at the sole discretion of the International Wine Competition Management. Any changes in contact information after entry is complete should be updated in your online customer account information. This is the contact

information that will be utilized to contact you with questions, follow up on post competition requirements and to send awards in the Spring.

- Please include a printed copy of your packing slip or entry confirmation in the same box as the wines shipped by the winery or distributor. You can access this document in the online Enofile account by selecting “My Competitions” and then selecting “Packing Slip” under the 2023 Houston Livestock Show and Rodeo International Wine Competition. Alternatively, you may include a copy of the printed entry confirmation in the same box as the wines shipped by the winery or distributor.
- Incomplete entries may be disqualified, and the entry fee forfeited at the sole discretion of the International Wine Competition management.

Delivery and Shipping Requirements

1. Be sure you have filled out the online entry form completely. Remember:
 - Please keep copies of the completed entry receipt.
 - Enclose a copy of the packing slip or entry form in each shipment to match the specific wine(s) in each box.
2. Make sure that the wines on the packing slip match those which you are shipping, including varietal, vintage and appellation. Entries shipped in error will not be returned.
3. Please ship all five bottles associated with one entry in the same box (or volumetric equivalent). Do not split between multiple boxes. It is OK to include more than one entry in a single box, so long as all bottles for each individual entry are in the same box.
4. 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.
5. Wine deliveries to the Houston Livestock Show and Rodeo are accepted from Monday, Aug. 1 through Thursday, Oct. 13, 2022, and must be delivered or shipped prepaid to this address:

Buildings and Grounds Facility – Delivery 2
HLSR International Wine Competition
3 NRG Park
Houston, TX 77054
832.667.1184

The warehouse delivery hours are 9 a.m. to 2:30 p.m., Monday through Thursday, and closed on major holidays. All deliveries (not including those shipped through a commercial carrier) must be scheduled AT LEAST 2 business days in advance by emailing delivery date, delivery time, and delivery person to wine@rodeohouston.com. The email should also include whether forklift assistance is needed.

6. 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 Monday, Aug. 1 and after Thursday, Oct. 13, 2022

7. We strongly suggest shipping or coordinating delivery of your wines with your local distributor.

WINE VARIETALS

Class names reflect predominant consumer, trade, and restaurant classifications by varietal and by denomination. The International Wine Competition reserves the right, at its 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 75% Malbec should not be entered as a “Malbec,” but would be entered in a broader class, such as “Malbec Based Blends” or “other dry reds.”

Old-World Wines are defined as wines produced and bottled in Europe and the Middle East, including: Armenia, Austria, Bulgaria, Croatia, The Czech Republic, Cyprus, England, France, Georgia, Germany, Greece, Hungary, Italy, Israel, Lebanon, Moldavia, Portugal, Romania, Slovakia, Slovenia, Spain, Switzerland and Turkey.

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. For all wines entered in a class with a residual sugar requirement, the residual sugar must be included on the entry form.

CLASSES TO BE JUDGED

*Note: The classes for Spritzer, Seltzer, Mead and Vermouth are not judged in this competition.

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

Traditional Method – Champagne Varietals – White (Brut, Extra Dry, and Dry)

Traditional Method – Champagne Varietals – Rose (Brut, Extra Dry, and Dry)

Traditional Method - Non-Champagne Varietals – White (Brut, Extra Dry, and Dry)

Traditional Method - Non-Champagne Varietals – Rose (Brut, Extra Dry, and Dry)

Non-Traditional Method – Champagne Varietals – White (Brut, Extra Dry and Dry)

Non-Traditional Method – Champagne Varietals – Rose (Brut, Extra Dry and Dry)

Non-Traditional Method – Non-Champagne Varietals – White (Brut, Extra Dry and Dry, Demi-Sec and Doux)

Non-Traditional Method – Non-Champagne Varietals – Rose (Brut, Extra Dry and Dry, Demi-Sec and Doux)

Non-Traditional Method – Non-Champagne Varietals – Red (Brut, Extra Dry and Dry, Demi-Sec and Doux)

Non-Traditional Method – Non-Vitis- Dry and Sparkling Sake – White (Brut, Extra Dry and Dry)
Non-Traditional Method – Non-Vitis- Dry and Sparkling Sake – Rose (Brut, Extra Dry and Dry)
Non-Traditional Method – Non-Vitis- Dry and Sparkling Sake – Red (Brut, Extra Dry and Dry)
Non-Traditional Method – Non-Vitis- Sweet – White (Demi-Sec and Doux)
Non-Traditional Method – Non-Vitis- Sweet – Rose (Demi-Sec and Doux)
Non-Traditional Method – Non-Vitis- Sweet – Red (Demi-Sec and Doux)

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

Gruner Veltliner - New World
Gruner Veltliner - Old World
Pinot Blanc - New World
Pinot Blanc - Old World
Pinot Bianco - New World
Pinot Bianco - Old World
Pinot Grigio - New World
Pinot Grigio - Old World
Pinot Gris - New World
Pinot Gris - Old World
Other Italian White Varietals and Blends - New World
Other Italian White Varietals and Blends - Old World
Other Iberian White Varietals and Blends - New World
Other Iberian White Varietals and Blends - Old World
Verdejo - New World
Verdejo - Old World
Rhone White Varietals and Blends, Other- New World
Rhone White Varietals and Blends, Other- Old World
Sauvignon Blanc and Blends, Unwooded - New World
Sauvignon Blanc and Blends, Unwooded - Old World
Sauvignon Blanc and Blends, aged all or part in barrel - New World
Sauvignon Blanc and Blends, aged all or part in barrel - Old World
White Bordeaux Varietals & Blends - New World
White Bordeaux Varietals & Blends - Old World
Chardonnay, unwooded - New World
Chardonnay, unwooded - Old World
Chardonnay, aged all or part in barrels - New World
Chardonnay, aged all or part in barrels - Old World
Torrantes - New World
Torrantes - Old World
Albarino - New World
Albarino - Old World
Viognier - New World
Viognier - Old World
Non-Vitis Vinifera White Varietals - New World

