



2023

Wine Competition Entry Information



ENTRY OPTIONS

There are two entry options that provide different levels of promotional tools and deliverables detailed below. Both options are for the same competition, the New York Wine Classic.

Option 1 – Competition Only Option \$75

Includes:

- a. 100-point based score (no tasting note, no published review)
- b. Platinum, Gold, Silver, Bronze winners based on BTI's Points-to-Medals conversion scale*
- c. Emailed award certificate PDFs for each medal winning wine (Non-winning wines do not receive certificates)
- d. Best of Class and/or Best of Category eligibility, certificates provided for qualifying wines
- e. Full results list with final awards emailed to competition committee person at NYWGF at the conclusion of the competition on June 15, 2023

Option 2 – Full Published Review Option \$125

Includes:

- a. 100-point based score
- b. Platinum, Gold, Silver, Bronze winners based on BTI's Points-to-Medals conversion scale*
- c. Emailed award certificate PDFs for each medal winning wine (Non-winning wines do not receive certificates)
- d. Best of Class and/or Best of Category eligibility, certificates provided for qualifying wines
- e. Consumer-facing tasting note
- f. Three-year publication of review on Tastings.com for all awarded wines (will include score, medal, tasting note, pairing suggestions, category info, and more) Click [here](#) for an example
- g. "Buy-It-Now" button that links your wines' review page to your e-commerce solution
- h. Exceptional wines will be included in Tastings.com homepage features
- i. Full results list with final awards emailed to competition committee person at NYWGF at the conclusion of the competition on June 15, 2023

Option 2 Volume Discounts

\$125 each for 1-10 wines

\$115 each for 11-20 wines

\$100 each for 21+ wines

* BTI's Points-to-Medals conversion scale:

96-100 - Superlative (Platinum Medal), 90-95 - Exceptional (Gold Medal), 85-89 - Highly Recommended (Silver Medal), 80-84 - Recommended (Bronze Medal), 79/NR - Not Recommended (No Medal).

ENTRY DEADLINES AND RESULTS SCHEDULE

The entry deadline is April 3rd. Deadline for samples received is April 17th. Results of the New York Wine Classic will be released to the NYWGF.

HOW TO ENTER

1. Review the Competition Rules
2. Determine the correct class identifications for your wines (see following page)
3. Enter online through the BTI Client Portal [HERE](#). No paper entry forms will be accepted
4. Ship your samples

Ship Two (2) 750 ml bottles or equivalent to:

Provide shipper with our phone and email
773-930-4080 reviews@bevtest.com

Lab
Beverage Testing Institute
4849 North Milwaukee Avenue
Suite 304
Chicago, IL 60660

Our facility is temperature-controlled, you may ship as early as you like. Bottles will be appropriately stored and cared for based on style.

COMPETITION RULES

The competition is open to any wine produced in and bearing an approved New York AVA as established by the TTB. A complete listing of New York AVAs can be found here:

<https://www.ttb.gov/wine/established-avas#New-York>

Finger Lakes/Cayuga/Seneca
Hudson River/Upper Hudson River
Lake Champlain
Lake Erie

Long Island/North Fork/Hamptons
New York/ New York State
Niagara Escarpment
OR a New York County

The competition is also open to specialty wines (non-grape wines) and mead produced in New York State. Non-grape wines and mead will have their own award and are not eligible for the Governor's Cup round.

- All entries must be commercially available in New York state at the time of entry
- All bottles must have a government-approved label attached
- Varietal wines must contain 75% of the labeled grape variety, otherwise it must be entered as a blend
- In order to be eligible for the Winery of the Year Award, a winery must enter seven (7) or more grape wines
- There will only be a Best of Class winner for a given class if there are 7 or more entries in the class and at least one entry achieves a gold medal.

ENTRY CLASSES

White

Albariño
Cayuga
Chardonnay (Oaked)
Chardonnay (Unoaked)
Diamond
Gewürztraminer
Grüner Veltliner
Niagara
Pinot Gris
Riesling (Dry)
Riesling (Medium Dry)
Riesling (Medium Sweet)
Riesling (Sweet)
Sauvignon Blanc
Seyval
Traminette
Valvin Muscat
Vidal
Vignoles
Other Vinifera White Varietal
Other Hybrid White Varietal
Other Native White Varietal
White Blend (Vinifera)
White Blend (Vinifera & Non-Vinifera)
White Blend (Non-Vinifera)

Pink

Rosé (0 to 2% RS)
Blush (\geq 2% RS)

Sparkling

Traditional Method
Force Carbonation/ Transfer Method
Pétillant Naturel (Pet-Nat)

Red

Baco Noir
Cabernet Franc
Cabernet Sauvignon
Concord
Lemberger/Blaufrankisch
Léon Millot
Malbec
Maréchal Foch
Marquette
Merlot
Noiret
Petit Verdot
Pinot Noir
Syrah
Other Red Vinifera Varietal
Other Red Hybrid Varietal
Other Native Hybrid Varietal
Red Blend (Vinifera)
Red Blend (Vinifera & Non-Vinifera)
Red Blend (Non-Vinifera)

Dessert

Late Harvest
Ice Wine (frozen on the vine)
Iced Wine (frozen after harvest)
Other Dessert Wine (over 14% alcohol)
Fortified (Port-like)
Sherry-style

Specialty

Honey Wine/Mead
Fruit Wine
Sparkling Fruit Wine
Orange Wine