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# NEW MEXICO VINE & WINE SOCIETY GRAPEVINE

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## President's Message- Spring 2012



Dear Vine and Wine Society,  
Well hello one and all, I took a walk around our property today and there were blooms on the Choke Cherries, the Wild Plums and Nectarines, newly planted grape vines are showing signs of life and our dog Dianysus stood vigil on the banks of the Rio Chama to keep the beavers at bay. I'm thinking spring is in the air. Now is as good time as any to take a walk around your place. Double check your irrigation systems, get those last few cuttings finished and rejoice in that first bud break. As spring comes we can all take a breath before the labors of the vines start and reflect on last month. The 31<sup>st</sup> annual Vine & Wine Society Conference was a HUGE HIT. The Hotel Albuquerque was a great venue and the presentations were solid gold. Surveys from those who attended have been reviewed and we are have taken your suggestions for improvement starting plans to address them, your high marks are also found their way onto our list, finding ways to make them better. It seems that the option to pick which track best suits your needs worked well, so we'll see that again next year. Our speakers were aces, I heard from several of the attendees that they learned something new that day. The social events were made special mostly because of the company we kept. YOU, if I didn't thank you for joining us in person on the night of the awards dinner, it's only because I could not make my way around the room fast enough. So if I missed you, Thank You for being there, without you the Conference is for not. We can't wait for next year; it's going to be "Over the Top".

Your Board of Directors has only just begun; we have already had our first Conference Planning Committee meeting and have got next year's event rolling. Save the date, next year's Conference will be held February 21<sup>st</sup> -22<sup>nd</sup> -23<sup>rd</sup>.

Up Next: The New Mexico State Fair Wine Competition. Mark your calendars Saturday June 23<sup>rd</sup>, 2012 is the date reserved for the competition. Past President Carl Popp has offered to be the lead once again this year and for that I am grateful. We will need help that day with judging and back-room so please see what each of you can do, e-mail myself or Carl with your availability.

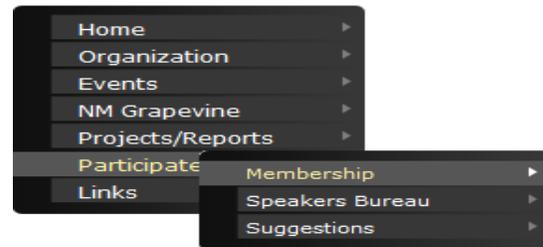
To the Wine Makers I have two words for you, "Bring It". We know New Mexico has some of the best there is and we want to help you show the rest of the wine world just how good you are.

With that I leave you this issue of the Grape Vine, be well, be good to each other, smile often and laugh out loud.

Cheers,

-Randy Sanches

## Annual NMV&W Society Dues via PayPal



Webmaster note: Clicked links will open on the right at a somewhat reduced size. Internet Explorer users can open a full size page in a new tab if the "Ctrl" key is held down while clicking a link.

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Membership in the New Mexico Vine & Wine Society is open to the following individuals:

- Those who drink wine, and those who do not.
- Those who make wine, and those who do not.
- Those who grow grapes, and those who do not.
- Anyone interested in some aspect of wine making, grape growing, wine tasting, wine economics, marketing, etc.

In short, if you have even a passing interest in any of the above, you are welcome to join. Just [print the form](#) and mail it with your \$30.00 check or make your payment securely online via PayPal

[Buy Now](#)



## The Mission Grape: MYSTERY SOLVED

The Mission Grape is really the Spanish Listan Prieto. A recent investigation of this imported Spanish variety was completed by the Centro de Biotecnología (CNB) in Madrid, Spain. Through DNA matching the team, headed by Alejandra Milla Tapia revealed, in December of 2007, that the Mission grape, was in fact, the relatively unknown Spanish vinifera called the Listan Prieto. After extending the research to 79 genetic samples, that ranged as far as Chile, Bolivia, Peru, Spain, Argentina, and California, Tapia was able to establish that the grape was indeed an original Spanish vinifera that was synonymous with the varieties, Palomino Negro (currently heavily cultivated in the Canary islands), Pais (Chile), Criolla Chica (Argentina) Rosa del Peru (Peru) and Rose of Peru in California.