Non-Vitis Vinifera White Varietals - Old World
Other Dry White Varietals & Blends, <1% R.S. - New World
Other Dry White Varietals & Blends, <1% R.S. - Old World
Chenin Blanc - New World
Chenin Blanc - Old World
Riesling, Dry, <1% R.S. - New World
Riesling, Dry, <1% R.S. - New World
Gewurztraminer, Dry & Semi-Dry, 0-3.9% R.S. - New World
Gewurztraminer, Dry & Semi-Dry, 0-3.9% R.S. - Old World
Other Semi-Dry White Varietals & Blends, 1 - 3.9% R.S. - New World
Other Semi-Dry White Varietals & Blends, 1 - 3.9% R.S. - Old World
Riesling, Semi-Dry, 1 - 3.9% R.S. - New World
Riesling, Semi-Dry, 1 - 3.9% R.S. - Old World
Other Sweet White Varietals & Blends, 4 - 7.9% R.S. - New World
Other Sweet White Varietals & Blends, 4 - 7.9% R.S. - Old World

Blush Wines (Vitis Vinifera and/or Hybrids)

Rose, Dry, <1% R.S. - New World
Rose, Dry, <1% R.S. - Old World
Rose, Off-Dry, 1 - 3.9% R.S. - New World
Rose, Off-Dry, 1 - 3.9% R.S. - Old World
Rose, Sweet, 4 - 8% R.S. - New World
Rose, Sweet, 4 - 8% R.S. - Old World

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

Amarone & Ripasso - New World
Amarone & Ripasso - Old World
Barbera - New World
Barbera - Old World
Cabernet Franc - New World
Cabernet Franc - Old World
Cabernet Sauvignon - New World
Cabernet Sauvignon - Old World
Cabernet Based Blends, non-Bordeaux Varietals - New World
Cabernet Based Blends, non-Bordeaux Varietals - Old World
Carmenere & Blends - New World
Carmenere & Blends - Old World
Gamay - New World
Gamay - Old World
Grenache/Garnacha & Blends - New World
Grenache/Garnacha & Blends - Old World
GSM - New World
GSM - Old World

Italian Varietals - New World
Italian Varietals - Old World
Malbec - New World
Malbec - Old World
Bonarda
Merlot & Blends - New World
Merlot & Blends - Old World
Nebbiolo - New World
Nebbiolo - Old World
Red Blends & Meritage, Bordeaux Varietals - New World
Red Blends & Meritage, Bordeaux Varietals - Old World
Non-Vitis Vinifera Reds - New World
Non-Vitis Vinifera Reds - Old World
Other Red Blends - New World
Other Red Blends - Old World
Other Red Wines, Varietal - New World
Other Red Wines, Varietal - Old World
Petit Verdot - New World
Petit Verdot - Old World
Petite Sirah - New World
Petite Sirah - Old World
Pinot Noir - New World
Pinot Noir - Old World
Primitivo - New World
Primitivo - Old World
Sangiovese & Blends - New World
Sangiovese & Blends - Old World
Syrah-Shiraz and Blends - New World
Syrah-Shiraz and Blends - Old World
Tannat - New World
Tannat - Old World
Tempranillo & Blends - New World
Tempranillo & Blends - Old World
Zinfandel & Blends - New World
Zinfandel & Blends - Old World
Sweet Reds < 14% alcohol - New World
Sweet Reds < 14% alcohol - Old World

Dessert Wines - Sweet and Very Sweet (not fortified)

Muscat/Moscato Still, 4% - 7.9% R.S.
Muscat/Moscato-Frizzante, 4% - 7.9% R.S.
Riesling Sweet, 4% - 7.9% R.S.
Other Sweet Wines, 4% - 7.9% R.S.

Muscat/Moscato Still, 8% + R.S.
Riesling Sweet, 8% + R.S.
Other Sweet Wines, 8% + R.S.

Dessert Wines – Port & Port Style - Vitis

Port-White-Vitis
Port-Ruby-Vitis
Port-Tawny-Vitis-10yr
Port-Tawny-Vitis-20yr
Port-Tawny-Vitis-30yr
Port-Tawny-Vitis-40yr

Non-Vitis Fortified Wines

Dessert Wines – Fruit & Flavored

Flavored Wines
Chocolate Flavored
Sangria
Fruit-non-Grape

Dessert Wines - Sherry

Sherry, Fino
Sherry, Amontillado
Sherry, Oloroso
Sherry, Pedro Ximenez

Sake

Tokubetsu, Namazake, Honjozo - 30% milled, 70% remaining with traditional alcohol added
Tokubetsu, Namazake, Honjozo - 30% milled, 70% remaining
Ginjo - 40% milled, 60% remaining, with traditional alcohol added
Junmai Ginjo - 40% milled, 60% remaining
Daiginjo - 50% milled, 50% remaining, with traditional alcohol added
Junmai Daiginjo - 50% milled, 50% remaining
Sake - Nigori
Sake - Flavored-All including Sparkling

THE COMPETITION

COMPETITION RULES

- The Houston Livestock Show and Rodeo is not responsible for correcting errors on entry forms or incorrect information supplied and/or created by the winery staff or their designated representatives.
- An entry will be deemed ineligible if it does not meet all requirements set forth in this handbook.
- The Show is not responsible if a wine is later disqualified for being tasted in the wrong class, showing faults or for any other reason.
- No contestant shall be entitled to an award which has been disallowed as a result of their 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. Please note: This includes that specific vintage of a medal winning wine remaining commercially available in Texas after the conclusion of the competition through March 31, 2023.

