



**British Columbia Amateur Winemakers Association
Competition Handbook**

Eleventh Revised Edition

March 2013

TABLE OF CONTENTS	Page
PART I. INTRODUCTION	1
A. Preamble	1
B. BCGWJ Welcome to New Members	2
C. Dedication	5
D. The Host Club and BCAWA	6
PART II. PROVINCIAL COMPETITION DUTIES	7
A. Duties of the Chief Steward.....	7
In the Year Before the Competition.....	7
In January of the Competition Year the Chief Steward Should:	8
In March/April the Chief Steward Should:	8
Two Weeks Before the Competition.....	9
One Week Before the Competition	9
The Day Before the Competition.....	9
On The Day of the Competition the Chief Steward Should:	11
After the Competition the Chief Steward Should:.....	12
B. Duties of the Registrar of Entries Before the Judging.....	13
Registrar's Peel-and-Stick Labels	13
Procedure for Registering Entries for Judging	14
C. Judging	16
The Judging Procedure.....	16
Disqualification of Entry.....	16
Disagreement Among Judges.....	17
Best of Class – Single Flight Classes	17
Best of Class – Multi-Flight Classes.....	17
Best Wine of Show.....	17
D. Duties of the Registrar of Entries After the Judging	18
E. Duties of Table Stewards	19
F. Duties of the Competition Committees	21
Catering and Facilities Committee	21
Finance Committee.....	22
Silent Auction Committee.....	22
Equipment And Supplies Committee	23
PART III. BCAWA OFFICIAL CLASSES	25
Wine and Cider Class Descriptions	25
Class A. Aperitif Sherry	25
Class B. Aperitif	26
Class C1. Chardonnay.....	27
Class C2. Aromatic White Vinifera	28
Class C4. Other Dry White.....	29

Class C5. Dry White Pinot	30
Class D. Rosé	31
Class E1. Dry Bordeaux Style Red	32
Class E2. Dry Red Pinot	33
Class E3. Non-Vinifera Red Grape	34
Class E4. Dry Red Zinfandel.....	35
Class E5. Rhone Style Dry Red.....	36
Class E6. Other Dry Red	37
Class E7. Dry Red Cabernet Sauvignon.....	38
Class F. Dessert	39
Class G. After Dinner	40
Class H. Sparkling	41
Class I. Social Wine	42
Class J1: Country Table Wine	43
Class J2. Country Social Wine.....	43
Class P. Sparkling Cider	44
Class S1. Dry Red Grape Kit	44
Class S2. Dry White Grape Kit.....	44
PART IV. AWARDS.....	45
PART V. AMATEUR WINEMAKERS OF CANADA ENTRIES.....	46
PART VI. COMPETITORS' PACKAGE	47
A. BCAWA Wine and Cider Competition Entry Form.....	48
B. Competition Information	51
C. Entry Regulations.....	52
D. Presentation of Entries.....	53
PART VII. APPENDIX	54
A. Brief History of the British Columbia Amateur Winemakers Association	55
B. BCAWA Annual Competition Host Clubs 1973-2012	59
C. A Silent Auction Bid Sheet	60
D. A Financial Statement.....	61
E. Notes To Judges	62
F. Competition Judges Flight Assignments.....	64
G. Components of the Competition Computer Program	65
Preparations for Registration/Judging.....	65
During Registration	65
H. Wine Evaluation Sheet.....	68
I. Sparkling Wine Evaluation Sheet.....	69
J. BCAWA Judges' Comments Form.....	70

PART I. INTRODUCTION

A. Preamble

This handbook has been developed for the following purposes.

1. To provide detailed guidelines for member clubs hosting the Provincial Competition.
2. To provide information for member clubs hosting their own competitions.
3. To provide the information necessary for members of BCAWA clubs to compete in the BCAWA Provincial competitions.
4. To provide procedures by which those competitions may be judged.

The BCAWA Directors may approve minor changes, such as deleting specific references or amending acid and sugar specifications in Class Descriptions. Any changes in policy such as redefining classes, breaking up classes or adding classes require assent from the delegates at a general meeting.

Every major concept in the handbook has been brought before the delegates at a general meeting and been passed.

We have tried to provide more detailed information for the sequential organizing of a competition. The roles of Chief Steward and Registrar of Entries are presented in expanded detail to assist novice organizers and remove some of the mystery of how those events are organized. Hopefully, these amplified guidelines may encourage new volunteers.

We've continued the earlier format of beginning a new topic on a new page to facilitate future revisions and to simplify access to specific information. Some forms, such as Master Registration Form, Ingredient Information for Judges, Report of Judges to Registrar, Table of Entries for AWC, and some optional judges comments forms have been removed because they have fallen into disuse.

We have introduced a greater focus on the needs of competitors. The various items of the Competitor's Package have been assembled in Part VI for easy retrieval and reproduction. We've removed the section on judging and scoring systems that was in earlier editions because we believe that subject is more appropriately addressed by the BC Guild of Wine Judges and is of little relevance to organizing or competing.

To participants in all facets of competitions, we wish you good judging, good tasting and good luck.

John Matkovich,
The Handbook Committee January 2013

B. BCGWJ Welcome to New Members

Welcome to the BC Guild of Wine Judges. The purpose of the guild is to train members to become wine judges who will evaluate wines entered into amateur competitions around the province.

To accomplish this, we hold ten maintenance/training sessions per year, from September through June. We have chapters in Vancouver, Victoria and Nanaimo. We encourage guests to attend. For further information, please see bcgwj.ca or:

Vancouver	Sam Hauck	samhauck@shaw.ca
Victoria	Colin Nicholson	colinich@telus.net
Nanaimo	George Beck	geobeck@telus.net

Some people can find the process intimidating though it needn't be. No one expects to be able to play the piano the first time they sit down at one. Why should someone think they can pick up all the subtle nuances in wine when they first try? This is a life-long pursuit. We all continue to learn and evolve as judges. There is no finish line. When you attend a meeting feel free to comment on the wines, or not, as you see fit. All in good time - do so as you feel comfortable. If you decide to join the guild, your scores will be submitted to our statistician who compiles them for qualification purposes.

When evaluating a wine, we examine the following components:

1. Appearance
2. Nose – aroma and bouquet
3. Balance – acid, sugar, body and tannin
4. Taste
5. Finish – after taste
6. General Quality – your overall impression of the wines quality

The guild uses a 20 point modified University of Davis scoring system.

1. Wines that score 18-20 points (Gold Medal) would be considered excellent. They would have intense, complex aromas and flavors and a long complex lingering aftertaste.
2. Wines that score 16-17.9 points (Silver Medal) would be considered well above average. They would have appealing aromas and flavors and long lingering aftertaste.
3. Wines that score 14-15.9 points (Bronze Medal) would be considered average to above average. They would have pleasant aromas and flavors and a medium to long aftertaste. (Most commercial wines)
4. Wines that score 13-13.9 points would be considered drinkable but nothing special. (Most entry-level commercial wines)

5. Wines that score 12-12.9 points would generally be of the quality where you would only drink one glass to be polite but decline the second glass if it was offered.
6. Wines that score 11-11.9 points are flawed wines. (barely drinkable but with a very noticeable problem)
7. Wines that score lower than 11 are considered Faulty and are undrinkable and should be given a score of 10 points— there is no need to score them any lower.

The following point descriptions are meant to be a guideline. Not all judges would describe them the same way, though the end result (total score) would be very close. A more detailed breakdown of points can be found in the handbook and on the score sheets.

Appearance 1 point

For commercial wines, it is rare (though not completely unheard of) to score less than one point. Modern wine making methods assure that wines are clear and brilliant and that the colour is appropriate. Occasionally homemade wines may have some haze or be cloudy. Usually these wines would be given 0.5 points.

Nose 5 points

The nose encompasses the aroma and bouquet of a wine. Aroma refers to the fresh fruity character (smell) of the wine. Depending on the varietal, look for plum, cherry, apple, peach, apricot, etc.

The bouquet comes from the interventions of the wine maker (use of oak, malolactic fermentation, etc.) and from the magic of aging – look for leather, cedar, tar, soy, etc.

Most wines will likely score somewhere in the 3 – 4 point range. Can't smell very much? Faint nose? 2 – 3 points. What makes for a higher score? Think of music. One note played on a piano vs. three notes, vs. a ten-note chord. The richer, the more complex the nose, the better the score. It is best if red wines are open for a period of time prior to being judged, as the nose tends to improve with time (20 minutes to 2 hours).

Balance 5 points

Balance includes the components of acid, sugar, body and tannin. They need to work well together. Someone once made the comparison to lemonade – not too tart, not too sweet. You need the right amount of sugar (natural grape sugar) to balance the acid (varies depending on the wine style). Body varies according to wine style. Think of milk – skim (thin body), 2% (medium body) and homogenized (full bodied). With some wines, you expect a thin body (delicate). With others, a full body is appropriate. It takes time to learn what is appropriate for each varietal and style. Tannins are rare with white wines. Tannins are associated with red wines. Not too little, not too much. High tannins (think of strong tea) will decrease over time.

Taste 3 points

Probably best if the flavours follow, or echo, the nose, though it is totally OK for the taste to show different characteristics than the nose. If the flavours are OK, nothing wrong but nothing great (simple) it would score about 1.5. Good flavours – 2 points. Better than good, 2.25.

Finish 3 points

This refers to the after taste (when you have swallowed the wine). The longer the finish, and the more complex it is, the better. Does the wine make you swallow one, two or three times? How long do the flavours linger? Do the flavours intensify? Short finish 1.5, Medium 2 points, and medium long 2.25.

General Quality 3 points

This is the overall quality of the wine. If it is drinkable/generic/OK 1.5 points. Good, 2. Very good 2.5. A very good to a great wine should have harmony from beginning to end. All the elements should work together. Few wines are so well integrated. Most have some positive qualities in the nose or balance or taste. When all these are fully in place – bravo!

C. Dedication

This, the Eleventh Edition of the British Columbia Amateur Winemakers Association Handbook, is dedicated to all those individuals past and present who have, and to those in the future who will, selflessly contribute so much time, energy and thought to its development, maintenance and continual improvement.

The Handbook began as a notebook that was passed from hand to hand until it was formatted in a similar form to the present. It has undergone many changes and will continue to do so as our interests and skills in winemaking continue to evolve.

D. The Host Club and BCAWA

The term "Host Club" is intended to refer to a Member Club or to a group of Member Clubs working together.

BCAWA refers to the British Columbia Amateur Winemakers Association.

The Host Club is required to stage a Wine and Cider Competition open to all paid up members of any club in good standing.

Complete Package Option. If the Host Club decides to adopt the "complete package" approach it should hold a "Meet and Greet" event on the first evening, and after the Competition Judging a dinner and Social Event at which the awards are presented. At some point on the Competition Weekend the AGM is required; in mid-afternoon immediately after the Judging is appropriate. To ensure financial success a Silent Auction is a required feature of the Social Event; it is the main source of fundraising associated with the annual Competition.

Competition Judging Option. If the Host Club opts for a "bare bones" approach and not to incorporate social events into the provincial competition but only a Competition Judging, BCAWA will pay all expenses plus a guaranteed profit of \$500 upon prior approval of a budget by the BCAWA executive. The BCAWA AGM should be held after the Judging. is completed. In developing a budget for the event, the sample Financial Statement on p. 64 should be consulted.

If the budget prepared for the event cannot be adhered to and a loss seems unavoidable, the Chief Steward should so inform the Host Club and the BCAWA executive immediately so remedial action may be taken.

For a Complete Package Option, the net profit will be split: 60% to the Host Club and 40% to BCAWA.