History: The original European strain, until recently, had been lost, thus the grapes' being named "Mission grapes" since the Spanish missions are where they were generally grown. The grape was introduced to the [Las Californias](#) Province of [New Spain](#), present-day California, in the late 18th century by [Franciscan missionaries](#). Until about 1850, Mission grapes, or *Criolla*, represented the entirety of [viticulture](#) in [California wines](#). At the present time, however, Mission represents less than 1000 acres (4 km<sup>2</sup>) of total plantings in the entire state. Most of the state's remaining plantings are in the [Gold Country](#), the [Central Valley](#), and [Southern California](#).<sup>[1]</sup>

Wines: Red and white wine, sweet and dry wine, brandy, and a [fortified](#) wine called [Angelica](#) were all produced from Mission grapes. Though Mission grape vines are heavy producers and can adapt to a variety of climates, [table wine](#) made from the fruit tends to be rather characterless, and thus its use in wine making has diminished in modern times. However as both contemporary accounts and those of the last two centuries attest, Angelica, the fortified wine made from the grape, is sometimes a wine of note and distinction. The Mission grape is related to the pink [Criolla](#) grape of [Argentina](#) and the red [País](#) grape of [Chile](#).

European vines: In December 2006, Spanish scholars from the Centro Nacional de Biotecnología in Madrid, uncovered the name and origin of the mysterious Mission grape, as well as which were the earliest European vines grown in the Americas.<sup>[2]</sup> Their findings are due to appear in the journal of the American Society of Enology and Viticulture.<sup>[2]</sup> The scholars determined that the Mission grape's DNA matched a little-known Spanish variety called [Listan Prieto](#).<sup>[2]</sup> *Listan* is another name for Palomino, a primary white grape used to make Sherry. *Prieto* means "dark or black".

Widely cultivated in 16th-century [Castile](#), Listan Prieto is now uncommon in Spain.<sup>[2]</sup> In Spain's Canary Islands, where it is known as Palomino Negro it is widely cultivated.<sup>[2]</sup> Scholars believe the grape's heyday ended in Spain when [phylloxera](#) destroyed much Spanish viticulture in the 19th century.

## Pruning Grapes in the Summer

The world would be a better place if every human had a grape vine. ~ Henry Mitchell

Pruning your table grape vines in summer is a small price to pay for the timeless look and abundant production of healthy grapes in your home garden.

The vines, leaves, and clusters of grapes are all so evocative of the ancient world. Whether you're admiring your table grapes across the yard, or sitting under a grape-covered arbor, you're enjoying one of the great plants of history.

Follow these quick and easy steps for summer table grape vine care, then you can go back to relaxing and waiting for the tempting crop.

In our new video, Tricia points out the lush table grape vine growth brought on by the wet spring and summer of 2011. Did that happen in your garden too? Are the long and lively grape vines grabbing at you as you walk by?

To keep the table grape vines in your home garden under control, and boost their health, use this timetable for summer "canopy management". The canopy is all of the above-ground growth of the grape vine.

### MAY - JUNE

#### Pruning & Shoot Thinning

- \* Prune the shoots on the vines, with shoots about 3 inches apart.
- \* Remove leaves if there are more than 3 layers of leaves blocking sunlight to the lower buds in the leaf axils (which will produce the next year's crop).
- \* Snip all the sucker growth off the grape vine trunks.

#### Cluster Thinning

A mature table grape vine can support only 16 to 20 clusters. Pinch or cut off excess clusters before they bloom.

### JUNE - JULY

#### Pruning, Hedging & Leaf Removal

Keep an eye on your grape vines as they grow. If the leaves become dense they can give too much shade for the clusters of fruit. If your climate is hot and sunny, like California's, you will want the clusters shaded by leaves for about half the daylight hours. If you need to remove leaves, do so on the east or north sides of the vines; keep leaves on the west or south sides of the vines to protect the fruit from intense sun.