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 International Wine Competition, also may prohibit the winery from entering the judging in succeeding years.

JUDGES, SUPERINTENDENT 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 credentials, as well as their overall knowledge and good reputation within the local and national wine community, and at the sole discretion of the International Wine Competition management.

Judging Panels

During Phase I of the Competition, up to twenty-four (24) judging panels consisting of five (5) judges each will be set up to consider each entry. On each panel, one judge will be designated as

the panel head. The panel head will serve as the moderator for any discussion and will document the panel's scores. All judges will have equal votes. The paper score card will be submitted by the panel head to the scoring room.

Once a panel is defined, it will remain intact throughout the entire day of judging. The same panel will review all wines within a particular class or advanced competition. If a judge must, due to unforeseen circumstance, withdraw or be relieved by the Vice Chairman of Judging or Competition Superintendent, a new panelist will be selected from qualified alternate judges standing by. Each panel will be limited to judge no more than approximately 100 wines on either day during the primary medaling round of the competition. Judges invited to be seated on the semi-finals panel, super panel, or secondary super panel may statistically exceed this threshold.

Guest judges may be seated with the judging panels. Guest judges may participate in the panel tasting and discussion, however, no vote from a guest judge will count toward a wine's final score.

Training

Prior to the competition date, training sessions will be held with all judges to review Houston Livestock Show and Rodeo scoring procedures, medaling standards, and procedures for finalizing Class Champion and Reserve Class Champion awards.

Superintendent

The Wine Show has appointed a Competition Superintendent to ensure the competition remains accurate and in line with the highest industry standards. Any questions about the accuracy and integrity of the classifications, judging, etc. will be decided by the Superintendent in conjunction with International Wine Competition management.

Competition Umpires

To assist the Superintendent in managing the judging process, questions from judges and competition volunteers, or inquiries about the entries themselves, there will be a crew of 2 to 4 umpires, including, but not limited to, the Vice Chairman of Judging and other designees.

PHASE I JUDGING: THE MEDAL ROUND

Medaling Procedures

- **Classes:** 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.

- 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 best compete against like wines in the judging and scoring process.
- **Flights:** Wines will be served in flights of no more than 12. Each judges' job is to taste, evaluate and score each wine in each flight assigned to their panel.
- **Panel Discussions:** Judges within the panel may discuss wines within each flight to help evaluate the wines and develop more accurate scores, after the initial individual assessment. Each judge will score each wine in the flight as Gold, Silver, Bronze, or No Medal.
- **Re-pour:** In the event a bottle served may be deemed unacceptable (i.e., corked, or other fault), the judges may request a re-pour. In the event all remaining samples of a wine are flawed, the wine will result in a No Medal.
- **Re-tasting:** Panelists may, upon request, re-taste and re-evaluate any wines from an earlier flight within a class, so long as that class has not yet been closed.
- **Auditing:** Once data is input to the system, it is verified by the scoring team against the score sheet submitted by the panel head. If any wine is re-tasted following the initial judging, the scores must be resubmitted on paper by the panel head to scoring to be verified once again by the scoring team. Once the scores and class awards for all wines within a class have been audited, the class is considered "closed," and the wines may not be re-evaluated nor re-scored by the panel.
- **Final Ruling:** If there are any problems, questions or disputes in the judging, the panel will call in the Superintendent and he/she or one of the designated umpires who will rule on the question or dispute. The Superintendent and umpires' rulings are final.

Individual Awards

During the first round of the competition, judges will taste each wine presented in a class and vote individually to award that wine either a gold medal, silver medal, bronze medal, or no medal. The overall objective of this phase of the competition is to grade the range of wines based on the established medaling standards. At this stage, ties are allowed.

Medaling Standards:

Gold Medal	Of outstanding quality, superior to most. Reflects the best flavor, balance, style and winemaking for that class and price point
Silver Medal	Of great quality, reflects a standard to achieve in flavor, balance, style and winemaking for that class and price point
Bronze Medal	

	Of good quality, reflecting balance and typical qualities of that class and price point; a drinkable wine without obvious flaws
No Medal	Of inferior quality, lacking balance or typical qualities of that class and price point

Each wine will be assigned a medal in Phase I based on the panel’s votes as follows:

- **Double Gold:** If **all** five judges on a panel vote to give a particular wine a gold medal, the wine will be elevated to a Double Gold medal.
- **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 three silver medal or higher votes and not more than one no medal vote – OR – a wine with two gold and at least two bronze votes.
- **Bronze Medal:** A wine with at least four bronze or higher votes (example: 3B, 2S; or 2B, 2S, 1 No)
- **No Medal:** Two no medal votes result in a no medal score, regardless of the medal of the other votes.

Class Awards

All wines will receive a numeric medal summary based on the scale below, calculated by the computerized database. For instance, three bronzes (1 point each), one silver (10 points) and one gold (100 points) are summarized as 113. This is not a score. Rather, it is a numeric summation of the voting (a.k.a, the medal summary). (See Appendix II for more examples.)

Gold(G)	Excellent	100 points
Silver(S)	Very Good	10 points
Bronze(B)	Good	1 point
No Medal	Average or below	0 points

Once all the wines in a particular class have been tasted and medaled in Phase I, they will be ranked in descending order according to the medal numeric point summary listed above

Class and Reserve Class Champions: The wine with the highest numeric summary that won at least a silver medal will be awarded the Class Champion. The wine with the second highest

score will be awarded the Reserve Class Champion. To be eligible to receive a Class Champion or Reserve Class Champion (second place) award, a wine must have earned at least a silver medal in Phase I. If there are not at least two gold or silver medal winners, the class will not have a Reserve Champion. If there are no gold or silver medal winners, the class will not have a Champion.