Unavoidable losses will be shared equally between the Host Club and BCAWA.

PART II. PROVINCIAL COMPETITION DUTIES

A. Duties of the Chief Steward

The Chief Steward for the Competition shall be chosen from and by a hosting club each year. The Chief Steward becomes an official member of the BCAWA Executive for the year.

The Chief Steward must select a Competition Committee consisting of members from his/her Club or other Clubs which have agreed to assist with the event.

In the Year Before the Competition the Chief Steward Should:

1. Select the Competition Committee and act as Chairperson at all meetings. The Competition Committee has the following functions to each of which an appropriate member should be assigned:
 - Registration of Entries (The Registrar of Entries should be highly computer literate),
 - Catering and Facilities (A hospitality background would be useful),
 - Finance,
 - Silent Auction,
 - Equipment and Supplies,
 - Trophies.
2. Convene the first meeting of the Competition Committee in September/October of the year before the competition. All responsibilities should be assigned to Competition Committee members. Time frames should be discussed in detail. Regular meetings should be scheduled.

In January of the Competition Year the Chief Steward Should:

1. Present a progress report at all BCAWA Executive and General Meetings. At the BCAWA Executive meeting in January of the Competition year the Chief Steward with the Committee Member responsible for Finance are required to present a budget for approval by the Executive.
2. Arrange locations throughout the province as drop points for entries. This is done by selecting club members in locations suitable to service competitors from all clubs. Usually, the same individuals are willing to act as drop points year after year.
3. Set the deadline for entries at no less than two weeks in advance of the Competition to allow for replacement of any bottles broken in transit, and to facilitate timely processing of entries and final assignment of Judges.
4. Ensure that by January the Competitor's Package has been emailed to:
 - The BCAWA Webmaster,
 - The official Club Contact of each member club for distribution to their members.
5. Ensure that The Competitor's Package (see pp. 48-54) comprises:
 - Competition Entry Forms,
 - Competition Information including Deadline Date and Entry Fee, List of Drop Points, Social Events details - location, cost, times, etc.,
 - Entry Regulations,
 - Presentation of Entries instructions.
6. Define how entries will be sent from distant clubs (e.g., Kamloops). If entries are to be shipped the method of shipment and destination must be identified. Shipping costs are the responsibility of the competitor. Entries from Vancouver Island and Lower Mainland are to be picked up from drop sites by a member of the Competition Committee.

In March/April the Chief Steward Should :

7. Obtain a list of current Judges and other accredited Judges from the Guild Master of the BC Guild of Wine Judges. Contact Judges to determine whether they are willing to participate. Inform them of compensation available. Try to obtain commitments from more than the probable minimum required number of judges.
8. Determine availability of glassware and arrange for rental of approximate quantities needed (see Equipment and Supplies Committee Duties, p. 24).
9. Obtain Table Stewards to assist the judges. It is desirable that Stewards be selected from the members of as many clubs as possible. Issue all Stewards with a copy of Duties of Stewards.

10. Begin collecting several dozen empty liquor cartons, because although most of the entries will have been placed in cartons at the drop sites, more cartons will be required to accommodate the Flights.

Two Weeks Before the Competition the Chief Steward Should:

1. Arrange for pick up of entries from Drop Sites.
2. Decide on date on which all entries will be registered and contact 6 or 8 individuals as a Registration Team to assist in the roughly two-hour process.
3. Print out an adequate supply of large font labels with class name and letter for taping to cartons after entries have been sorted.
4. Ensure all Committee responsibilities have been met.

One Week Before the Competition the Chief Steward Should:

1. Assign Judges to classes giving consideration to their qualifications and classes they have entered. (Ensure Judges are not assigned flights in which they have entries.) As early as possible Inform the Judges of the classes they will be judging and the requested arrival time. Refer Judges to appropriate Class Descriptions so they will know the criteria available to competitors. To all committed Judges, email “Notes to Judges” (see Appendix, p.63).
2. Prepare potential judging assignments to allow for one, two, and three possible “no shows” as well as for all committed Judges to participate fully.

The Day Before the Competition the Chief Steward Should:

1. Endeavour, as far as is practical, to store the entries at their optimum temperatures. The following guide is provided in order that gross errors may be avoided in the storage of entries prior to judging, resulting in chilled reds or lukewarm whites, etc.

Recommended Judging Temperatures:

A - Room temperature	20°C	(68°F)
B - Cellar temperature	13°C	(55°F)
C - Chilled	9°C	(48°F)

Class	Temperature
Aperitif Sherry	A
Aperitif	A
Bordeaux Style Red	A
Cabernet Sauvignon	A
Dry Red Pinot	A

Dry Red Zinfandel	A
Other Dry Red	A
Rhone Style Red	A
Non-Vinifera Red Grape	A
Chardonnay	B
Dry White Pinot	B
Aromatic White Grape	B
Other Dry White	B
Rose Table	B
Dessert	B
After Dinner	A
Sparkling	C
Social Wine	B
Country Table	A
Country Social	B
Sparkling Cider	C
Dry Red Grape Kit	A
Dry White Grape Kit	B

Notwithstanding any of the above, it is essential that all entries in all Flights of a Class be presented to the Judges at the same temperature.

On The Day of the Competition the Chief Steward Should :

1. Ensure that there is a no-smoking ban in any area associated with the Judging Room,
2. Meet with the Table Stewards before the judging to ensure that they understand their responsibilities and duties. Remind them that winners' names are to be kept secret,
3. Ensure that the Judges have the necessary Table Stewards, equipment and supplies,
4. Ensure that all Judges and Table Stewards are familiar with the schedule for the day's events and that they are made aware of the need for only subdued discussion that does not disturb the concentration of other Judges,
5. Act as an arbiter in all cases where the disqualification of an entry for being out of class is considered,
6. At his/her discretion break ties by asking another judge, or judges, to determine which wine is of higher quality. Note: This is NOT a rejudging, but is to be used only in an attempt to break the tie,
7. Assign other Judges to situations where the original Judges are unable to come to an agreement,
8. With the Registrar, determine Best of Class using points awarded,
9. Collect the standings in each class and calculate the overall winners according to the 58% system (medal points). Grand Champion Winemaker is calculated by calculating total medal points of all classes except Class P – Sparking Cider.
- 10 In conjunction with the Registrar arrange for the judging of the best wine entries for the Best Wine in Show (all the wines that have been recommended by the Judges for contention),
10. Have the Table Stewards label all bottles and place medal winners among the others in their Classes,
11. Present all the winners with their medals and trophies during the evening Social Event. He/she may appoint another member to present the awards.

After the Competition the Chief Steward Should:

1. Within two days provide the Webmaster with a list of medal and trophy winners containing the winners' names, clubs, principal ingredients, medals and trophies. The list must not have any scores, telephone numbers, addresses, or email addresses. A list of judges for each class is usually included. Non-medal- winning competitors' names or scores are usually not published,
2. Within two days provide the National Director with complete data from the Competition so he/she may determine those Competitors eligible for the AWC classes,
3. Within ten days ensure that the Judges' Comment Sheets have been distributed to all Competitors,
4. Within ten days ensure that the winners are notified and their medals, trophies etc., distributed,
5. Within ten days ensure that the Archivist receives the complete data from the Competition,
6. Within thirty days prepare a report on all aspects of the Competition for the benefit of the following year's Committee, and indicating problems encountered and solutions, and including a list of names and addresses of medal winners and trophy winners. The report should be sent to the Archivist, to the BCAWA President, labeled "Forward to next year's Chief Steward", and to the Executive.

B. Duties of the Registrar of Entries Before the Judging

The principal duty of the Registrar is to receive the bottles, make them anonymous for judging in such a way that each bottle is carefully tracked and re-identified after the judging and be responsible for entry into the Database and retrieval of all required data.

Competitors may have provided entry data by any of the following methods: Completed Competition Entry Form enclosed with tagged entries (Traditional Method), Entry Form by Web Page email (if one has been established.) or Entry Form by regular mail or fax.

Registrar's Peel-and-Stick Labels

1. Registration Number Labels

In advance of the Competition use Avery 5167 label forms (80 labels per sheet) and Avery label software. Number duplicate labels starting with "Reg. # 1" in two columns or rows then continue numerically to the approximate expected total number of entries, e.g., 500.

2. Information Labels

Using Avery 5160 label forms produce three labels for each entry.

- The first label has the following: Registration Number, Entry 1 of 1 or Entry 1 or 2 of 2, Class Identifier and abbreviated Class Name, and abbreviated Ingredient Information and Vintage. This label goes on the bottle for the judging.
- The second and third labels have all of the above plus the participant's name and club. After the judging one of these labels goes on the bottle and the other on the Judges Comments form.

3. Medal Labels

Use an Avery 5293 circular label form (24 labels per sheet). This label is prepared at the judging for mounting on the backs of the competition medals.

4. Faulty Entry Label

Use an Avery 5979 label form (coloured) for identifying faulty entries. This label goes on faulty entries and entries scoring below 12 points and which should not be put on the social table.

NOTE. Samples of these labels appear in the Appendix, p. 68.

Procedure for Registering Entries for Judging

Every Competitor must have completed the Competition Entry Form with the following: Name, Address (required for mailing of comments sheets) Club, Phone and E-mail address, Class Identifier and Name, Entry 1 or 2 (in that class), Vintage, Principal Ingredients and their percentages (required for verifying Class and for the judges). In some classes style or sweetness should have been stated for judging purposes. In Kit Classes, Name of Kit and Producer must have been included.

1. Sorting requires a large room. With the Registration Team and the cartons of bottles assembled, the Registrar of Entries should supervise Registration as follows (or use an equally efficient method):
 - Each Team member takes a carton of bottles and a sheet of Registration Number Labels 5167 to a work space and removes all bottles, Entry Forms and cheques from the carton. For each bottle in turn, one of the two Registration Number Labels is affixed to the Bottle and one to the appropriate line of the Entry Form. Particular care should be exercised to affix the appropriate labels opposite Entry 1 and opposite Entry 2 on the Entry Form.
 - The Bottle Tags should be left on the bottles.
 - The Team Member then places his/her labelled bottles in the appropriate groups by class on the tables, passes the labelled Entry Forms to the Registrar, the cheques to the Chief Steward, and collects another carton of bottles for registering.
 - During the registering the Team Members should be instructed to watch for bottles that have been entered in the wrong class or with incomplete information. (There are always some incorrectly assigned entries and it is much better to find them at this point than when the entries have been arranged in flights or are on the judging tables.)
 - The Registrar must correctly reposition erroneously assigned entries. That action may result in a competitor ending up with more than two entries in one class. In such a case, the Chief Steward must disqualify the incorrectly entered entries and see that they are removed from the Competition.
 - When the Registrar has verified that all entries have been labelled, allocated correctly to class and has made a note of entries requiring more information, the bottles should be boxed in class-labelled cartons. Entries should be stored where they can be accessed by the Registrar for segregation into Flights and to the Chief Steward for temperature control (see p. 11).
 - While it is possible to begin data entry from the Entry Forms during registration it is usually more convenient and practical to carry out that rather lengthy procedure elsewhere, e.g., at the home of the Registrar.
 - The Chief Steward should assign to someone the responsibility of contacting Competitors for missing information.