## Pruning Grapes in the Summer –Continued

Lack of air circulation from too many leaves is a factor in the development of powdery mildew (which can also lead to bunch rot). Aim for shoots that are 3 to 4 feet long, with 15 to 22 large leaves. You can do summer pruning on your grape vines with your favorite garden snips and pruners.

- \* Lift the shoots with fruit clusters and arrange them on your trellis or arbor for optimum air flow.
- \* Shoots that have tiny clusters of grape “berries” need 15 to 22 mature leaves to feed the developing fruit.
- \* If there is too much leaf cover for good air circulation and sunlight, trim off leaves, or remove other shoots if they do not have fruit clusters.
- \* If you have excess shoots leaning over the top of your trellis, cut them to be about 6 to 8 inches long.

### Cluster Thinning

- \* If you still have more than one cluster per shoot, cut off the excess now.
- \* Snip off the bottom of each grape cluster to make it round. This will improve the size of the fruit.

Birds don't share well

When the fruit starts to ripen, drape protective bird netting over your grape vines.

## Planting Grapes & Pruning Grape Vines

Feb 21, 2012 - Charlotte from Peaceful Valley

Bring your garden to life by growing grapes!

Whether you choose table grapes or wine grapes, beautify your garden with picturesque grape vines, and enjoy a luscious crop.

### BEST SOIL FOR GRAPES

A traditional organic gardening technique for improving soil is to plant cover crops. Although grapes do not want ultra-rich soil, they will perform better in soil that has had cover crops grown and turned in before the grapes are planted.

Cover crops to prepare soil for planting grapes

Use one of our legume and oat blends to fix nitrogen in the soil. Our Legume Oat Mix #1 is a good option. On our Cover Crop page you will find a Cover Crop Solution Finder in the left sidebar; look there for the “Fixes Nitrogen” cover crops (over 50 and counting!).

Cover crops for vineyard paths

Add another cover crop in the paths between the rows. Select a cover crop that fixes nitrogen, does not creep toward the grapes, and is easy to mow. Using a cover crop on your paths will not only improve general soil vitality, it will keep mud down in your vineyard. Again, choose from the “Fixes Nitrogen” cover crops.

A perennial like Dryland Clover Mix will grow on fall and winter paths, and then die back before the grape harvest time, reappearing with the fall rains. Resist the impulse to “baby” your grapes by adding fertilizer at planting time. After all, you want grapes, not a crop of lush leaves.

### TRAINING GRAPES

Tricia uses the bilateral cordon style of training her grapes on a two-wire trellis. Cordon means a permanent branch supported by wire. She uses bamboo as a guide for a straight trunk, then encourages two buds on each side of the trunk to grow out as her side branches.

There are many styles for training grapes and the University of Missouri Extension has a detailed, illustrated list of your options.

### PRUNING GRAPES

The most important thing you can do for your grape crop is dormant pruning in the winter. Pruning grapes leads to good crops.

There are many pruning styles for grapes, but the most popular with home gardeners are the cane style and the spur style. Oregon State University Extension has a quick introduction to these two pruning styles.

## Planting grapes & pruning grape vines –Continued

We suggest pruning methods in the product descriptions of all our grape vines.

A general rule is to prune table grapes with the cane style. Spur pruning is only effective with grape cultivars that have buds near the base of their canes.

Cane and spur pruning have the same goal: to remove most of the old, non-fruiting wood on the vine.

## Grapes: *Planting & Growing Guide*

**Introduction** Our grapes are delicious eating and are excellent when used as ornamentals for summer shade, arbors or leafy walls. There are 2 basic classes of table grapes:

**European** varieties have tight skins, wine-like flavors, high heat requirements for ripening and are the most common grapes grown in California. Use fresh, dried, and for juices or wine. Susceptible to powdery mildew, they require regular dusting or spraying with sulfur or other mildew control.

**American** varieties have Concord-like flavor, moderate heat requirements, and are late blooming and resistant to powdery mildew.

Both classes may grow successfully in very warm sites at lower elevations; require deep, moderately fertile soils and regular pruning for high quality and production. All are Self-fertile.