Texas Class Champions and Reserve Texas Class Champions: Within the class, the Texas wine with the highest numeric summary that won at least a silver medal will be awarded Texas Class Champion. The Texas wine with the second highest score will be awarded Reserve Texas Class Champion. To be eligible to receive a Texas Class Champion or Reserve Texas Class Champion award, a wine must have earned at least a silver medal in Phase I. If there are not at least two qualifying wines from Texas, the class will not have a Reserve Texas Class Champion. If there are no qualifying wines from Texas, the class will not have Texas Class Champion or Reserve Texas Class Champion.

Regional Class Champion and Reserve Regional Class Champions: The 2023 feature region is Australia. If a wine is made from the featured region, the winery must identify it as a wine from that region in the entry process by selecting the correct appellation. All wines from the feature region must compete for region awards. The Show reserves the right to edit the entry if we find it has not been entered correctly. Within the class, the regional wine with the highest numeric summary that won at least a silver medal will be awarded Regional Class Champion. The regional wine with the second highest score will be awarded Reserve Regional Class Champion. To be eligible to receive a Regional Class Champion or Reserve Regional Class Champion award, a wine must have earned at least a silver medal in Phase I. If there are not at least two qualifying wines from the featured region, the class will not have a Reserve Regional Class Champion. If there are no qualifying wines from the feature region, the class will not have Regional Class Champion or Reserve Regional Class Champion.

Ties: If there is a tie for Class Champion, Texas Class Champion, or Region Class Champion the tied wines will be reevaluated by the original panel for that class. The panel will vote (and may re-taste) to establish which is the Class Champion and which is the Reserve Class Champion

If the scoring indicates a clear Class Champion but there is a tie for Reserve Class Champion, Reserve Texas Class Champion, or Reserve Region Class Champion, the tied wines will be voted on (and may be re-tasted) by the panel with one wine being designated the Reserve Class Champion.

PHASE II: SEMI-FINALS ROUND

Advancement of Wines: All (overall) Class Champion wines with a medal summation of “410” and above will advance to the Phase II Semi-Finals Round. The semi-finals round will be divided into (4) groups: Red, White, Sparkling and Dessert Wines.

Semi-Finals Judging: During Phase II of the Competition, all advancing wines from Phase I are judged to determine which wines will advance to Super Panel.

Scoring Guidelines: The Semi-Finals Panel is comprised of a group of five to seven judges. Semi-Final panel judges receive all wines from a group (Red, White, Sparkling, Dessert) to be scored at the same time, regardless of variety. Judges will taste all wines and rank his/her top fifteen (15) overall selections by secret ballot. In the Semi-Finals round, judges must provide a rank (1-15) if wines are available to rank. A judge may not choose to omit a ranking for a wine if a rank space is available on their score card. Additionally, in the Semi-Finals round, discussion amongst judges is prohibited, except if a bottle served may be deemed unacceptable (i.e., corked, or other imperfection).

Scoring by the Super Panel judges for is reflected in the numeric formulation as below:

Top pick – 15 points	6th pick – 10 points	11th pick – 5 points
2nd pick – 14 points	7th pick – 9 points	12th pick – 4 points
3rd pick – 13 points	8th pick – 8 points	13th pick – 3 points
4th pick – 12 points	9th pick – 7 points	14th pick – 2 points
5th pick – 11 points	10th pick – 6 points	15th pick – 1 point

The fifteen (15) wines receiving the most points as summed among all Semi-Final Panel judges will advance to the Super Panel. If there is a tie which makes more than 15 wines from a particular group eligible for the Super Panel, the panel will be asked to break the tie by voting once again on the wines in question.

If there are 15 or less wines from a particular group which are eligible for a Semi-Final Panel group, those wines will automatically advance to the Super Panel.

PHASE III: SUPER PANEL ROUND

Advancement of Wines

If a Top Award category does not have any wines advance into the Super Panel round, the wines from that group with the highest numeric summary in Phase II will be re-tasted by an

available Phase II panel of judges to vote on the top wine from that group. If there are no eligible wines in Phase II, then the wines from that group with the highest numeric summary in Phase I will be re-tasted by an available Phase I panel of judge to vote on the top wine from that group. This wine will become the automatic Top Award winner and will not be tasted in the Super Panel Round for other awards.

Super Panel Judging:

During Phase III of Competition, all advancing wines from Phase II are judged to determine the International Wine Competition Top Awards.

A Super Panel will taste all advancing wines to determine six (6) of the Top Awards:

- Grand Champion Best of Show
- Reserve Grand Champion Best of Show
- Top Red Wine
- Top White Wine
- Top Dessert Wine
- Top Sparkling Wine

Super Panel: The Super Panel is comprised of selected panel coordinators and other judges, with a maximum of 13 judges.

Scoring Guidelines: Super panel judges receive all wines to be scored at the same time, regardless of variety. Advancing wines are poured by group (i.e., sparkling, white, red and dessert). Judges will taste all wines and rank his/her top ten overall selections by secret ballot for Grand Champion Best of Show and Reserve Grand Champion Best of Show. At the same time, judges will also separately score their votes for Top Red Wine, Top White Wine, Top Dessert Wine, and Top Sparkling Wine. In the final round, judges must provide a rank (1-5 or 1-10) if wines are available to rank. A judge may not choose to omit a ranking for a wine if a rank space is available on their score card. Additionally, in the sweepstakes round, discussion amongst judges is prohibited, except if a bottle served may be deemed unacceptable (i.e., corked, or other imperfection).