2. When the Registrar and Chief Steward are satisfied with the Database, the Registrar should create in the Database flights of 7 or 8 bottles if possible, but of not more than 12 bottles. Preferably, Flights should be based on similarity, e.g., all 10 Merlots entered, all 12 Rhone type reds, but it will often be necessary to have a mixture of varieties. Where possible, different styles (e.g., Country dessert and table styles) should not be mixed. Once flights have been established in the Database, the appropriate bottles for each Flight should be moved to individual, clearly labelled liquor cartons.
3. The Avery 5160 Information Labels should be prepared and printed out and the first labels (no competitor name) affixed to the appropriate bottles. At that point the original Bottle Tags may be discarded.
 - To facilitate locating the correct bottles a report listing all entries by Flight should be prepared and printed out.
 - A list of Judges and their entries should be printed out and Flight assignments created.
 - A large envelope should be identified as to Class and Flight and the second and third 5160 Information Labels (still on their backing sheet) put in it. The envelopes should be placed in an appropriate box under the control of the Registrar.
 - The Class Description and the appropriate number of Judging Forms, Judges Comments Forms and Table Identifiers for that Flight should be placed in Flight-labelled folders (= Class-labelled folder for Single Flight Classes). It is useful to have all folders in one Class the same colour and different from those of the other Classes.
4. The Competition Entry Forms should be boxed alphabetically for possible reference during judging.

C. Judging

The Judging Procedure

Within each flight the entries should have been arranged by variety, blend, or style so that similar wines may be judged together.

Judges must have been assigned to Flights in such a way that each Flight is judged by a pair of Judges. Each Judge will be allotted several small Flights of 7 or 8 bottles (a maximum of 12). Judges must not have entries in Flights they are judging.

The following information should have been distributed to Judges in advance of the Competition:

- Flights he/she will be judging,
- Class descriptions identical to those provided the Competitors,
- “Notes to Judges” from the Handbook.

Flights assigned to a Judge should be compatible with each other and in suitable order, such as white before red, light before heavy, dry before sweet. Judges working in both wine and beer classes should judge wine before beer.

Including the time to dictate comments to the Table Steward for the Judges Comments Forms, a suggested rule of thumb is to allow approximately five minutes per entry for completion of a Flight.

Each Judge will independently assess each entry in the Flight and complete his/her Judging Form. When each Judge has assessed all the entries in the Flight the Judges will confer and agree on a score for each entry and on which entries, if any, are of medal quality based on the following scores: Gold - 18 or more; Silver - 16 to 17.99; Bronze - 14 to 15.99. The Judges and Table Steward will cooperatively complete the Judges Comments Forms.

Disqualification of Entry

The Chief Steward must be consulted before an entry is disqualified as being out of class. A check should be made to determine whether the entry was correctly registered. If it was incorrectly registered and belongs in another class it should be added to the appropriate Class and Flight for judging if possible and providing the Registrar of Entries finds no conflict. If the appropriate Flight or Class has already been judged, the entry should be judged independently and its results and class position should be correctly included in the Database.

Disagreement Among Judges

If a pair of Judges is unable to reach agreement on the top entries in their Flight, the Table Steward should refer the matter to the Chief Steward who may assign arbiter judges to resolve the impasse. A check should be made to ensure that arbiter Judges do not have entries among those under consideration.

Best of Class – Single Flight Classes

In Single Flight Classes the highest scoring medal entry is the Best of Class.

Best of Class – Multi-Flight Classes

In Multi-Flight Classes the Chief Steward shall assign a pair of impartial judges to assess all Gold Medal entries and the highest scoring Silver Medal entries above 17.0 brought forward by the Table Stewards from each Flight. If the Class contains only Silver and Bronze Medals, the highest scoring Silver (or several high Silvers if their scores are very close) from each Flight should be brought forward. If the Class contains only Bronze Medals, the Bronze above 15.5 should be brought forward. If no medals were awarded in the Flights, the highest scoring wine may or may not be awarded Best of Class at the discretion of the Judges. The following constraints must be adhered to in determining Best of Class.

- The role of Best of Class Judges shall be to agree on the most appropriate representative of the Class irrespective of its original score or medal status or those of other entries in the Class. During their judging Best of Class Judges shall not be made aware of the scores or medals previously assigned.
- The original score of the wine judged Best of Class should be altered by the least amount necessary to make it the highest scoring wine in the Class.
- The original medal status of the wine judged Best of Class should be altered to conform to the new score.
- There should be no ties for Best of Class.
- After Best of Class has been chosen the Table Steward should ask the Judges whether or not they recommend that the entry compete for Best of Show.

Best Wine of Show

All wines that were judged Best of Class and were recommended by Judges to compete for Best of Show should be assembled for a pair of impartial Judges to agree on a single Best of Show winner.

D. Duties of the Registrar of Entries After the Judging

1. When the judging of a Flight has been completed the Registrar of Entries will give the Table Steward the envelope containing the two remaining 5160 Avery labels for each entry.
2. The Table Steward will label the Bottles and the Judges Comments Forms and give the completed Judges Comments Forms to the Registrar who will arrange for the scores to be entered into the Database.
3. The Registrar will arrange for a printout of the names of the trophy winners and for that information to be relayed as early as possible to the trophy shop by email, fax, or in person.
4. The Registrar will arrange to have the Avery 5293 circular labels printed out and affixed to the appropriate medals.
5. The Registrar will arrange for the Judges Comments Forms to be sorted manually by Club and then by Competitor and placed in 24x10.5mm envelopes labelled with the Competitor's name. To the extent possible the Judges Comments Forms should be distributed to Competitors and club representatives at the awards presentation, thus reducing postage costs and post-Competition chores. Undistributed Comments Forms and medals should be mailed or otherwise delivered to Competitors as soon as possible.
6. A printout of medal winners and trophy winners should be available for the Master of Ceremonies (Chief Steward) to read out at the awards presentation.
7. Medals should be sorted by Class for presentation.

E. Duties of Table Stewards

The principal duties of the Table Steward are to assist the Chief Steward as directed before and after the judging, and to assist the Judges throughout the judging procedure. The Steward's cooperation in minimizing such distractions as odours (cigarette smoke, perfume, coffee, etc.), breezes and noise is required.

It is expected that the Judges will involve the Steward in the tasting process, to help in the Steward's education. In some cases, due to the size or difficulty of the class, the Judges may not feel able to do this, but will prefer complete silence in order to concentrate. The Steward should be sensitive to the Judges' wishes. Verbal comments made by the Judges during the judging are not to be repeated. Names of winners are confidential and should not be conveyed to the Judges. The Table Steward is required:

1. To arrive, with necessary equipment (corkscrew, lint-free dish towel) at the place of the Competition at the time the Chief Steward has assigned,
2. To introduce themselves to the Chief Steward and to the Judges they are assisting,
3. To prepare a set of identical glasses for each Judge. Glasses should be numbered on the foot to correspond with the number of each entry,
4. To provide each Judge with water for palate cleansing, the temperature of which should be close to the temperature of the wines being judged. A pitcher of water and 2 glasses should be at each judging table,
5. To ensure a supply of cubed or sliced baguette is available on the table,
6. To open and pour the entries for the Judges. In all classes the Judges should be consulted as to how the entries are to be poured and when they are to be opened. The Judges should determine how many entries should be opened at one time. Entries which contain sediment should be carefully handled. In the Beer classes, the glasses should be rinsed with bottled water immediately before pouring if the Judges so wish,
7. To provide the Judges with such additional glasses as required for re-tasting toward the end of the judging process,
8. When initial pouring has been completed the Table Steward should recork wine bottles with T-corks, and Sparkling, Cider, and Beer bottles with crown caps,
9. When the judging has been completed the Registrar of Entries will give the Table Steward the envelope containing the two remaining 5160 Avery labels for each entry in that Flight,

10. The Table Steward will then label the bottle and the Judges Comments Form for each entry, set aside the highest scoring entry as the Best of Class (or entries for Best of Class determination) and the faulty, flawed, and “under 12” entries,
11. The Table Steward will then return the Judges Comments Forms to the Registrar of Entries who will have the scores entered into the Database,
12. To box the bottles appropriately, dispose of dirty glasses, clean the judging table and prepare for the next Flight as required,
13. Before leaving, to check with the Registrar of Entries that all necessary tasks have been done.

F. Duties of the Competition Committees

Catering and Facilities Committee

1. In October/November of the year before the competition arrange for a suitable Hall for the Competition and Social Event. The facility should have natural light and air conditioning for the judging. Obtain quotes for catering, rental, etc. It is best to negotiate a deal which includes all costs (including taxes and gratuities).
2. Arrange for a large room with tables (usually part of the Competition Hall) where the entries can be sorted and registered on the weekend before the Competition.
3. Provide Catering for the following events:
 - Friday evening Meet and Greet. (This event is a get together for participants. Interesting appetizers are appropriate for this event.) Attendees are encouraged to bring their best bottle,
 - Saturday morning before judging. (Coffee, tea and pastries for Chief Steward, Registrar, Judges, Table Stewards, assisting members),
 - Saturday Lunch. (for Chief Steward, Registrar, Judges, Table Stewards, assisting members), Arrange for the AGM in the afternoon.
 - Saturday Social Event (Dinner, Dance, Awards, entertainment),
4. By January arrange for Music for the Social Event.
5. Arrange for transportation (pickup from ferries etc.) with priority for Judges.
6. Obtain “Serving it Right Information” from ICBC by April.
7. Decorations as required.
8. Arrange for cleanup after event if required.
9. Obtain Hotel rates for members requiring accommodations.
10. Determine whether any members are willing to billet guests.
11. Make and post directional signs to the event if required.
12. Promote the wearing of Club Tee Shirts.

Finance Committee

The Finance Chair is responsible for:

1. Planning a budget for the competition, business and social events; this person must work closely with all committees.
2. Submitting a budget to the BCAWA Executive at its January meeting.
3. Arranging for design, printing, and distributing of tickets and collecting payment in advance of the event.
4. Paying all expenses.
5. Submitting a financial statement to BCAWA within one month of the Competition (see Appendix, p. 62).

Silent Auction Committee

1. The silent auction is one of the most important events because of its financial potential. Items can be obtained from many sources; wine suppliers, wine kit suppliers, hotels, restaurants, golf courses, event tickets, gift certificates, members etc. Non-wine items should be obtained for the interest of those who are not interested in buying wine items. The member who chairs this event must be interested in and capable of soliciting items from various sources.
2. The Silent Auction tables should be set up to display attractively all the items obtained. The tables should be well lit. Each item should have a bidding sheet with a starting bid and minimum increments clearly listed (see Appendix p. 61). A pencil should be placed at bidding sheet.
3. The time at which the Auction closes should be announced during the event.
4. The Silent Auctioneer should collect the bidding sheets and announce the winners' names when bidding closes.
5. The member responsible for Finance should assist the Silent Auctioneer in collecting the amounts bid.
6. A system for minimizing the confusion of collecting and paying for correct items should be in place.

Equipment And Supplies Committee

All supplies and equipment required for the Competition are listed below. There may be other items that the Committee wishes to use.

1. Competitors' Package (see p. 48 for Package)
 - BCAWA Competition Entry Forms,
 - Competition Information including Deadline Date and Entry Fee, List of Drop Points, Social Events details - location, cost, times, etc.
 - Entry Regulations,
 - Presentation of Entries Instructions.
2. Avery labels for the Registrar of Entries.
 - #5167 (4x20) for numbering Bottles and Entry Forms,
 - #5160 (3x10) for creating the 3 Identification Labels,
 - #5293 (4x6) for the circular labels for medals,
 - #5979 (3x10) for faulty entries (coloured labels).
3. The following sheets are required by the Judges (see Appendix, pp.69 - 71):
 - BCAWA Judging Form -Wine,
 - BCAWA Judging Form -Sparkling/Cider,
 - Each form has spaces for 14 entries. Enough copies of each form must be available for all the judging sessions,
 - Judges' Comments Forms. These forms are used by the judges for recording comments and scores. They will be sent to the competitors (see Appendix, p. 71).
4. BCAWA Class Descriptions. Every Class in the Competition has a Description sheet, which defines its Technical Characteristics. Class Descriptions shall be provided to the Judges for the Flights they will judge (see Class Descriptions section, pp. 26 to 45.)
5. Large cards with class letters and flight numbers to identify each Flight for judging.
6. Wall chart designating schedule for judging and Judges and Stewards for each Flight.

