

# Schedule

Pensacola Interstate Fairgrounds 6655  
Mobile Highway  
Pensacola, FL 32526 Building #2  
pensacolafair.com Exhibit Info.

October 14<sup>th</sup> Tuesday  
1:00 p.m. – 5:00 p.m.  
Wine Exhibit Entry Drop off  
pensacolafair.com/wine-beer-makers/  
Exhibit Judging 6:00 PM  
Pensacola fairgrounds Building #2

October 16<sup>th</sup> Thursday  
Pensacola Interstate Fair  
Opens 4:00 PM  
Amateur Wine Mead & Beer Home  
Brewers Competition Building #2  
Ribbons Award Ceremony 4:00 PM

October 25<sup>th</sup> Saturday  
Amateur Wine Mead & Beer Home  
Brewers Ribbons Awards Pickup 9:30 PM  
Building #2 P I fairgrounds  
\*See: Alternate Pickup Location  
\*Escambia Bay Home brewers  
\*Fall cookout 1<sup>st</sup> weekend in November

Presented by: Wine & Beer Home Brewers  
of EBHB  
Contact for any questions  
Chairperson – Nevin Durgin 850-666-0609  
Email - [nrdurgin@yahoo.com](mailto:nrdurgin@yahoo.com)

# UC Davis Scoring

Appearance/Clarity (2 Points)  
Brilliance, Clarity, Translucent, Cloudy

Color (2 Points)  
Typical, Attractive, Color (Light/Dark)

Aroma/Bouquet (4 Points)  
Nose, Fruity, Clean, Fleeting, Defective

Total Acidity (1 Point)  
Balanced, Flabby, Acidic

Sweetness Sugar (1 Point)  
Appropriate, Too Sweet, Lacking

Body/Texture (2 Points)  
Appropriate, Smooth, Heavy, Thin

Taste/flavor (2 Points)  
Mature, Robust, Agreeable, Lacking

Bitterness/Astringency (1 Point)  
Appropriate, Citric, Harsh

Finish/Astringency (1 Point)  
Aged, Tapering, Astringent

General Quality (4 Points)  
Distinguished, Charming, Flawed

**Become a Member of EBHB club**  
2025 membership fees have been waived  
[escambiabayhomebrewers.org/join-ebhb](http://escambiabayhomebrewers.org/join-ebhb)

# 2025

## Pensacola Interstate Fair Amateur Wine Makers Exhibit



## Escambia Bay Home Brewers of Pensacola Area

# Beer Exhibit

We will have Beer 2 categories

Category 1 will be American pale ale.

Category 2 will be Flavored pale ale.

Category 2 while this implies a flavored beer

this category will be used to cover any other

Pale ale Belgian, English, Australian, etc.

These categories will only be simple pales

NO IPAs. We will judge according to the BJCP

score sheets and you must declare the specific

style of pale ale.

We will have an independent panel of judges.

Ribbons for 1st Blue

Ribbons for 2nd Red

Ribbons for 3rd White

Will be awarded in each category.

The first place winners will then compete for the Best of Show Ribbon and a special traveling trophy.

Anyone interested please let me know by 9/15/2025. Escambia Bay Home Brewers members only

Entries will need to be submitted by 10/8 and judging will be 10/10. I will provide additional details, to those that would like to enter, as to how submissions should be sent.

All winning entries will be displayed at the Escambia Bay Home Brew Beer booth Display The winning entries will be announced at 4:00 PM at the Fair Booth October 16th

This is only open to active club members (this year). Please feel free to ask if you have any questions.

Paul EBHB President  
[muscleone@aol.com](mailto:muscleone@aol.com)

# Wine Exhibit

The Wine/Mead/Fortified entry must be fermented by the person entering the exhibit entry

The Wine/Mead entry must NOT be fortified with a distilled spirit.

Special fortified dessert-styled wine, Port or cordial must be 51% or more homemade wine and the and may contain distilled spirits

Wine Specifications

(on the fair rules for entering)

The exhibit must be dropped off at the Amateur

Wine Makers booth building #2

on October 15th from 1:00 p.m to 7:00 p.m. or other prior arrangements made with the chairman

The three categories for entry are:

Wine.

Domestic or wild fruit, vegetable, grain or juice, (Fortified Port, dessert wine or cordial 51% wine or Mead)

Kit wine. or Vitis Vinifera grapes, pre-bottled Premade fruit juice

Or other see #1

Mead is 51% honey or more

A Melomel is considered a wine

RULES AND PROCEDURES FOR ENTERING

1 A contestant may enter one or more wines in a lot.

2 All contestants must be 21 years of age or older as of the date of entry into the fair.

3 All wines must be homemade by an amateur.

4 Subcategory selection (A, B, C, etc.) shall be made by the contestant when wine is entered.

5 The Supervisors reserve the right to combine lots and pre-judge lots as required.

# Criteria

WINE SPECIFICATIONS

1 Wines may be made from any fruit, vegetable, grain or juice commonly used ma

KIT: Commercially premade fruit wine base ready to ferment

2 Each entry must be bottled in a clean container with at least 750-millimeter capacity. Bottle closures must be appropriate for type. Decanters will not be accepted.

3 Each bottle must be labeled:

A. Name and address Contact information

B. Wine/Mead/Kit/type principle ingredients on the bottle

C. Dry 1.000 Specific Gravity or less OR

D. Sweet

Wines entered into a sub-category "Other" must designate the principle ingredient

4 Dry wine is a wine that tastes dry to the palate. A specific gravity reading of 1.000 or less is a rough guide of a dry wine.

5 Non-Varietal grape wine. Either grape blend, fruit/grape blend, or flavored wine that does not fit into the other grape or Vinifera categories.

Judging results will determine the prize or ribbon for particular lot. The Chairperson and Judges reserve the right to withhold any award. Judges may not judge a lot in which they have entered.