Scoring by the Super Panel judges for **Overall Grand Champion** and **Overall Reserve Grand Champion** is reflected in the numeric formulation as below:

Top pick – 10 points	6 th pick – 5 points
2 nd pick– 9 points	7 th pick – 4 points
3 rd pick – 8 points	8 th pick – 3 points

4 th pick – 7 points	9 th pick – 2 points
5 th pick – 6 points	10 th pick – 1 point

The wine receiving the most points as summed among all Super Panel judges is declared as Grand Champion Best of Show. The wine receiving the second most points is declared as Reserve Grand Champion Best of Show.

Scoring by the Super Panel judges for **Top Red, Top White, Top Dessert, and Top Sparkling Wines** is reflected in the numeric formulation as below. Judges’ rankings for Overall Grand Champion and Overall Reserve Grand Champion must be consistent with their rankings for Top Red, Top White, Top Dessert, and Top Sparkling.

Top pick – 10 points
2 nd pick – 9 points
3 rd pick – 8 points
4 th pick – 7 points
5 th pick – 6 points

Other Top Awards:

All wines qualifying for the following awards will be judged by a secondary panel of select Phase III judges, independent of the Super Panel. Eligible wines will be determined from the Phase I results and will not be affected by performance in Phase II.

Top Texas Wine: Eligible wines include wines made from grapes or fruit grown in Texas and must be (overall) class champions with a medal summation of 410 and above from Phase I Judging. 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. Wines bottled in Texas, but not legally a Texas wine (as determined by a minimum of 75% Texas fruit or juice) will not qualify for this award and may be disqualified if entered as a Texas wine., (Ref: TABC, Section 16.011). The entry form must also indicate an approved Texas AVA in the appellation listing. Judges will score qualifying wines according to the scale below:

Top pick – 10 points
2 nd pick – 9 points

3 rd pick – 8 points
4 th pick – 7 points
5 th pick – 6 points

George & Barbara Bush Foundation Award

An additional award will be bestowed on the Top Texas Wine by the George & Barbara Bush Foundation. The Top Texas Wine, as determined above, will receive this additional award and special recognition from the Foundation.

Top Region Wine: The 2023 featured region is Australia. To qualify for the Top Region Wine award, a wine must list an approved appellation in Australia on the entry form appellation listing and must have been a (overall) Class Champion with a medal summation of 410 and above from Phase I Judging. Judges will score qualifying wines according to the scale below:

<u>Top pick – 10 points</u>
<u>2nd pick – 9 points</u>
<u>3rd pick – 8 points</u>
<u>4th pick – 7 points</u>
<u>5th pick – 6 point</u>

Top Value Wine: Eligible wines include those with a suggested retail price of \$15.00 or less that earned a Class Champion or Reserve Class Champion award and a medal summation of 410 and above from Phase I Judging. If a class has a Class Champion and a Reserve Class Champion wine that would be eligible, only the Class Champion wine will qualify.

<u>Top pick – 10 points</u>
<u>2nd pick – 9 points</u>
<u>3rd pick – 8 points</u>
<u>4th pick – 7 points</u>
<u>5th pick – 6 point</u>

Other Top Awards (Continued)

The remaining Top Awards require no additional judging and will be determined by mathematical calculation as described below.

Top All-Around Winery Award: The Houston Livestock Show and Rodeo will recognize the individual winery which has the greatest number of wines winning the highest number of awards and medals. This award will be calculated based on the “Brand” field on the Enofile entry form. It is the entrant’s responsibility to correctly list wine information on the entry form

to be considered for this award. 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 Class Champion, Reserve Class Champion, Double-Gold, Gold, Silver, Bronze, and Top Awards garnered by a winery. **Appendix III** 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 award, a winery is defined as a single wine brand or label consumers generally recognize as a single producer. This will be calculated based on the "Brand" field in the Enofile entry form. It is the entrant's responsibility to correctly list wine information on the entry form to be considered for this award. Any requests by an entrant for clarification of this classification will be addressed by officials from the International Wine Competition, and their decision will be final.

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 and medals. This award will be calculated based on the "Parent Company" field in the Enofile Company Info and Preferences setup. It is the entrant's responsibility to correctly list wine information on the entry form to be considered for this award. A minimum of 18 wines from a combination of 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 Class Champion, Reserve Class Champion, Double-Gold, Gold, Silver, Bronze, and Best of Show awards garnered by each winery. **Appendix C** 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 1 will be multiplied by the percentage of awarded wines in 2 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, a 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 officials from the International Wine Competition.

Top Regional Wine Company Award: The Houston Livestock Show and Rodeo will recognize the Australian wine company which has the greatest number of wines winning the highest number of awards and medals from the featured region. This award will be calculated based on the “Parent Company” in the Enofile Company Info and Preferences setup and the “Appellation” field on the wine entry form. It is the entrant’s responsibility to correctly list wine information on the entry form to be considered for this award. A minimum of 8 wines over any number of brand names-must be entered by a wine company owner/parent company to be eligible for this award. The award will be based upon a combination of two calculations:

1. The total number of Class Champion, Reserve Class Champion, Double-Gold, Gold, Silver, Bronze, and Top Awards garnered by each winery. **Appendix C** illustrates 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 1 will be multiplied by the percentage of awarded wines in 2 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, an Australian wine company is defined as any number of wineries or brands, produced only from the defined Australian AVAs under one ownership

Top Texas Winery Award: The Houston Livestock Show and Rodeo, in partnership with the Texas Department of Agriculture, will recognize the individual Texas winery which has the greatest performing entries from a Texas appellation overall in the competition. This will be calculated based on the “Brand” field in the Enofile entry form. It is the entrant’s responsibility to correctly list wine information on the entry form to be considered for this award. A minimum of six wines from a Texas appellation must be entered by a winery to be eligible for this award. For the purposes of this award, a winery is defined as a single wine brand or label consumers generally recognize as a single producer. Additionally, the wines produced by the winery must meet the state and federal requirements to be labeled a “Product of Texas” as further described on page 29 of the Competition Handbook. Any requests by an entrant for clarification of this classification will be addressed by a committee composed of officials from the International Wine Competition, and their decision will be final.