- 7 A sufficient number of glasses for the competition. The glasses should be identical.
 - Still wine glasses must be clear, colourless glasses of 250ml (8oz) capacity, preferably curved in at the top so that wine may be swirled in them without spilling. One glass per entry per judge is required. Half of the entries are judged in the morning and the other half in the afternoon. If an Automatic Glass Washing machine is available the glasses may be reused in the afternoon.
 - Cider glasses must be clear, colourless glasses of 375ml (13oz) capacity.
 - Sparkling wine glasses must be flutes.
 - Water glasses and water at about the same temperature as the entries in the Class.

- 8 A sufficient number of tables:
 - Judging tables should be rectangular and arranged in such a way that all bottles in a particular class may be lined up and glasses poured at one time.
 - Tables should be covered with white paper (cloth stains and is too soft to write on).
 - Tables for lunch for Judges and Stewards should be distant from judging tables.

9. Non-Permanent marking pens for identifying glasses.

10. A plastic T-cork for closing each entry after the initial pouring has been completed.

11. Miscellaneous supplies: stapler, staples, scotch tape, scissors, masking tape, felt pens, elastic bands and pencils, paper towels and napkins.

12. A spittoon for each judge.

13. Computer with printer and paper for entering all competition entry information and printing results.

14. The Competition Medals.

15. Dump buckets and water carafes for social tables at banquet. Cards naming Classes for social tables at banquet.

PART III. BCAWA OFFICIAL CLASSES

Wine and Cider Class Descriptions

Numerical data given under "Technical Characteristics" are not intended to provide absolutely rigid bounds; rather, they are for the general guidance of Competitor and Judge. The term "varietal" refers to a wine with 85% or more of the named variety. Examples are given for clarification and are not intended to be prescriptive.

Wines in Classes E1 through E7, and S1 are red wines to be consumed with food. Better wines in these classes are virtually free of residual sugar, although a well-balanced and well-aged wine will have a softness that could be mistaken for sweetness. The garnet edge of a well-matured wine is preferable to the red-purple of a young wine.

=====

Class A. Aperitif Sherry

This class is intended for dry and not very sweet sherry, Madeira and related wines.

The very sweet wines of these types belong in the After Dinner Class.

Technical Characteristics

Ingredients: Commonly used grapes would include Palomino and Muscat. Herbs and other flavourings should NOT be used in this class.

Alcohol:	15.5% - 20%
Colour:	No restrictions
Sugar:	0% - 10%
Specific Gravity:	0.980 - 1.007
Acid:	4.0 g/l - 5.5 g/l
pH:	2.9 - 3.3

Class B. Aperitif

Herbed or otherwise flavoured wine for use as an aperitif. Wines that exhibit the strong aperitif characteristic of the ingredient such as citrus, muscat, or other strongly-flavoured fruits belong in this class. The class includes vermouth type wines as well as those similar to the patent aperitifs. Most tend to the sweet rather than the dry end of the sugar spectrum.

Technical Characteristics

Ingredients:	No restrictions.
Alcohol:	16% - 18%
Colour:	No restrictions.
Sugar:	Medium to very sweet.
Specific Gravity:	1.000 - 1.040
Acid:	4.0 g/L - 5.0 g/L
Tannin:	May be somewhat astringent.
Bitterness:	A bitter characteristic is permissible.

Class C1. Chardonnay

A white wine to be consumed with food. Wines must contain at least 85% Chardonnay.

Wine Characteristics

A dry, full bodied white with rich mouthfeel. .Apple, pear, fig, melon, peach, pineapple, lemon, grapefruit, along with nutmeg, honey, butter, butterscotch. Any combination of barrel fermentation and/or aging, sur lie, stirring, ML may require time to develop in glass. Oak should blend with fruit.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	9% - 15%
Colour:	Pale straw to golden. No amber, brown or grey tinges.
Sugar:	0.0% - 1.0%
Specific Gravity:	0.990 - 0.995
Acidity:	6.0 g/L - 7.5 g/L
pH:	3.0 - 3.7

Class C2. Aromatic White Vinifera

A dry to off-dry white wine (0% to 3% Residual Sugar) from *Vitis vinifera* grapes such as any of the muscats,, Bacchus, Ehrenfelser, Gewürztraminer, Malvasia, Optima, Ortega, Pearl of Csaba, Scheurebe, Schönburger, Siegerrebe, Symphony, Viognier, or White Riesling. Aromatic non-vinifera grape wines are acceptable in this class. Unblended varietals that demonstrate a striking perfumed quality tend to be more successful than blends. Aromatic quality may reflect floral characters, fruit characters, or both. Preferred examples will usually have been cold-fermented. The final decisions about which entries best represent the concept of 'aromatic' must be left to the judges. Wines in this class should be judged cool.

Wine Characteristics

Gewürztraminer. Floral (rose petal), lychees, peach, apricot, grapefruit, anise, spicy. Oak should be very subtle, if present. Slight bitterness acceptable varietal character. Noticeable acidity acceptable. May have pink or bronze tints.

Muscats. Strong, spicy, floral, musky, orange peel, ripe peach, table grape characters expected. Usually short to medium finish. Seldom oaked. Muscat of Alexandria, Golden Muscat, Orange Muscat, White Muscat, Morio Muscat, Muscat Ottonel, etc.

White Riesling. Floral, honeysuckle, lychee, apricot, citrus, apple, peach, lime, pie crust, mineral, and petroleum notes reported. “Racy” acidity. Long finish.

Viognier. Honeysuckle, jasmine, primroses, apricots and peaches, candied peel, musk and spice. Creamy mouthfeel.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	9% - 13.5%.
Colour:	Pale bronze or bronze-pink to pale straw to light gold. No amber, brown or grey tinges.
Sugar:	0.0% - 2%.
Specific Gravity:	0.990 – 1.000.
Acidity:	6.5g/L – 8.0g/L. pH: 3.0 - 3.7.

Class C4. Other Dry White

This class contains all other white wines, either varietals or blends, which do not fit the descriptions of Classes C1 (Chardonnay), C5 (White Pinot), or C2 (Aromatic White Vinifera). A white wine to be consumed with food. Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Auxerrois, Chasselas, Chenin blanc, Colombard, Grüner Veltliner, Madeleine Angevine, Sauvignon blanc, Semillon, or Trebbiano. The remaining 15% may be any ingredient. Blends in this class must not fit the definitions of C1, C5, or C2. Wines that include interspecific hybrid grapes are acceptable in this class and their ingredient percentages must be specified so their eligibility in the appropriate AWC class can be determined. Aromatic white grape varieties are acceptable in blends provided their impact is subdued. Non-grape dry white table wines belong in either this class or J1 (Country Table).

Technical Characteristics

Alcohol:	9% - 13.5%.
Colour:	Pale bronze or bronze-pink to pale straw to light gold. No amber, brown or grey tinges.
Sugar:	0.0% - 1.5%.
Specific Gravity:	0.990 - 0.998.
Acidity:	6.0g/L - 7.5g/L. pH: 3.0 - 3.7.

Class C5. Dry White Pinot

A white wine to be consumed with food. Varietal wines in the Dry White Pinot Family Class must contain at least 85% of any one of the following varieties: Pinot Blanc, Pinot Gris, white juice from Pinot Noir, Pinot Meunier or Gamay Noir.

Blended wines in the Dry White Pinot Family Class must contain at least 85 % of any two or more of the above varieties.

Wine Characteristics

Pinot blanc. Ripe pear, spice, citrus and honey. Oak should not overpower. Styles range from fruity to Chardonnay-like complexity.

Pinot gris. Aromas of tropical fruit, tangerine, floral perfume, magnolia blossom, smoky, anise. In the mouth, flavours of citrus, tangerine, peach, anise, almond and pear. Should have excellent mouth feel and lingering finish. Oak usually not very successful. May have pink or bronze tints.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	9% - 15%
Colour:	Pale bronze or bronze-pink to pale straw to light gold. No amber, brown or grey tinges.
Sugar:	0.0% - 1.5%
Specific Gravity:	.990 - .997
Acid:	6g/l - 8.5g/l
pH:	3.0 - 3.7

All entries in this class will be considered for the AWC National Competition as BCAWA Class C4, Other Dry White.

Class D. Rosé

Light, refreshing pink wines. In grape rosé wines, varietal characteristic is a definite plus. Strongly aromatic wines such as raspberry are generally unsuitable for use as table wines.

Technical Characteristics

Ingredients:	Red and black grapes with colourless juice are most successful, but blends of red and white wines are permitted.
Alcohol:	9% - 12%
Colour:	Pink: pale to deep. An orange tinge is permissible. Red or purple are undesirable. Amber is unacceptable.
Sugar:	0% - 1.5%
Specific Gravity:	0.990 - 0.998
Acid:	6.0 g/L - 7.5 g/L
pH:	3.1 - 3.7

Class E1. Dry Bordeaux Style Red

Varietal (= single variety) wines in this class are those that contain at least 85% of any one of the following five varieties: Cabernet franc, Carmenere, Malbec, Merlot, or Petit Verdot. Note that any other grape variety or varieties may be used in the remaining 15%. Note that varietal Cabernet Sauvignon wines belong only in Class E7.

Blended wines in this class must contain at least 85% of any two or more of the following six varieties: Cabernet franc, Cabernet Sauvignon, Carmenere, Malbec, Merlot, or Petit Verdot. Note that any other grape variety or varieties may be used in the remaining 15%. Note that Cabernet Sauvignon is permitted in this class as a component of a blend.

Theoretically, a wine with 84% Cabernet Sauvignon and 16% other Bordeaux varieties would belong in this class, but the best wines will usually be those in which no single variety monopolizes the blend and in which the several varieties have combined to produce elegant complexity.

Wine Characteristics

Cabernet franc. Similar in nose and flavour to Cabernet Sauvignon but tending towards coffee and blueberry characters and seldom without a more or less distinctive bell pepper, canned green bean/canned asparagus (methoxypyrazine) character. That character should not be considered a flaw in otherwise good wines but good wines in which it is least aggressive will likely be correspondingly rewarded.

Carmenere. Unless very ripe, tends to exhibit bell pepper herbaceousness. Black currant, smoke, raspberry, earth, spice, violets on the nose. Plummy, black fruit, tea, chocolate, dried herbs in the flavour.

Malbec. Flavours of earth, truffles and dark chocolate accompany the black and red berry flavors.

Merlot. Herbal, cherry, raspberry, plum, eucalyptus, cedar, bell pepper, nut, chocolate, raisin, tobacco.

Petit Verdot. This wine adds colour and minty, musky flavors to Merlot, and Bordeaux Style Blends.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0.995
Acidity:	5.0g/L - 6.7g/L
pH:	3.4 – 4.0

Class E2. Dry Red Pinot

Wines in the Dry Red Pinot Class must contain at least 85% of one or more of the following varieties: Pinot noir, Pinot Meunier, or Gamay noir. Ideally, these wines exhibit fruity attributes and may be at their peak when young. The best mature examples demonstrate complexity and finesse while retaining substantial fruit.