**Heeling In:** When your Bare Root stock arrives, open the plastic bags immediately. It is best to plant right away, within a week of delivery. If you cannot plant right away, you may “heel in” the plants to protect them and keep them alive (but still dormant) until planting in the permanent spot. To heel in Bare Root plants outside, pick a location that is shielded from wind. Dig a trench about twice as deep as the roots are long, with one side of the trench sloping at a 45 degree angle. Place the plants, roots side down, so that the trunks/stems are supported by the sloping side. Cover the roots with soil or sand and gently tamp down to avoid air pockets. Periodically check the root area, keeping the soil moist. To heel in Bare Root plants inside due to snow or

frozen ground outside, you can store them in a cool place like a root cellar, basement, or garage.

It’s important choose a place where the temperature stays between 38 and 45 degrees F. This is important so the plants neither suffer frost damage, nor break dormancy. Place the roots in a container with soil or sand and be sure to keep the root area moist.

### **Cultural Requirements:**

Grapes prefer a light soil with good drainage and moderate to high fertility. They grow best in a deep soil with a pH level between 5.5 to 7.0. Soil should be kept moist the first year after planting, but grapes will withstand short dry periods in following years. Soaker hoses or drip tape work best.

### **Fertility:**

A spring application of fertilizer (a balanced blend) is recommended after planting them in the winter. They usually do not need too much supplemental fertilization unless your soil is depleted. Adding compost in a ring around the trunk each year is a good idea.

Conduct a soil test to make sure phosphorus and potassium levels are adequate for proper fruit production. **Planting Instructions** Grapes should be planted 1” deeper than they were planted at the nursery and spaced 8’ apart for maximum performance. The hole should be wide enough to spread out the roots. Insert a support stake, 2”–4” from the stem and as tall as you plan for the head. **Pruning & Training** Plant in winter or early spring, pruning back top growth to two or three buds at planting time. Prune anytime from Dec. through Feb. The first growing season should produce several shoots from the buds left at planting time. Select the strongest shoot to train as the main trunk and head it back to the height you want. The second growing season should produce at least four lateral branches. Four or more laterals may be utilized to meet individual requirements, such as arbors, trellises, etc. When pruning back vines, always leave a finger or stub with three or four buds. Light summer pruning may hasten fruit development. Grapes may produce an occasional fruit bunch the first year, and a good crop the second year if full sun is supplied. A southern exposure is to your advantage. Since there are many ways to grow and prune grapes, for more information see *Fruits and Berries for the Home Garden, by Lewis Hill*.

### **Mildew:**

Powdery mildew can be a serious problem for European grapes (most American types seem to be resistant to mildew). Use an organic pest control like sulfur or a Bio-fungicide to protect your crop before the disease develops.

## A wonderful thing has happened for New Mexico Wines!

This is great news for the wine industry here in New Mexico, and is particularly heartwarming to us here at Casa Rondeña Winery. On Friday evening, The Alibi and Hyatt Hotels held the 2<sup>nd</sup> Annual Albuquerque Art and Fine Wine Festival. In total 78 wineries (from the United States, France, Italy, Spain, Chile, Argentina, New Zealand and Australia) sampled wines to approximately 1000 attendees who then voted for their favorite wines at the event. Out of the 500 wines that were poured that day, two New Mexican wines were voted into the top 10 of the event. Casa Rondeña's 2008 Meritage and 2009 1629-Founder's Reserve tied for the #3 spot. We are delighted to share this achievement with you. At Casa Rondeña, we believe this is a giant step forward, not just for us, but for everything New Mexico's wine industry is trying to achieve. Cheers!

### Imagine-2 Wines Out of 500 from All Over the World- Number 3!-Two Wines Out of 500!-Casa Rondeña.

Please join us to taste these exceptional wines in our Tasting Room.