The award will be based upon the total number of Class Champion, Reserve Class Champion, Texas Class Champion, Reserve Texas Class Champion, Double-Gold, Gold, Silver, Bronze, Top Texas Wine, and other Top Awards garnered by a winery divided by the total number of wines entered by the winery. Points will be assigned as follows.

<u>Phase I</u>	<u>Each Gold Medal</u>	<u>10</u>
	<u>Each Silver Medal</u>	<u>5</u>
	<u>Each Bronze Medal</u>	<u>1</u>
	<u>Each Double Gold Medal</u>	<u>25</u>
	<u>Class Champion</u>	<u>50</u>
	<u>Reserve Class Champion</u>	<u>25</u>
	<u>Texas Class Champion</u>	<u>50</u>
	<u>Reserve Texas Class Champion</u>	<u>25</u>
<u>Phase III</u>	<u>Grand Champion Best of Show</u>	<u>100</u>
	<u>Reserve Grand Champion Best of Show</u>	<u>50</u>
	<u>Top Texas Wine</u>	<u>50</u>
	<u>Top Red Wine</u>	<u>25</u>
	<u>Top White Wine</u>	<u>25</u>
	<u>Top Sparkling Wine</u>	<u>25</u>
	<u>Top Dessert Wine</u>	<u>25</u>
	<u>Top Value Wine</u>	<u>25</u>

The sum of the winery's points will be divided by the number of wines entered for the final score. For example, if a winery garners 300 points from winning wines, and enters 6 wines, the final score would be 300 divided by 6, or 50 points.

This award is presented in partnership with the Texas Department of Agriculture (TDA). The Top Texas Winery, as determined above, will receive this additional award and special recognition from TDA.

Ties: If there is a tie for any Top Award, a group of three (3) judges will be selected to reevaluate the wines. The selected judges will vote (and may re-taste) to establish which wine is the winner of the Top Award.

Special Conditions:

The Houston Livestock Show and Rodeo reserves the right to disqualify a wine from a Top Award based on availability.

An individual wine will be eligible to receive no more than one (1) of the Top Awards designated for an individual wine. In addition, an individual winery or wine company will be eligible to receive no more than (1) of the Top Awards designated for a winery or wine company. The following hierarchy will apply to determine which award will be assigned to that wine, winery, or wine company. The next qualifying wine, as determined by the numeric point summary for that award, will earn the Top Award forfeited by the first winery.

1. Grand Champion Best of Show
2. Reserve Grand Champion Best of Show

3. Top Red Wine, Top White Wine, Top Dessert Wine, Top Sparkling Wine
4. Top Value Wine
5. Top Wine Company
6. Top Region Wine Company
7. Top All-Around Winery
8. Top Texas Winery
9. Top Texas Wine, Top Region Wine

AFTER THE COMPETITION

WINNING WINES – POST COMPETITION COMMITMENTS

- All wineries entering wines that receive any awards, including double gold, gold, silver or bronze medals, buckles, or saddles, will be notified via email by Nov. 18, 2022.
- A list of all the winning wines will be released to the media and public no later than Nov. 18, 2022. If there are specific publications in your area that you would like notified, please send their names and email addresses to wine@rodeohouston.com.
- Details of the winning wineries' obligations are outlined below.
- All wines considered for participation and serving in Rodeo Uncorked! Roundup & Best Bites Competition, the Champion Wine Auction & Dinner and/or the Champion Wine Garden, and all other official HLSR post competition events through March 31, 2023, must have a qualified and paid entry into the competition, must have been judged and awarded a bronze medal or higher in the competition.

Participation in the Roundup & Best Bites Competition:

The Rodeo Uncorked! Roundup & Best Bites Competition is a food and wine tasting event featuring the Top Award champion saddle winners, the Class Champions, Texas and Region Class Champions, Reserve Class Champions and Texas and Region Reserve Class Champions and Double Gold medal awards.

- This special event features our top winning wineries. Wineries should send and pour the specific vintage of their award-winning wines. **(2) 9L equivalent volume cases of all 13 Top Awards, Class Champion, Texas and Region Class Champion, Reserve Class Champion, Texas and Region Reserve Class Champion, and Double Gold Medal winning wines are required to be donated for this event and is a condition for a qualified entry. For a wine that wins multiple awards (i.e.: Class Champion and Double Gold), only 2 cases are required for that wine, not 2 cases for each award won.** The event also features as many as 100 or more restaurants from the Houston and

surrounding Gulf Coast area that will compete for the 2023 Houston Livestock Show & Rodeo Best Bites awards.

- Typically, more than 5,500 key consumers and trade members are served at the Rodeo Uncorked! Roundup & Best Bites Competition.
- Participating wineries receiving a Top Award, Class Champion, Texas or Region Class Champion, Reserve Class Champion, Texas or Region Reserve Class Champion or double gold medal awards in a class are encouraged to attend this event and pour their award-winning wines. In the event a winery is unable to attend; a designated volunteer representative will be assigned to pour the wines on behalf of the winery. Please be sure this date (Sunday, Feb. 19, 2023) is reserved on your schedule.
- **Participating Winery Tickets:** Each participating winery or Wine Company may request two (2) complimentary tickets (only 2 per winery), for working your wine booth, Request Forms will be emailed shortly after the competition. Wineries must notify us whether they will be attending the event by . Additionally, all wines to be poured must be received by the Houston Livestock Show and Rodeo by Jan. 6, 2023.