Wine Characteristics

Pinot noir. Nose – earthy, Bing cherry, spice, light, plum, dry black cherry; and an aroma that can resemble wilted roses. Flavour – cherry, spice, raspberry, currant, mushroom, along with earth, tar, herb and cola notes. Complex, silky tannins, barnyard notes. Velvety mouth feel. Long finish.

Pinot meunier. Somewhat light in colour and body. Strawberry, black currant, plum, raspberry, blueberry in the flavour.

Gamay noir. Violet, rose petal, cherry, strawberry, raspberry aromas and flavour.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0.995
Acidity:	5.0g/L - 6.7g/L
pH:	3.4 – 4.0

Class E3. Non-Vinifera Red Grape

A red table wine made from grapes of which at least 95% are interspecific hybrid varieties. They include, as varieties or blends, Baco noir, Castel, Chambourcin, Chancellor, De Chaunac, Frontenac, Landal, Landot, Lucie Kuhlmann, Léon Millot, Maréchal Foch, Michurinetz, Sabrevois, and St. Croix among many others.

The remaining 5% may be any ingredient. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Judges should have sufficient general familiarity with these wines that they recognize their positive attributes and realize that entries should not be penalized for characters that are typical of the varietal.

Class E4. Dry Red Zinfandel

Wines in this class must contain at least 85% Zinfandel.

Wine Characteristics

Raspberry, blackberry, cherry, plum, tar, earth, leather, spice, pepper. Full-bodied.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0.995
Acidity:	5.0g/L - 6.7g/L
pH:	3.4 – 4.0

Class E5. Rhone Style Dry Red

A dry red table wine made from at least 85% of one or more of the following grape varieties: Alicante Bouschet, Carignane, Grenache, Mourvèdre, Petite Sirah (Durif), and/or Syrah (Shiraz). Blends may also contain any other variety permitted in Chateauneuf-du-Pape. The remaining 15% may be any ingredient.

Wine Characteristics

Grenache. Light to medium-bodied red wines that have lots of red fruit flavors (e.g. raspberry, cherry, etc) and soft tannins.

Mourvèdre. Medium weight, spicy cherry and berry flavours and moderate tannins.

Petite Sirah. Black pepper, blackberry jam, blackberries, oranges, plums, boysenberries, vanilla, red meat, black tea, dried sage and clove. Deep colour.

Syrah. Blackberry, pepper, plum, dry pepper, spice, black cherry, tar, leather and roasted nut flavours, a full bodied, smooth, supple texture and smooth tannins.

Technical Characteristics

Ingredients:	Grapes.
Alcohol:	11% - 16%.
Colour:	Light red to med. red to garnet.
Sugar:	0.0% - 1%.
Specific Gravity:	0.990 - 0.996.
Acidity:	5.0g/L - 6.7g/L.
pH:	3.4 – 4.0.

Class E6. Other Dry Red

This class contains all other red wines, either varietals or blends, that do not fit the definitions of Classes E1 (Dry Red Bordeaux), E2 (Dry Red Pinot), E4 (Dry Red Zinfandel), E7 Cabernet Sauvignon), E5, (Rhone Style Red) or E3 (Non-Vinifera Red Grape). So, dry red wines that contain less than 85% Bordeaux varieties, less than 85% Cabernet Sauvignon, less than 85% Pinot, less than 85% Zinfandel, less than 85% Rhone Style reds or less than 95% dry red non-vinifera grape belong in this Other Dry Red Class. Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Lemberger, Barbera, Dornfelder, Nebbiolo, Ruby Cabernet, Sangiovese, Touriga Nacional, Tempranillo (Valdepeñas), or Zweigelt. The remaining 15% may be any other ingredient. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 95% hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table).

Wine Characteristics

Lemberger. Black cherry, raspberry, cassis, black pepper, rose petal, earthy.

Montepulciano. Raspberry and anise aromas; textured flavours, full fruit, black pepper, hints of spice.

Sangiovese. Cherry, dark cherry, plum, herby, bay leaf, dry supple texture and medium-to full-bodied spice, raspberry, cherry and anise flavours.

Technical Characteristics

Ingredients:	Grapes.
Alcohol:	11% - 16%.
Colour:	Light red to medium red to garnet.
Sugar:	0.0% - 1%.
Specific Gravity:	0.990 - 0.995.
Acidity:	5.0g/L - 6.7g/L
pH:	3.4 – 4.0

Class E7. Dry Red Cabernet Sauvignon

Wines in this class must contain at least 85% Cabernet Sauvignon.

Wine Characteristics

Black currant, cassis, plum, black cherry and spice. It can also be marked by herb, olive, mint, tobacco, cedar and anise, and ripe, jammy notes. Generally accepted that oak improves it by softening tannins and imparting, woody, toasty, cedar, vanilla characters.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0.995
Acidity:	5.0g/L - 6.7g/L
pH:	3.4 – 4.0

All entries in this class will be considered for the AWC National Competition as Class E1, Dry Red Bordeaux Style.

Class F. Dessert

Wines to be drunk with the dessert course of the meal. Should be sweet and luscious, but with sufficient acid to prevent them from being cloying. Alcohol must have been developed by fermentation of the wine. These are NOT fortified wines.

Wines such as ports, sweet sherries, Madeira types, and other wines that are fortified, baked or otherwise made using port, sherry, Madeira etc. processes do NOT belong in this class.

The Dessert Class has three style sub-categories: Botrytis Affected, Icewine Style and Other Dessert Styles (such as Late Harvest, etc.). The style of the wine should be indicated on the Registration Form and/or Bottle Tag.

Technical Characteristics

	<u>Botrytis Affected</u>	<u>Icewine Style</u>	<u>Other</u>
Ingredients:	No restrictions		
Alcohol:	12% - 14%	8.5% - 13.5%	8.5% - 14%
Colour:	No restrictions		
Sugar:	7.5% - 10%	Min. 8.5%	5.5%-8.5%
Specific Gravity:	1.024 – 1.034	1.028 - 1.048 plus or minus	
Acid:	Min. 8 g/L	9 g/L - 14 g/L	Min. 8 g/L
pH:	3.1 - 3.9	3.1 - 3.9	3.1 - 3.9

Class G. After Dinner

Wines in this class are for use after dinner, perhaps with nuts and cheese, or in place of a liqueur. Wines such as ports, sweet sherries, Madeiras, or other wines that are fortified, baked or otherwise made using port, sherry etc. type processes belong in this class. This does not however prevent a competitor from entering in this class an appropriate wine naturally fermented to high alcohol.

Technical Characteristics

Ingredients:	No restrictions
Alcohol:	15% - 20%
Colour:	No restrictions
Sugar:	15% - 20%
Specific Gravity:	1.017 - 1.040
Acid:	3.9 g/l - 5.5 g/l
pH:	3.2 - 3.9

Class H. Sparkling

There are Sparkling wines made that are appropriate for all occasions. They can be drunk alone, or with virtually any food. Wines sparkled by the Champagne method have an unmistakable yeasty flavour which adds to their complexity. Those that have been carbonated tend to exhibit fruitier characteristics. Sediment is unacceptable.

Technical Characteristics

Ingredients:	No restrictions.
Alcohol:	9% - 12%
Colour:	No restrictions.
Sugar:	0% - 6%
Specific Gravity:	0.992 to 1.016
Acid:	9 - 12 g/L
pH:	2.8 - 3.4

Class I. Social Wine

A Social wine should be enjoyable without the accompaniment of food. Colour can fall into a wide range but it should be inviting. The wine should have an inviting fruity aroma. The wine should be neither dry nor excessively sweet. It should not be noticeably high in alcohol. In many types of wine a peak or peaks appear in the flavour spectrum - for example a White Table wine might have an acid peak; in the Aperitif class, a bitter peak is not out of place. There should be no such peaks in a Social wine. Good balance between sugar and acid is essential. A touch of "spritz" is permissible. This is a patio wine not a table wine and may be served alone or with light style foods (snacks).

Technical Characteristics

Ingredients:	No restrictions.
Alcohol:	8% - 11%
Colour:	Appealing, no restrictions.
Sugar:	2.0% - 5%
Specific Gravity:	1.000 - 1.012
Acid:	6 g/l - 10 g/l
pH:	3.1 - 3.4

Country Classes

A country wine is any wine made from at least 95% non-grape ingredients. **Some country wines are intentionally made in a style closely matching the description of one of the "functional" grape classes: A (Aperitif Sherry), B (Aperitif), F (Dessert), G (After Dinner), or H (Sparkling) and must be entered in those classes.** Others may fit the definitions of classes E6 (Other Dry Red), D (Rosé), C4 (Other Dry White), or I (Social) and may be entered there or in Class J1 (Country Table) or J2 (Country Social), whichever seems most appropriate. The Country Wine Classes J1 and J2 are intended for those country wines which depend heavily on their non-grape origins for their interest and character and have been made in a functionally table or functionally social style. Still meads and melomels are appropriate for this class and should be entered in either J1 or J2 depending on sweetness.

Class J1: Country Table Wine

Any dry to medium dry (0-3% Residual Sugar) country wine intended as table wine. Balance is of great importance in determining a successful wine. Flavour may range from very delicate to very intense. A touch of "spritz" is acceptable, especially in lower alcohol or lighter flavoured wines.

Class J2. Country Social Wine

Any country wine intended to be appreciated on its own, rather than to accompany food. Country Social Wines are medium dry to medium sweet (3-8% Residual Sugar) and are not sweet enough to be dessert wines. Class J2 is intended primarily for wines which are outside the parameters of Class I (Social) because of their fruit characteristics and often, sweetness. Country Social Wines typically have one or more dramatic "peaks" in their profile - an immediately recognizable intensity of fruit aroma and/or flavour, or noticeable acidity and freshness, or a hint of bitterness, or a higher alcohol level through fermentation than is suitable for Class I (Social). Astringency and/or bitterness and/or high acidity are not faults in themselves but must have been balanced by appropriate sweetness and/or flavour intensity and/or mouthfeel. A touch of spritz is acceptable, especially in lower alcohol or less intensely flavoured wines.

Class P. Sparkling Cider

A sparkling beverage of 6 to 10% alcohol content, dry to medium sweetness, low to medium acidity, made from either or both apple juice (Cider), or pear juice (Perry) or from some combination of one or both of those juices with other fruit (non-grape) juice. The other juice must be less than 50% of the blend and the flavour of the other fruit should not dominate. The difficult-to-define, zesty character of traditional cider must be present and will be a direct reflection of the cidemaker's skill in selecting ingredients. Any form of carbonation acceptable in the Sparkling Class is also acceptable in the Sparkling Cider Class. Sparkle should be controlled and prolonged. Fine champagne-like bubbles trailing from the bottom of the glass are preferred. Cider may be disgorged or presented on the priming yeast. In the latter case the cider must pour clear to within 3 cm of the bottom of the bottle.

Class S1. Dry Red Grape Kit

A dry red table wine whose grape ingredients (juice, concentrate, skins) are only those contained in the kit or kits as purchased. Grapes, skins, must, concentrate, juice, wine or fresh or dried plant materials from any other source are not allowed. Winemaking techniques (e.g., barrel fermentation, barrel aging, blends of the same product made with different yeasts, and blends of different products) and the addition of adjuncts (e.g., oak chips, oenological tannins, enzymes, and yeast derivatives) are encouraged. Entries must have been made entirely at home. Specific Gravity should not exceed 0.998.

Class S1 wines are compared with classes E1-E4 & E6 as possible entries in to AWC.