*Open 7 Days a Week.*  
Casa Rondeña Winery  
733 Chavez Rd. NW  
Los Ranchos, NM 87107  
505-344-5911

## 7 Steps to Planting Grapevines at Home

Jon Bonné

**1 Grading the vines:** Old vine-grading standards called for at least 1/4-inch thickness for sapling vines, but Annie Favia suggests looking for perfectly round specimens with an even diameter and even root distribution all the way around the base.

**2 Aligning the vines:** If you're planting several vines in a row, you'll typically want them along a north-south axis to get even sunlight throughout the day. In Napa, Favia tends to plant rows pointing about 15 degrees east of north for more morning sun and leaf protection at the hottest time of day. It's less of an issue in cooler spots like San Francisco, where the goal is for the vine to get the most sun.

**3 Soil:** Determining what to grow in your soil is nearly as old an issue as wine itself. Your best bet is to chat with a nursery about various rootstocks and varieties. Generally you'll want well-drained soil with good organic matter, and if you're end-running terroir by planting in a container, as we are, most potting soils will offer excellent drainage and organic matter.

Compost is an important part of establishing soil health, but too much will "burn" the plants by overloading them with nutrients. Favia suggests a maximum of 20 percent.

**4 Trimming roots:** You'll want to expose the vine roots before planting and trim them. Favia grabbed them in a fist, cut them to about 4 inches and inserted them into the holes straight down - all to help prevent J-rooting, where roots will start migrating back up toward the surface.

**5 Root depth:** Your depth will vary, but the vine's graft union (where the vinifera plant, or scion, is attached to the rootstock) should sit about a hand's width above the soil, enough to get warmth from the soil but far enough that the scion's tendrils can't root themselves.

Start by digging about 2 feet down. Favia pushed the vine down as far as possible, packed soil back in to fill the hole, then pulled the vine up until there was resistance, and repeated until each vine showed that hand's width above the soil. "You want to really pack it down so you get rid of the air down there," she says.

**6 Frost protection:** Not a concern in San Francisco, but if your area gets frost, you might want to cover the new vine until frost passes. Either mound dirt around it above the graft with the scion, or place a milk carton with the bottom cut out around it and fill it with dirt or sawdust.

**7 The trellis:** We'll devise a proper trellis system in future columns, but to keep the vines and roots straight, insert a pencil rod into the hole, within about an inch of the vine. Once the vine is planted, use either biodegradable ties or twine to fasten it - anything more rigid could create girdling, with the tie cutting into the vine. Recheck for girdling as the vine grows, and keep tying it higher on the stake until it's high enough for a trellis.

In a sunny spot like Napa, Favia would take more care to place the vine on the east side of the trellis, to keep fruit on the morning side. But, she said, "It doesn't matter in San Francisco."



## Shrimp Scampi II



### Ingredients

- 1 cup olive oil
- 2 pounds large shrimp - peeled and deveined
- 1 cup all-purpose flour
- 1 1/2 cups dry white wine
- 1 tablespoon Worcestershire sauce
- 5 cloves garlic, minced
- 5 tablespoons fresh lemon juice
- 1/2 cup chicken broth
- 1/2 cup butter, diced
- salt and pepper to taste
- 2 tablespoons chopped fresh parsley

### Directions

1. In a deep skillet, heat the olive oil over medium-high heat. Lightly coat the shrimp in flour. In batches, sauté shrimp in oil until golden brown; each batch should take approximately 2 minutes. Drain on paper towels.
2. Discard oil and add the wine, Worcestershire sauce, garlic, lemon juice, and chicken broth to the skillet. Cook over high heat until liquid has reduced by half (approximately 5 minutes). Stir in butter and season with salt and pepper to taste. Lower heat to medium, add shrimp cook for 1 minute (until shrimp are heated). Sprinkle with parsley before serving.

**WINE ENTRY FORM-Amateur Only\***  
**NEW MEXICO STATE FAIR WINE COMPETITION-2012**

**SPONSORED BY THE NEW MEXICO VINE & WINE SOCIETY**

JUDGING CATEGORY/ID(name and No.)\_\_\_\_\_ (please fill in-see separate sheet for ID and category or visit [www.vineandwine.org](http://www.vineandwine.org)). If fewer than five entries/category, the judging committee may combine wines for judging purposes.