Participation in the Champion Wine Auction & Dinner

- **Wineries selected as Grand Champion Best of Show, Reserve Grand Champion Best of Show, Top Texas Wine, Top Region Award, Top All-Around Winery, Top Wine Company, Top Red Wine, Top White Wine, Top Dessert Wine, Top Sparkling Wine, and Top Value Wine, Class Champion, Texas and Region Class Champion, Reserve Class Champion and Texas and Region Reserve Class Champion and Double Gold Medal are required to donate to the Champion Wine Auction, and it is a condition of entry into the Competition.** Wineries are required to supply the equivalent amount of the wine (in 750 ml bottles) as indicated below by the highest award earned for each wine. The wine will be given to the successful bidder(s).
- **All wine donations must be received by the Houston Livestock Show and Rodeo no later than Jan. 6, 2023.**
- HLSR will provide four (4) etched, large format trophy bottles for the recognized buyers in each auction lot. In addition, the Show will produce a medallion etched with each winning wine and its associated award to recognize each wine in the auction lot.

Award	Trophy Bottle	Wine Quantity
Grand Champion Best of Show	9L	(12) 750 ml. bottles
Reserve Grand Champion Best of Show	9L	(12) 750 ml. bottles
Top Red Wine	9L	(12) 750 ml. bottles
Top White Wine	9L	(12) 750 ml. bottles
Top Dessert Wine	9L	(12) 750 ml. bottles
Top Sparkling Wine	9L	(12) 750 ml. bottles
Top Texas Wine	9L	(12) 750 ml. bottles
Top Region Wine	9L	(12) 750 ml. bottles

Top Value Wine	9L	(12) 750 ml. bottles
Top All-Around Winery	9L	(2) 750 ml. bottles of each of (6) wines*
Top Wine Company	9L	(2) 750 ml. bottles of each of (6) wines*
Class Champions	6L	(8) 750 ml. bottles
Reserve Class Champions	3L	(4) 750 ml. bottles
Texas and Region Class Champions	6L	(8) 750 ml. bottles
Texas and Region Reserve Class Champions	6L	(4) 750 ml. bottles
Double Gold	1.5L	(2) 750 ml. bottles

*Six wines from the Top All-Around Winery will be selected by the Show.

*Six of the highest scoring wines entered by the wine company (multiple brands or wineries under one ownership) will be selected by the Show.

Participation in the Champion Wine Garden:

A selection of Class Champion, Reserve Class Champions and medal winning wines will be selected to be served in the Champion Wine Garden from February 28 through March 19, 2023. The criteria used to select these wines will consist of, but not be limited to rank of award, availability, price, class category, share of market and previous Champion Wine Garden sales performance by its varietal category. There are no commitments made in advance that any individual wine entered (regardless of rank of award) will be selected for service in the Champion Wine Garden. The wines chosen will be at the sole discretion of Wine Show management.

WINNING WINES – PROMOTIONAL OPPORTUNITIES

Advertising

Each winery consents to abide by the following rules that govern the use of results of the Show's International Wine Competition, Roundup & Best Bites, Champion Wine Auction and other Show activities in advertising by wineries:

- The winery agrees to refrain from any misleading advertising or labeling regarding 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 it is.

- 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.

Promotional Materials

The Houston Livestock Show and Rodeo will produce point of sale pieces that will be available on our website for download and personalization for use in your in-store displays. You may access the files at rodeohouston/wine. Please select "Get Involved" and under "Competitors", select "Wine Show." Please ensure the point-of-sale information is correctly associated with each wine and its medal or award earned. Point of sale artwork may not be altered except to personalize it in the provided field.

Additionally, the Show will provide digital medals that may be used in electronic or print advertising, such as your websites or social media. Please ensure that the digital medal is the correct assignment (Medal, Top Awards and Class Awards) for each wine associated. Digital medal artwork may not be altered in any way. Please note, this medal art is the only approved format in which to use the Show's logo in conjunction with your winning wine.

Logos and Marks

Competition participants may not use any official Show logo in association with their brands. The various logos of the Houston Livestock Show and Rodeo and RODEOHOUSTON are registered trademarks and may NOT be used under any circumstances **without prior written permission** from the Houston Livestock Show and Rodeo. The digital medals and point of sale materials provided on the Houston Livestock Show and Rodeo website are the only approved format in which to use the Show's logo in conjunction with your winning wines. Again, these may not be altered in any way except to populate the provided blank fields.

APPENDIX A: AWARDS SUMMARY

Summary of Awards to Be Presented

Grand Champion Best of Show.....	Saddle and Buckle
Reserve Grand Champion Best of Show.....	Saddle and Buckle
Top Texas Wine.....	Saddle and Buckle
Top All-Around Winery.....	Saddle and Buckle
Top Wine Company.....	Saddle and Buckle
Top Region Wine	Saddle and Buckle
Top Value Wine.....	Saddle and Buckle
Top Red Wine	Saddle and Buckle
Top White Wine	Saddle and Buckle
Top Sparkling Wine.....	Saddle and Buckle
Top Dessert Wine.....	Saddle and Buckle
Top Region Wine Company	Saddle and Buckle
Top Texas Winery	Saddle and Buckle
Class Champion	Buckle
Reserve Class Champion	Buckle
Texas and Regional Class Champions.....	Buckle
Reserve Texas and Reserve Regional Class Champions.....	Buckle
Double-Gold, Gold, Silver, and Bronze Medals	Inscribed Medal