Class S2. Dry White Grape Kit

A dry white table wine whose grape ingredients (juice, concentrate, skins) are only those contained in the kit or kits as purchased. Grapes, skins, must, concentrate, juice, wine or fresh or dried plant materials from any other source are not allowed. Winemaking techniques (e.g., barrel fermentation, blends of the same product made with different yeasts, and blends of different products) and the addition of adjuncts (e.g., oak chips, oenological tannins, enzymes, and yeast derivatives) are encouraged. Entries must have been made entirely at home. Specific Gravity should not exceed 0.998.

Class S2 wines are compared with classes C1- C2 & C4 as possible entries in to AWC.

PART IV. AWARDS

1. Gold, Silver and Bronze medals are awarded in official classes to those entries that merit them. The medals are available from the BCAWA Treasurer.
2. Once the Judges have established the medal winners in each of the official classes, the Chief Steward awards points to those entries on the following 58% scale: Gold: 5.00 points, Silver: (58% of 5.00) 2.90 points, Bronze: (58% of 2.90) 1.68 points.. The Winemaker with the highest cumulative points **across all classes except Sparking Cider**, becomes Grand Champion Winemaker.

No extra points are awarded to entries designated Best of Class.

No points are awarded for Cider or for Best Wine in Show .

3. A silver-plated tastevin is awarded to the Grand Champion Winemaker, engraved as follows: **BCAWAGrand Champion Winemaker Year 20XX**

The tastevin is supplied to the organizers by the Treasurer of BCAWA with the competition medals.

If time permits, the winners' names may also be engraved on these trophies, otherwise they should be added later.

PART V. AMATEUR WINEMAKERS OF CANADA ENTRIES

1. For each of the 25 Amateur Winemakers of Canada classes British Columbia is entitled to forward to the AWC Competition the highest scoring two entries from each corresponding BCAWA class (up to 50 entries), up to 50 other highest scoring entries,
2. The Chief Steward must ensure that the BCAWA National Director is provided with the particulars of all competitors and all entries in the Provincial Competition so he/she can determine accurately which entries are eligible for the AWC Competition and so inform the competitors as quickly as possible after the BCAWA Provincials.
3. BCAWA classes C2 (White Pinot), E5 (Cabernet Sauvignon), and S1 and S2 (Red and White Kits) do not exist in the AWC Competition. To determine the eligibility of top wines in Classes C2 and E5 the National Director is required to compare their scores with those of the top wines in C4 (Other White Table) (for C2) and E1 (Bordeaux Style Red) (for E5). To determine eligibility of top wines in Classes S1 and S2 the National Director is required to compare their scores with those of the top wines in Classes E1 (Bordeaux Style Red), E2 (Red Pinot), E3 (Dry Red Zinfandel), E4 (Other Dry Red), E6 Rhone Style Red and C1 (Chardonnay), C2 (aromatic white) and C4 (Other Dry White).
4. AWC Competition rules allow for only one entry per person per class. The National Director must ensure that eligibility created by reallocation of wines from the 6 BCAWA classes is recognized.
5. The Competitor shall enter exactly the same wines into the National Competition as were entered into the BCAWA Competition. No substitution is permitted.

PART VI. COMPETITORS' PACKAGE

Pages 49 to 54 comprise the Competitors' Package as follows:

- A. Wine and Cider Entry Form
- B. Competition Information
- C. Entry Regulations
- D. Presentation of Entries

A. BCAWA Wine and Cider Competition Entry Form						
Name				Club		
Address				Phone		
				Email		
Class	Entry	Year	Principal ingredients, percentages, origins	Sweetness 0 to 10	This Column for the Registration Labels	
A. Aperitif Sherry	1					
	2					
B. Aperitif	1					
	2					
C1. Chardonnay	1					
	2					
C2. Aromatic White Vinifera	1					
	2					
C4. Other Dry White	1					
	2					
C5. Dry White Pinot	1					
	2					
D. Rose	1					
	2					
E1. Dry Bordeaux Style Red	1					
	2					

Name:						p.2
E2.	Dry Red Pinot	1				
		2				
E3.	Non-Vinifera Red Grape	1				
		2				
E4.	Dry Red Zinfandel	1				
		2				
E5.	Rhone Style Dry Red	1				
		2				
E6.	Other Dry Red	1				
		2				
E7.	Dry Red Cabernet Sauvignon	1				
		2				
F.	Dessert	1				
		2				
G.	After Dinner	1				
		2				
H.	Sparkling	1				
		2				

Name		p. 3			
I. Social	1				
	2				
J1. Country Table	1				
	2				
J2. Country Social	1				
	2				
K. Sparkling Cider	1				
	2				
L1. Dry Red Grape Kit	1		Name of Kit	Producer	
	2		Name of Kit	Producer	
L2. Dry White Grape Kit	1		Name of Kit	Producer	
	2		Name of Kit	Producer	

B. Competition Information (Example)
20xx BCAWA Provincial Competition
Hosted By
May xx, 20xx
At the,

Friday evening: 7:00- 9:30pm - Meet & Greet

Saturday: 8:30am – 2:00 pm - Competition Judging

2 pm - AGM

6 pm - Dinner and awards

Tickets \$xx.00 per person, include "Meet and Greet" and the Awards Dinner

Tickets reserved by e-mail to Phone

Tickets should be paid for in advance by mail. Make cheque payable to "Name of Host Club" and send cheque to

- All entrants should be familiar with the Entry Regulations and Presentation of Entry rules which are posted on the BCAWA site. <http://www.bcawa.ca>
- Electronic forms
- Please note that all table wine entries may be presented in bottles of 750ml capacity. All other classes maybe entered in 375ml bottles.
- All entries must be labeled with an appropriate tag securely affixed to the bottle using elastic band and must be accompanied by an entry form and the fee of \$x.xx per entry. Cheques should be made payable to the "Host Club".

Entries to be delivered to one of the following drop off locations by Friday May xx

Victoria: Name, Address, Phone, Email

Nanaimo:

North Vancouver:

Delta:

Surrey:

Chilliwack:

Burnaby:

Richmond:

Vancouver:

Revelstoke:

Kamloops:

Chief Steward:, **Registrar:**

C. Entry Regulations

1. The Competitor must be a member in good standing of a wine club that is affiliated with BCAWA (BCAWA dues must have been paid.).
2. The purpose of the Competition is to judge the wines, beers and ciders produced in the homes of members of BCAWA member clubs. Wines, beers and ciders made in brew-on-premises are NOT eligible.
3. The Competitor must submit an Entry Form along with the bottles (see Handbook, pp. 49 to 52). Entry # 1 or 2 in the class should be indicated and year, principal ingredients and percentages, sweetness and/or style. Grape or must geographic source should be included and if made from a kit, name of manufacturer and name of kit **are required**. Names of growers or importers should not be included without their permission. Beer Entry Forms should include abbreviated Subclass names and Subclass ID.
4. Each bottle also requires a tag (see example in "Presentation of Entries").
5. It is the Competitor's responsibility to ensure that the entries listed match correctly with the information provided, particularly if there have been last minute substitutions.
6. Competitors are requested to read over the Class Descriptions, paying particular attention to the percentages of varietal ingredients, to ensure all entries have been allocated to the correct Class.
7. The bottles, completed Entry Forms and entry fee must be in the hands of either the Chief Steward or the Registrar of Entries, or at a designated Drop Site by the Deadline date. Cheques or money orders should be made payable as indicated by the Chief Steward in Competition Information.
8. The Competitor may submit two entries in each class. Competitors entering two bottles in one class must ensure that the entries are made from different ingredients and, if from grapes, from different varieties, vintages or vineyards. Different yeasts or slight adjustments to a blend do not make "different" wines.

D. Presentation of Entries

Although the appearance of the wine will be judged in the glass rather than in the bottle, the Competitor should bear in mind that the Judges will see the bottles and may be prejudiced by sloppy presentation. The Table Stewards will handle the bottles as carefully as possible, but a deposit that is not firm could be stirred up, cloud the wine, and detract from its appearance in the glass, thus losing points.

1. It is strongly recommended that every bottle be opened and tasted, then topped up before being entered. Without that precaution corked, oxidized, or otherwise faulty or flawed bottles may end up on the judging table.
2. Table wines are to be presented in 750ml bottles. All other classes can be entered in 375ml bottles. This leaves the type of bottle, its shape, colour and closure to the discretion of the Competitor. No capsule or potential identifying feature (including winery-branded corks or caps) may be used.
3. Sparkling wines may be entered only in the Sparkling Class, and must be presented in thick-walled sparkling wine glass bottles for safety. They must not contain sediment.
4. Ciders are to be presented in glass or plastic beer bottles of approximately 350ml capacity with appropriate closures.
5. The only identification must be in the form of a Bottle Tag (luggage tags are ideal, but tags may be made easily from file folders) attached to the bottle neck by an elastic band through the hole in the tag so it will not come off accidentally, but may be easily removed. The sketch below indicates the form of the label and the information required: Competitor's Name and Club, Class ID, Class Name, and Designation of "Entry 1" or "Entry 2" as shown, so that after the Competition the Competitor will know to which entry the Judges' Comments refer. Competitors entering Class J. Country Wine, should include on their Bottle Tags the style of the wine (table, dessert, aperitif, etc.) even though such information may have been included on the Registration Form. Beer entry tags should include the Subclass ID.
6. The Wine and/or Beer Entry Form must be enclosed with the entries.

	CLASS ID F
	CLASS DESSERT
○	ENTRY 1 OF 2
	JOHN M WINEMAKER
	WEST VAN VINTNERS

PART VII. APPENDIX

- A. A Brief History of BCAWA
- B. Competition Host Clubs 1973 - 2012
- C. Silent Auction Bid Sheet
- D. A Financial Statement
- E. Notes to Judges
- F. Judges Assignment List
- G. Components of the Competition Computer Program Labels
 - 1. Avery 5167 Entry Registration Numbers
 - 2. Avery 5160 Entry Information Labels
 - 3. Avery 5293 Circular Label for Medals
 - 4. Avery 5979 Coloured Labels for Faulty Entries
- H. Wine Judging Form
- I. Sparkling Wine/Cider Judging Form
- J. Judges' Comments Forms

A. Brief History of the British Columbia Amateur Winemakers Association

Amateur winemakers have been around for a long time in British Columbia. European immigrants brought traditional winemaking methods with them; Armed Forces veterans returning from Europe after the Second World War brought a new interest in wine.

Good quality wine grapes for winemaking were not readily available even into the 1980s. BC's first commercial winery (Growers) made its wine from loganberries in 1921 and fruits other than grapes have always been popular raw materials in BC.

Wine Art opened its first store on Broadway in Vancouver in 1957. They offered Spanish canned grape concentrates and the like. The law required them to have their windows covered with brown paper so passers-by couldn't see what was being offered for sale within.

For decades reefer trailers started appearing in the fall in vacant lots on the east side of Vancouver. They sold lugs of Zinfandel, Palomino, Alicante and other grapes grown in California's Central Valley.

Trailers of these grapes could also be found in the parking lot at Spagnol's at the east end of Ewen Avenue across the Queensborough Bridge.

In the early 1960s the first winemaking clubs started organizing and by the end of the decade amateur winemaking was doing well in BC. Several wine clubs held annual invitational competitions, to each of which was invariably attached a social event. Thus the winemakers in the Fraser Valley, Penticton, Victoria, Vancouver, Coquitlam and North Vancouver all got to know each other quite well.

There was another competition, run by the Penticton Harvest and Grape Festival each fall. Of course, this was a good opportunity to obtain grapes from the Okanagan and Similkameen Valleys. Labruscas were grown in abundance and turned into "foxy" wines. French hybrids such as Seibel 10878 or Baco Number 1 made a much better product. A white grape of unknown parentage called "Okanagan Riesling" was probably the most widely used white grape.