1. Type or print clearly in ink. Entrants must choose the appropriate category and ID number
2. Fill in items A-I. If entering multiple wines, B-D need only be filled out once.
3. Attach the entry form and check to the bottle with rubber bands (NO TAPE).  
Two bottles of each wine may be submitted in case one is "corked".

A. Name of Winery \_\_\_\_\_

B. Name of Winemaker(s) \_\_\_\_\_

C. Complete mailing address \_\_\_\_\_

D. Telephone (WORK) \_\_\_\_\_ (HOME) \_\_\_\_\_ (CELL) \_\_\_\_\_

Email address (**print clearly**) \_\_\_\_\_

E. Proprietary Name of Wine \_\_\_\_\_

F. Grape Wine \_\_\_\_\_ Non-Grape Fruit Wine \_\_\_\_\_ Mead \_\_\_\_\_

G. Name(s) of Grape(s) and/or Non-Grape Fruit(s) used and their percentage(s) if <= 75% single variety

\_\_\_\_\_ % , \_\_\_\_\_ %

\_\_\_\_\_ % , \_\_\_\_\_ %

H. Residual sugar content (Percentage) \_\_\_\_\_ %

I. Vintage Year (NV for Non Vintage) \_\_\_\_\_

J. Wine Entry Fees: Amateur Wines-\$10/entry. Entry fees must accompany wines or be mailed and received before June 15 for wines to be considered "entered". Judging will be 6/ 23/12. **The deadline for wine entries is June 8.**

**Deliver or send wines to: Bernalillo County Extension Office c/o Lauri Martino, 1510 Menaul, NW, Albuquerque, NM 87107 or deliver to Victor's Grape Arbor, 2346 San Mateo Pl, NW, Albuquerque or Southwest Grape and Grain, 2801-N Eubank NE, Albuquerque. Make check out to "New Mexico Vine and Wine Society"**

**Questions? Call Carl Popp, 575-835-0263**

**\* Use this form to enter amateur only (\$10/entry) wines to get feedback from winemakers as well as awards. If you wish your wine to be judged along with the commercial wines, use the other form.**

**Fill in information on the back of this form or on a separate sheet to allow the judges to critique your wine.**

**Information Sheet to accompany “Amateur Only” wine entries**

**Please fill out as much of the information as you can so the judges can make suggestions for improvement.**

**Staple to the form for “Amateurs Only” or use a form with this on the back**

Name of Winemaker \_\_\_\_\_ Variety of wine \_\_\_\_\_

Source of grapes/fruit \_\_\_\_\_

Date of harvest \_\_\_\_\_ Must pH \_\_\_\_\_ Must Brix (sugar content) \_\_\_\_\_

Additions/corrections at fermentation (such as oak, sugar, acid, nutrients, etc.) \_\_\_\_\_

Fermentation Temperature \_\_\_\_\_ Fining, Filtration, racking \_\_\_\_\_

**WINE ENTRY FORM-Commercial/Amateur\***  
**NEW MEXICO STATE FAIR WINE COMPETITION-2012**

**SPONSORED BY THE NEW MEXICO VINE & WINE SOCIETY**

JUDGING CATEGORY/ID(name and No.)\_\_\_\_\_ (please fill in-see attached sheet or visit [www.vineandwine.org](http://www.vineandwine.org)) for ID and category). If fewer than five entries/category, the judging committee may combine wines for judging purposes.

1. Type or print clearly in ink. Entrants must choose the appropriate category and ID number
2. Fill in items A-K. If entering multiple wines, C-E need only be filled out once.
3. Attach the entry form and check to the bottle with rubber bands (NO TAPE).  
Two bottles of each wine may be submitted in case one is "corked".

