



# Ohio State HCS News

HORTICULTURE & CROP SCIENCE IN VIRTUAL PERSPECTIVE - THE OHIO STATE UNIVERSITY

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## 2006 Ohio Wine Competition: A Record Year



Ohio's "wine quality" is evaluated from a sensory and a scientific basis during Ohio State's annual Ohio Wine Competition.

Through the annual Ohio Wine Competition, Ohio's wine quality is evaluated from a sensory and a scientific basis. Performed and organized by the Viticulture and Enology program at The Ohio State University/Ohio Agricultural Research and Development Center (OARDC), the 2006 Ohio Wine Competition was held May 9-11, at Fisher Auditorium OSU/OARDC Wooster, Ohio. This year's event achieved several records in its long competition history, including a record amount of participating winery/brands and a new competition high for total wines entered.

Forty different wineries (brands) entered a total of 273 wines into the 2006 Ohio Wine Competition. Each wine was given a random three digit code, and individually analyzed by a panel of seven highly-trained, experienced judges on a twenty point scale. The high and low scores of each wine was discarded forming an average score of five judges as the final overall competition score. To ensure a fair and unbiased sensory evaluation, the wines were presented in flights based on categories. Each wine was served in specific order according to the amount of residual sugar present in the wine.



The 2006 Ohio Wine Competition included a record amount of participating brands and a new competition high for total wines entered.

The competition awarded 175 total medals, which marks a record in the amount of total medals ever awarded in the history of the competition. The 2006 competition set an important record in the number of Gold medals ever awarded, with 30 wines receiving Gold Medal designation. This total shattered the previous record of 22 Gold Medals set in 2003. 64% of the wines entered received medals, which ranks second highest in competition history. Several other records were set in the amount of wines entered into the

American, Fruit and Ice wine categories at 61, 22 and 12 wines entered respectively. As has occurred in the past several competitions, the Vinifera category once again received the highest number of entries - as compared to the Hybrid or American category entries.

In addition to the marketing benefits of an award winning wine, the Ohio State enology team performs a chemical analysis of all the wines entered in the competition. This scientific report complements the judges comments and allows the wine producers to make adjustments to future wine entries.



OSU Enology Outreach Specialist Todd Steiner oversees the 2006 Ohio Wine Competition.

Competition Coordinator and OSU Enology Outreach Specialist, **Todd Steiner** explains, "It is our goal to provide an educational tool in addition to a marketing tool for the Ohio Wine Competition. Through the combination of chemical analysis and the judge's comments we are able to address "Wine Quality" from both a sensory and quantitative basis. I believe that by providing this information to the Ohio commercial wine industry over the past five years, it has had a positive effect on wine quality. The successful results we have achieved in this year's competition demonstrate that our extension outreach is working."

"These statistics are an important indicator that wine quality is seriously being addressed and improving significantly across the state. The commercial wine industry is being recognized nationally for the quality wines we are capable of producing in Ohio," explains Steiner, who believes this is the only wine competition in the country that provides both chemical reports along with judges comments to its participants.



Todd Steiner with 2006 competition judges: Thomas Payette, Sue-Ann Staff, Dr. Andy Reynolds, Chris Stamp, Elizabeth Stamp, Steve DiFrancesco, and Ken Bement.

"We would like to thank all the participating wineries of the 2006 Ohio Wine Competition in addition to the excellent panel of judges that dedicated their time and experience in making this a successful competition. The Ohio State University/OARDC along with the [Ohio Grape Industries Program](#) is committed to further enhancing wine quality through research and extension in addition to continued evaluation and improvements of the Ohio Wine Competition," Steiner said.

The 2006 judges included: **Ken Bement**, Owner, Whet Your Whistle Wine Store, Madison, OH; **Steve DiFrancesco**, Head of Winemaking Operations, Glenora Wine Cellars, [Knapp Vineyards and Logan Ridge](#), Dundee, NY; **Thomas Payette**, Winemaking Consultant, Rapidan, VA; **Dr. Andy Reynolds**, Professor of Viticulture and past Interim Director, [Cool Climate Oenology and Viticulture Institute](#), Brock University, St. Catharines, Ontario, Canada; **Sue-Ann Staff**, Head of Winemaking Operations, [Pillitteri Estates Winery](#), Niagara-on-the-Lake, Ontario, Canada; **Chris Stamp**, Owner/Winemaker, [Lakewood Vineyards](#), Watkins Glenn, NY; and **Elizabeth Stamp**, Owner/Tasting Room Manager, [Lakewood Vineyards](#),

Watkins Glenn, NY.

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The complete [Wine Competition Results](#) are available online for further review.

Download and watch a narrated podcast slideshow of this story using Apple's iTunes. Link to [2006 Ohio Wine Competition: A Record Year Slideshow](#) and click on "Get Episode." Free [iTunes](#) software is required to view the multimedia podcast which includes additional photos.

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