It is interesting to note, in the light of the BCAWA (1998) debate about "varietal wines", that pretty well all amateur wines in the early '70s were pure varieties, though commercial blends – "burgundies, Bordeaux" and proprietary concoctions under names such as Sentinel, Tiffany, Alpenweiss, Schloss Weinberg, Maria Christina, and so on were legion.

Realizing it would be more fun if all winemakers attending the Grape Festival were under the same roof, some members of the Bacchus Alumni club of Abbotsford undertook a bit of organizing. Many will remember the times at the Flamingo Motel in Penticton.

On a separate note, in May 1971 an event occurred that would help keep B. C. Amateur Winemakers in touch with each other – "The Grapevine" was born. Its founders were from four clubs; Cordova Bay, Vinovan, Bacchus Alumni and Vancouver. The Grapevine

continues to this day as an autonomous newsletter providing competition results, club news and winemaking topics to members of BC. wine clubs.

During the 1971 Penticton Grape Festival, the Penticton Winemaker's Guild hosted a dinner on the "S. S. Sicamous". The date was September 24th. At that dinner were about 150 amateur winemakers representing ten or so winemaking clubs from all over the Province. A suggestion was made that some sort of provincial winemaking organization might be a good idea.

The direct result of this was a committee known as PIC – the Provincial Investigation Committee. The five-committee members came from Vinovan, Bacchus Alumni, Coquitlam and the Vancouver Amateur Winemakers Association.

Over a series of meetings during the ensuing year, PIC constructed a questionnaire and circulated it to all clubs. It collected the results, analyzed them and devised a set of "Operating Parameters".

By the fall of 1972, interest in the now annual Penticton gathering had grown to the point that the year's Host Club, Vinovan, had to book the entire Pilgrim House motel and make arrangements for the overflow to be accommodated at the nearby Stardust Inn.

On the morning of September 16th 1972, twenty one winemakers from ten different clubs attended the final meeting of PIC in the Wayfarer's Room of the Pilgrim House.

The "Operating Parameters" plus a set of proposals for a Provincial Competition were unanimously approved for presentation to a General Meeting in the evening. A slate of officers to serve as the first executive was selected. It included members from Bacchus Alumni, Burnaby Vinegar Flies, Coquitlam Winemakers and VAWA.

The essence of the "Operating Parameters" was as follows:

Name: British Columbia Amateur Winemakers Association.

Objectives:

Assist in organizing meetings involving all clubs.

Assist in organizing a B.C. amateur winemaker's competition.

Assist both organized clubs and those wishing to become organized in whatever ways possible.

Proposals for the Provincial Competition were:

BCAWA to set down the governing rules.

Implementation of the competition and attendant social event to be carried out by Host Clubs.

The General Meeting approved the whole package and The British Columbia Amateur Winemakers Association was in business.

The date of the first Provincial Competition was set for May 26th 1973. The classes were established to be the same as those in the Amateur Winemakers of Canada National Competition. Those classes distinguished wines by purpose rather than by ingredient. There were two beer classes, light and dark, and a cider class. In addition two classes for BC. grapes, red and white, were established.

VAWA was the first Host Club. Members of the Competition Committee were from Bacchus Alumni and Vinovan as well as from the Host Club.

Two file folders containing the experience gained from running the first Competition were passed on and promptly lost. Out of this was born the “Competition Handbook”, 23 purple pages run off on a “ditto” machine.

In the early days, Judges for the Provincial Competition were found in the wine profession outside the ranks of amateurs. Reasons for this included concern about conflict of interest and lack of knowledge about the judging abilities of amateurs. It was just assumed that professionals would be competent.

At the October 1973 BCAWA Executive meeting, a report was commissioned to “...correlate available information and ideas concerning the possible formation of a Provincial Guild of Judges.” The report was submitted in February the following year. It took three more years to actually get the concept off the ground.

In September 1976, the BCAWA Secretary received a detailed proposal for establishing a Guild of Wine Judges. The BCAWA Council accepted the proposal. A committee was appointed, and the then Winemaster at André’s Winery retained to design and run the first training program.

The program ran for 15 weekly two-hour sessions from February to June 1977. The final session was an exam. All 18 participants passed.

The Judges Guild at this point consisted of people from only the Lower Mainland, and action was taken to get people on Vancouver Island involved.

An early training session held in Victoria had to do with threshold and discrimination testing of various wine components – acidity, bitterness, sweetness etc. The test solutions had been made up using Vancouver tap water. The palate rinsing water was from the Victoria water supply. The difference was so pronounced that the session was a complete failure.

The effort continued, however, and the Vancouver Island branch of the Judges Guild became established. For some time, there was much travelling across the waters to attend Guild sessions on either side. At a certain point, interest on the part of mainland members began to drop off, and Guild activities came to be held exclusively on the Island. Lately, the Mainland has trained many members to be judges and now there are about an equal number of judges in both areas. Maintenance sessions take place in Mainland, Victoria and Nanaimo chapters on a regular basis.

The original “Operating Parameters” under which BCAWA was founded have long since been replaced. First by a more formal “Constitution and By-laws”, and more recently by a new set of regulations in part imposed on BCAWA when it chose to be included under the Society Act in 1995. This latter move was made necessary by the possible threat of lawsuits arising from third party liability actions.

Finances have from time to time been a problem, and in times past chocolate bar sales and raffles helped out. People got sick of chocolate and raffles became illegal. Today an important part of our funding comes from the “Silent Auction” held in conjunction with the Competition. This event would not be the success it is without the generosity of many Clubs and Individual Members, and commercial supporters such as RJ Spagnol’s, Winexpert, Cellar Craft, etc.

BCAWA first hosted the Amateur Winemakers of Canada National Competition in 1975, and has done so about every four years since. In some cases, individual Clubs did the hosting, though many times the job was done by members of several Clubs working together.

For many years, BCAWA held its Annual General Meeting and its Competition at different times of the year. Eventually it was decided to bring these two events together on the same weekend. That is what happens today.

The AGM, as are all General Council Meetings, is open to all BCAWA Members. They are free to offer their opinions on all matters brought up. Voting, however, is confined to a single Delegate from each Member Club in attendance.

The elected officers of BCAWA consist of the President, Vice-President, Secretary, Treasurer, Chief Steward (usually from the next Host Club), National Director, four other Directors-at-large, and a representative (usually the Guild Master) from the BC Guild of Wine Judges. Various Committees and the position of Archivist are by appointment. The Executive meets a few weeks prior to each Council Meeting, of which there are three including the AGM.

B. BCABA Annual Competition Host Clubs 1973-2012

YEAR	HOST CLUB(S)	CHIEF STEWARD
1973	Vancouver Amateur Winemakers Association (VAWA)	Chas Plant
1974	Vintners of Coquitlam	Sid Smith
1975	Bacchus Alumni	Alan Engdahl
1976	Victoria WMG & Saanich Sommeliers	Jim Lord
1977	Chilliwack Zymurgy	Jack Kouwenhoven
1978	IOF Nanaimo	Dick Weismiller
1979	East Vancouver Enologists	Frank Clark
1980	VAWA	Sal Robinson
1981	Vinovan	Adrian Tulip
1982	Bacchus Alumni	Ian Stibbs
1983	Victoria WMG & Saanich Sommeliers	Robin McNeil
1984	Chilliwack Zymurgy	Shirley Mackie
1985	Nanaimo Winemakers	Dick Weismiller
1986	Vintners of Coquitlam	Sonia Garlinge
1987	VAWA	Jamie Ritchie
1988	Victoria WMG & Saanich Sommeliers	Robin McNeil
1989	Chilliwack Zymurgy	Eileen Smith
1990	Kamloops Winemakers Guild	Chuck Douglass
1991	Guild of Judges (Cup and Key)	Sal Robinson
1992	BCABA Executive	Sonia Garlinge
1993	Nanaimo Winemakers	Tony Pearson
1994	Victoria WMG & Saanich Sommeliers	Robin McNeil
1995	VAWA	Chas Plant
1996	Italvino	Brian Sproule
1997	Chilliwack Zymurgy	Sonia Garlinge
1998	Vinovan	Rob Belanger
1999	Revelstoke Winemakers Guild	Jack Leslie
2000	Saanich Sommeliers	Peter Howe
2001	VAWA	Mike Roman
2002	Kamloops Winemakers Guild	Linda Kouwenhoven
2003	Vinovan	John Matkovich
2004	Italian Canadian Winemakers	Erenesto Salvi
2005	Langley Fermenters	Wayne Crossen
2006	Saanich Sommeliers	Rick Homer
2007	VAWA	Mike Roman
2008	Italvino	Mike Roman
2009	BC Guild of Wine Judges	John Matkovich
2010	Nanaimo Wine Club	George Beck
2011	Kamloops Winemakers Guild	Art Hooper
2012	Chilliwack Zymurgy	John Ayriss
2013	Langley Fermenters	Wayne Crossen
2014		
2015		

C. A Silent Auction Bid Sheet

SILENT AUCTION BID SHEET		
BCAWA PROVINCIAL COMPETITION MAY 172003		
DONATED BY RJ SPAGNOL'S		
ITEM # 6 SIGNATURE SERIES B C PINOT NOIR KIT		
VALUE \$135.		
NOTE THIS KIT PRODUCES A HIGH END KIT WINE		
MINIMUM INCREASE PER BID \$5		
NAME	PHONE NO.	BID
1	STARTING BID	\$60.00
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		
16		
17		
18		

D. A Financial Statement

BCAWA COMPETITION MAY 2003	
North Vancouver BC	
Financial Statement	
REVENUES	
TICKETS 76 @ \$50.	\$ 3,800.00
AGM TICKETS 13 @ \$10.00	\$ 130.00
50/50 RAFFLE	\$ 54.00
COMPETITION ENTRIES 426 @ \$3.50	\$ 1,468.00
SILENT AUCTION	\$ 2,915.00
BCAWA ADVANCE	\$ 1,000.00
TOTAL REVENUE	\$ 9,367.00
EXPENSES	
MUSIC	\$ 426.93
MEDALS 207 @ \$3.00	\$ 621.00
TROPHY ENGRAVING	\$ 215.26
GLASSES RENTAL	\$ 0.00
COST OF COLLECTING ENTRIES AND TROPHIES	\$ 321.62
FERRY AND MILEAGE FOR JUDGES	\$ 234.00
JUDGES TICKETS 13 @ \$50 (Free tickets for judges)	\$ 650.00
BCAWA EXEC TICKETS 12 @ \$10 (Free tickets for BCAWA Exec)	\$ 120.00
DECORATIONS	\$ 151.69
STATIONERY/PRINTING/TICKETS	\$ 389.28
COMPUTER PRINTING	\$ 20.00
JUDGES TABLE BREAD/TOASTING WINE	\$ 46.29
TELEPHONE/POSTAGE	\$ 71.84
MISCELLANEOUS	\$ 38.61
RETURN OF BCAWA ADVANCE	\$ 1,000.00
MEET AND GREET +(Friday Evening)	\$ 250.00
JUDGING MORNING COFFEE (Saturday morning)	\$ 100.00
JUDGING LUNCH (Saturday Noon)	\$ 500.00
BANQUET (Saturday Night)	\$ 2,500.00
ANNUAL GENERAL MEETING BREAKFAST (Sunday Morning)	\$ 400.00
TOTAL EXPENSES	\$ 8,056.52
BALANCE	\$ 1,310.48
60/40 SPLIT WITH BCAWA	\$ 524.19