A. Commercial\_\_\_\_\_ Amateur/Non-Commercial\_\_\_\_\_ (check one)

B. Name of Winery \_\_\_\_\_

C. Name of Winemaker(s)\_\_\_\_\_

D. Complete mailing address\_\_\_\_\_

E. Telephone (WORK)\_\_\_\_\_ (HOME)\_\_\_\_\_ (CELL)\_\_\_\_\_

**Email address (print clearly)**\_\_\_\_\_

F. Proprietary Name of Wine\_\_\_\_\_

G. Grape Wine\_\_\_\_\_ Non-Grape Fruit Wine\_\_\_\_\_ Mead\_\_\_\_\_

H. Name(s) of Grape(s) and/or Non-Grape Fruit(s) used and their percentage(s) if <= 75% single variety

\_\_\_\_\_, \_\_\_\_\_%, \_\_\_\_\_%

\_\_\_\_\_, \_\_\_\_\_%, \_\_\_\_\_%

I. Residual sugar content (Percentage) \_\_\_\_\_%

J. Vintage Year (NV for Non Vintage) \_\_\_\_\_

K. Is Wine made from 100% NM-grown Crop? YES\_\_\_\_\_ NO\_\_\_\_\_

L. Wine Entry Fees: Commercial Wines- \$25.00/entry; Non-Commercial/ Amateur Wines-\$10/entry. Entry fees must accompany wines or be mailed and received before June 15 for wines to be considered "entered". Judging will be 6/23/12. **The deadline for wine entries is June 8.**

**Deliver or send wines to: Bernalillo County Extension Office c/o Lauri Martino, 1510 Menaul, NW, Albuquerque, NM 87107 or deliver to Victor's Grape Arbor, 2346 San Mateo Pl, NW, Albuquerque or Southwest Grape and Grain, 2801-N Eubank, NE, Albuquerque, NM. Make check out to "New Mexico Vine and Wine Society  
Questions? Call Carl Popp, 575-835-0263**

\* Use this form to enter commercial (\$25/entry) or amateur (\$10/entry) wines judged for awards only. Use the separate "Amateurs Only" form to enter wines in the amateur (\$10) category to obtain feedback from winemakers as well as awards.

**CATEGORIES and CODES-Please enter wine name (varietal) and ID No. on Entry Form**

Categories may be combined for judging if fewer than five entries per category. If wines contain > 2% residual sugar, you may choose to have them judged as “sweet wines” or “dessert wines”

<b><u>CATEGORY (Varietals must have &gt;= 75% single variety)</u></b>	<b><u>CODE</u></b>
<b>WHITES</b>	
Chardonnay	110
Sauvignon Blanc/Fume´ Blanc	120
Chenin Blanc	130
Viognier	140
Pinot Grigio/Pinot Gris	150
Riesling	160
Gewurztraminer	170
Misc. White Varietals/Vinifera (state variety)	190
Misc. White Varietals/Hybrid (state variety)	210
Native American White (Niagara, Muscadine, Catawba etc)	250
White Sweet (>2% sugar, any variety)	260
<b>REDS</b>	
Cabernet Sauvignon	310
Pinot Noir	320
Merlot	330
Cabernet Franc	340
Zinfandel	350
Syrah/Shiraz	360
Petite Sirah	370
Pinot Noir	380
Sangiovese	390
Bordeaux Blends	410
Misc. Red Varietals/ Vinifera (state variety)	440
Misc. Red Varietals/Hybrid (state variety)	450
Native American Reds (Concord, etc)	460
Red Sweet (> 2% sugar, any variety)	470
<b>BLUSH/ROSE</b>	
White Zinfandel	510
Blush Varietals (other than Zin; at least 75% of the varietal)	520
Blush/Rose Blends/Vinifera	530
Other Blush/Blends	540
Blush/Rose Sweet (>2% sugar, any variety)	550
<b>SPARKLING WINES</b>	
Sparkling: Brut and Extra Dry	610
Sparkling: Demi-Sec	620
Sparkling Fruit	630
<b>MISCELLANEOUS</b>	
White Dessert	650
Red Dessert (other than Port style)	660
Port Style	670
Fruit Dessert	680
Fruit, Non-dessert	690
Fruit and Grape Blends	710
Specialty Wines (Chile Wine, flavored sparklers, etc.)	720
Fortified (Sherry, etc.)	730
Mead	