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CIDER

Judges - TBA
Chair - Troy Lehman, Garders, PA

RULES

See General Rules and Regulations online at https://www.farmshow.pa.gov/pafarmshow/exhibit/rules-regulations
Use Cider entry form online at https://www.farmshow.pa.gov/pafarmshow/exhibit/forms-registration
Entries Close - November 20, 2020
Judging - December 11, 2020, 9:00 a.m.

General
1. This competition is open to any cidery licensed to make and sell cider.
2. Ciders submitted for the competition must be made with at least 75% Pennsylvania fruit.
3. Cideries may submit up to six (6) entries. Two (2) units, MINIMUM of 12 oz. each, are required for each entry. Entries must be submitted in a hermetically sealed vessel.
4. All ciders must be received by November 20, 2020, in order to be properly submitted to competition judges. Any cider received after that date will not be evaluated for competition.
5. The Pennsylvania Farm Show is permitted to use and collect information and data on the entry form.
6. A product may only enter and compete in one department per year and must appropriately labeled in correspondence with the entry. Violation of this rule will result in the product being disqualified from each department entered.

Entry
7. Obtain entry blanks online at https://www.farmshow.pa.gov/pafarmshow/exhibit/forms-registration

Entry Fee
8. The fee for cider entries is $35.00 per cider.
9. A check for the entry fees, made payable to the “Commonwealth of Pennsylvania,” must accompany the entry or the entry will not be evaluated for competition.

Submission
10. Ciders must be shipped or delivered so as to arrive before November 20, 2020.
   Ship to: Farm Show Cider Competition
   Pennsylvania Farm Show Complex & Expo Center
   2300 N. Cameron St.
   Harrisburg, PA 17110-9443
11. The entry blank for the cider entered must be completed and received for cider sent before November 20, 2020.
12. All cider submitted should be marked on the outside of the shipping case: “Farm Show Cider Competition.”

Judging
13. Judging will be completed prior to the opening of the Farm Show.
14. Following the competition, cider will be displayed at the Farm Show.

Classes
1. Modern Dry Cider - made primarily from culinary/table apples with a residual sweetness less than 1.8% or 1.007 SG
2. Modern Sweet Cider - made primarily from culinary/table apples with a residual sweetness greater than 1.8% or 1.007 SG
3. Heritage Cider - made primarily from multi-use or cider-specific bittersweet/bittersharp apples, with wild or crab apples sometimes used for acidity/tannin balance.
4. Sour Cider - encompasses those produced in Northern Spain (notably Asturias and the Basque Country) and other regions in which similar apple varieties and production techniques are used to achieve a profile similar to traditional Spanish ciders.
5. Fruit Cider - ciders with other fruits or juices added (for example, berry).
6. Hopped Cider - ciders with added hops.
7. Spiced Cider - ciders made with a combination of added spices, such as “apple pie” spices (cinnamon, nutmeg, allspice).
8. Wood Aged Cider - barrel-fermented or barrel-aged ciders in which the wood and/or barrel character is a notable part of the overall flavor profile.
9. Dessert Cider - cider made through fortification or ice cider methods, commonly finishing at a higher ABV%.

Awards
Per Class: 1st, 2nd, and 3rd - ribbons
Best in Show - Secretary’s Cup