APPENDIX B: MEDAL SUMMARY

Examples of voting summary by the Database:

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

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

EXAMPLES:

Judge 1	N	0		Judge 1	S	10
Judge 2	B	1		Judge 2	S	10
Judge 3	B	1		Judge 3	S	10
Judge 4	B	1		Judge 4	B	1
Judge 5	N	0		Judge 5	B	1
TOTAL		3		TOTAL		32
		No Medal				Silver

Judge 1	B	1		Judge 1	S	10
Judge 2	B	1		Judge 2	S	10
Judge 3	B	1		Judge 3	S	10
Judge 4	B	1		Judge 4	S	10
Judge 5	N	0		Judge 5	G	100

TOTAL		4	TOTAL		140
		Bronze			Silver
Judge 1	B	1	Judge 1	G	100
Judge 2	B	1	Judge 2	G	100
Judge 3	B	1	Judge 3	G	100
Judge 4	S	10	Judge 4	G	100
Judge 5	S	10	Judge 5	G	100
TOTAL		<hr/> 23	TOTAL		<hr/> 500

		Bronze			Double-Gold
Judge 1	S	10			
Judge 2	G	100			
Judge 3	G	100			
Judge 4	G	100			
Judge 5	G	100			
Total		410 Gold			

APPENDIX C: SCORING EXAMPLES

Points awarded in Top All Around Winery, Top Wine Company and Top Regional Wine Company calculations:

Phase I		
Each Double Gold Medal	=	25
Each Gold Medal	=	10
Each Silver Medal	=	5
Each Bronze Medal	=	1
Phase II		
Class Champion	=	50
Reserve Class Champion	=	25
Phase III		
Grand Champion Best of Show	=	100
Reserve Grand Champion Best of Show	=	50
Top Texas Wine	=	25
Top Region Wine	=	25
Top Red Wine	=	25
Top White Wine	=	25
Top Sparkling Wine	=	25
Top Dessert Wine	=	25
Top Value Wine	=	25

Examples:

- A wine with a gold medal that won a **Class Champion** award would receive 10 + 50 = 60 Points.
- A wine with a double gold medal that won a **Class Champion** award and **Top Red Wine** would receive 25 + 50 + 25 = 100 Points.
- A wine with a bronze medal would receive 4 Point.

APPENDIX D: ONLINE ENTRY INSTRUCTIONS

All 2023 wine competition entries should be submitted through the online entry system. If you have trouble utilizing the web site, please contact our contracted online entry company, Enofileonline.com at info@enofileonline.com. If you have questions related to the Houston Livestock Show and Rodeo International Wine Competition specifically, please contact the Wine Show Office at wine@rodeohouston.com or 832.667.1184 and we will be happy to assist you.

Entering Online

1. To access the site, please visit www.rodeohouston.com. Place your cursor over the “Get Involved” drop down menu and select “Wine Show” under “Competitors” to load the information page. Click on the orange “Enter Now” button to open our partner site, Enofile (www.enofileonline.com).
2. If you (or another representative of your brands) have entered a competition using Enofile before, please login using your winery’s credentials. You must use the existing set up to utilize your brands that have already been set up in the system, as it will not allow a duplicate brand or wine to be set up under multiple logins.
 - If you have forgotten your password, please select the corresponding button to retrieve your account information.
 - First time users will select “Register” to set up a new account.
 - Please complete all required information in the customer account setup. **Take note, this contact information will be used to contact you regarding any questions about your entries. We will also use the provided contact information to mail any awards earned in the Competition.**
3. Once your account is set up with information about your winery, select “Add Wine” to set up your wines. Please set up one entry at a time by completing all required information for each wine that you would like to enter.
4. Once your wines are set up, click “Easy Enter” to see a list of competitions currently accepting entries. Choose the 2023 Rodeo Uncorked! International Wine Competition from the list.
5. Click the “+” button next to each wine you would like to enter into our competition to move it onto your entry form. **Please ensure the vintage, appellation and varietal makeup has been updated to reflect the 2023 physical entries to be shipped.**

6. For each wine, a box will pop up with questions specific to our Competition.
 - a. The Division "Houston23" will already be selected. This represents that you are entering the current year Houston Livestock Show and Rodeo International Wine Competition.
 - b. Choose "Category Type" for your wine and then the "Category" that best describes the varietal of that wine. As a rule, the wine should be made up of at least 75% juice from a particular grape to compete in that varietal class
 - c. Choose your Texas Distributor/Wholesaler which represents that wine in the state of Texas. If you are a Texas winery that self-distributes, choose the first option in the drop-down menu, "Texas Winery – Self Distributed."
 - d. International wineries – please check the box indicating that your wine will be shipped internationally to our Competition if applicable.
7. Repeat the process of adding a wine "+" and specifying the "Category Type," "Category," "Texas Distributor," and "International Shipping" for each one until you have added all wines you wish to enter into the 2023 HLSR International Wine Competition.
8. Click "Next" to enter the payment screen.
9. Click "Pay Online" to submit your credit card payment (preferred).
 - a. If you wish to submit your payment by paper check, please note that it must be **received** by the entry deadline of Monday, October 10, 2023. Also, if you wish to take advantage of the early entry fee discount, your payment must be received by the early entry deadline of Sept. 12, 2022.
 - b. Please make checks payable to the Houston Livestock Show and Rodeo. Please mail or deliver to HLSR International Wine Competition, 3 NRG Park, Houston, TX 77054.
 - c. When your check is received, your entry will be updated online with the payment information. It is your responsibility to ensure your payment is received by the Houston Livestock Show and Rodeo by the deadline.



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