E. Notes To Judges

1. Judges should equip themselves with the following: pen or pencil, spittoon, corkscrew, bottle opener, flashlight, and pre-1983 clean Canadian one cent piece or other source of copper.
2. Judging Forms and Judges Comments Forms will be provided by the Chief Steward.
3. Please read the Class Descriptions carefully. They are the guidelines provided to the Competitors. If you are unsure whether an entry is in the correct class ask your Table Steward to get the Chief Steward. You may not disqualify an entry for being out of class without consulting the Chief Steward.
4. You will usually be working with another Judge. Each Judge will independently assess each entry and complete his/her judging sheet. When each Judge has assessed all the entries in the Flight, the pair will confer and come to an agreement as to which entries, if any, are of medal quality based on the following point totals: Gold - 18 or more; Silver - 16 to 17.99; Bronze - 14 to 15.99.
5. Discussion should be carried out at a subdued level so as not to disturb nearby Judges who have not completed their assessments.
6. If a pair of Judges is unable to reach an agreement on the top entry, your Table Steward will refer the matter to the Chief Steward who will likely ask another Judge, or Judges, to determine which wine is of higher quality. Note: This is NOT a re-judging, but is to be used only to break the tie.
7. If the Chief Steward has asked you to help determine the Best of Class from a group of Flight winners you will not be re-judging those entries but just selecting the single entry you consider to best represent the Class. The Chief Steward will then ask you and the other Judge whether your selection for Best of Class winner should go forward to contend for Best Wine of Show. Unless your Best of Class is of very high quality it should not be sent forward.
8. If the Chief Steward has asked you to help determine the Best Wine of Show you may be confronted by a large flight (potentially all the Best of Class winners). Your objective is to determine the single wine that best represents its Class. It is usually not difficult to agree on eliminating many of the wines but the finalists will likely require considerable discussion.

9. Thoughtful comments on an entry are greatly appreciated by the Competitor. When an entry demonstrates flaws or faults, comments are essential, and if you are confident in your diagnosis, should include suggestions for improvement or avoiding similar future flaws or faults. You are requested to help the Table Steward in entering comments on the Judges Comments Forms provided, and to ensure that those comments and your names are legible.
10. In the interests of sparing guests at the Social Event unpleasant surprises, have your Table Steward isolate wines you consider inferior (e.g., less than 12 points).
11. Many Stewards volunteer for the job in order to learn about judging. In most cases you should be able to involve the Steward in the tasting process, to help in the Steward's education. In other cases, due to the size or difficulty of the Flight, you may not feel able to do so. In either case, please make clear to your Steward exactly what you require of him/her, including completion of the Judges Comments Forms under your direction, and what you feel comfortable in offering in the way of an educational session.

F. Competition Judges Flight Assignments

ID	CLASS NAME	JUDGE	JUDGE	STEWARD	FLIGHT#	TABLE #	TIME	SIZE
	APERITIF SHERRY					1	AM	10
	APERITIF					1	AM	10
	DRY RED PINOT					2	AM	12
	OTHER DRY RED				1	3	AM	12
	OTHER DRY RED				2	4	AM	9
	DRY WHITE PINOT					5	AM	10
	CHARDONNAY				1	6	AM	12
	CHARDONNAY				2	7	AM	11
	OTHER DRY WHITE				1	8	AM	11
	OTHER DRY WHITE				2	9	AM	12
	AROMATIC WHITE GRAPE						AM	10
	ROSE					10	AM	10
	WHITE KIT					11	AM	12
	SPARKLING					12	AM	12
	CIDER						AM	6
	DRY RED BORD				1		PM	12
	DRY RED BORD				2		PM	12
	DRY RED BORD				3		PM	12
	CAB SAUV				1		PM	12
	CAB SAUV				2		PM	12
	RED ZINFANDEL				1		PM	12
	RED ZINFANDEL				2		PM	12
	RHONE STYLE RED						PM	12
	NON-VINIFERA RED GRAPE						PM	8
	DESSERT				1		PM	12
	DESSERT				2		PM	12
	AFTER DINNER						PM	11
	SOCIAL						PM	12
	COUNTRY TABLE						PM	12
	COUNTRY SOCIAL						PM	8
	RED KIT						PM	8
	BEST WINE OF SHOW							
								382

G. Components of the Competition Computer Program

This program was developed to facilitate the process of recording entries, producing labels for identifying entries and producing all reports required to summarize the Competition results. Currently, Microsoft Office Excel spreadsheet program is used in conjunction with Microsoft Word word-processing program to track competition results and produce necessary output. Detailed documentation is included in the package containing the spreadsheet and word-processing templates and Competition officials are encouraged to review the documentation provided.

All data provided on the Competition Entry form are to be entered into the competition spreadsheet.

The following are some examples of labels, worksheets and reports that will be needed.

Preparations for Registration/Judging

1. The Avery 5167 sheet of labels to generate two registration number labels for each entry (Example #1).
2. The Avery 5160 sheet of labels to produce three labels for each entry. (Example #2).
3. The Avery 5293 sheet of labels to produce the circular label that is put on the medals. (Example #3).
4. The Avery 5979 sheet of labels to produce the rectangular coloured label for faulty wines (Example #4).
5. A worksheet/report identifying the bottles entered by committed Judges/Trainees by Class and Flight.
6. A worksheet/report listing all entries by Class and Flight.

During Registration

7. All information placed on the Wine Entry form is to be entered into the spreadsheet.
8. Registration numbers on the Avery 5167 labels with the Registration Numbers are to be attached, one to the entry bottle and one to the Entry Form, to uniquely identify the wine.
9. The three part Avery 5160 registration labels are produced by the registration spreadsheet and the anonymous one is to be attached to the entry bottle during registration sorting.
10. A worksheet/report identifying the bottles by Class and Flight. entered by committed Judges/Trainees.
11. A worksheet/report listing all entries by Class and Flight.

After Judging

12. The Avery 5979 sheet of labels (rectangular coloured label) is attached to faulty wines and wines with scores under 12 points (Example #4).
13. Judges Comments Forms are returned to the chief steward so that entry scores can be updated in the competition spreadsheet program
14. The remaining two of the three part Avery 5160 registration labels are applied – one to the wine bottle to identify winemaker and club for the wine tasting session of the banquet and one to the Judges Comments Form to be given to the winemaker.
15. After all scores in a class are entered the Avery 5293 sheet of labels produces the circular label that is put on the medals.
16. The competition spreadsheet can be used to produce the following worksheet reports.
 - A worksheet/report of Best of Class trophy winners and Best Wine of Show.
 - A worksheet/report of medals by Competitor and value of medals by Competitor using the 58% rule (Gold 5.00, Silver 2.90, Bronze 1.68) to determine the Grand Champion Winemaker.
 - A worksheet/report of all entries sorted by class and in ascending or descending order of finish.
 - A worksheet of all data sorted by Competitor.
 - Many other reports may be generated.

Examples of completed labels.

Example 1. Avery 5167 (4x20 labels, 1.75"x0.5"), top & bottom rows of page 1 of many pages

Reg# 1	Reg# 1	Reg# 21	Reg# 21
to	to	to	to
Reg# 20	Reg# 20	Reg# 40	Reg# 40

Example 2. Avery 5160 (3x10 labels, 2.625"x1")

Reg# 43 C5 Cab Sauv Entry 1/2 100% Cab Sauv 2003	Reg#43 Harvey Winemaker West Van WM C5 Cab Sauv Entry 1/2 100% Cab Sauv 2003	Reg#43 Harvey Winemaker West Van WM C5 Cab Sauv Entry 1/2 100% Cab Sauv 2003
---	--	--

Example 3. Avery 5293 (20 labels, 1.67")



Example 4. Avery 5979 (3x10 labels, 2.625"x1")

Faulty	Faulty	Faulty
---------------	---------------	---------------

WINE EVALUATION SHEET

- Points APPEARANCE:
 1 Brilliant, Star-bright, and / or crystal clear, color correct
 0.5 Slightly dull / hazy or color faint or too pronounced
 0 Cloudy, sediment and/or inappropriate bubbles; color distinctly wrong



JUDGE _____ CLASS _____ DATE _____

- AROMA/BOUQUET:
 5 Complex, varietal, elegant; close to perfection for type
 4 Appealing and / or fruity
 3 Pleasant and / or delicate
 2 Undeveloped and / or absent
 1 Slightly off
 0 Distinctly unpleasant

- ACIDITY:
 2 Balanced and appropriate for type
 1 Low or high for sugar present
 0 Flabby and flat or sour and harsh

- SUGAR:
 1 Balanced and appropriate
 0.5 Sweet edged or slightly lacking for acid present
 0 Cloying or too dry

- BODY:
 1 Appropriate for type
 0.5 Slightly thin or heavy
 0 Thin and watery or too heavy

- ASTRINGENCY:
 1 Appropriate for age
 0.5 Slightly excessive
 0 Overpowering, harsh

- FLAVOR:
 3 Outstanding, complex, mature; near perfect for type
 2.5 Fruity, luscious, robust and / or varietal
 2 Appealing characteristics
 1.5 Not outstanding, but clean
 1 Lacking
 0 Distinctly off

- FINISH:
 3 Long-lasting after taste, flavors continue to develop and change, new qualities emerge
 2.5 Long aftertaste, appealing flavor characteristics may intensify
 2 Appealing qualities in flavor linger
 1.5 Some pleasing flavors
 1 Acceptable: no faults but no particular character
 0 Inappropriate bitterness and / or lingering off taste

- GENERAL QUALITY:
 3 Outstanding, distinguished, elegant
 2 Good, well made, with character
 1 Sound, no faults
 0 Flawed, faulty

Entry No.	Appearance (1)	Aroma and Bouquet (5)	BALANCE (5)				Flavor (3)	Finish (3)	General Quality (3)	Total Points (20)
			Acid (2)	Sugar (1)	Body (1)	Astringency (1)				

APPROXIMATE QUALITY GUIDE:

20-18 (GOLD)	17.9-16 (SILVER)	15.9-14 (BRONZE)	13.9-13.5	13.4-12	11.9-11	10.9-10	9.9-0
100-90	89-80	79-70	69-67	66-60	59-55	54-50	49-0
OUTSTANDING	EXCELLENT	VERY GOOD	Honorable Mention	AVERAGE	PALATABLE	FLAWED	FAULTY

Part VII – Appendix

SPARKLING WINE EVALUATION SHEET

Points **APPEARANCE/SPARKLE**

- 1 Brilliant, Star-bright, and / or crystal clear, color correct
Bubbles should be small and long lasting with creamy mouse
- 0.5 Slightly dull / hazy or color faint or too pronounced
Bubbles are large and don't last
- 0 Cloudy, sediment and/or no bubbles; color distinctly wrong

AROMA/BOUQUET:

- 5 Complex, varietal, elegant; close to perfection for type
- 4 Appealing and / or fruity
- 3 Pleasant and / or delicate
- 2 Undeveloped and / or absent
- 1 Slightly off
- 0 Distinctly unpleasant

ACIDITY:

- 2 Balanced and appropriate for type
- 1 Low or high for sugar present
- 0 Flabby and flat or sour and harsh

SUGAR:

- 1 Balanced and appropriate
- 0.5 Sweet edged or slightly lacking for acid present
- 0 Cloying or too dry

BODY:

- 1 Appropriate for type
- 0.5 Slightly thin or heavy
- 0 Thin and watery or too heavy

ASTRINGENCY:

- 1 Appropriate for age
- 0.5 Slightly excessive
- 0 Overpowering, harsh

FLAVOR:

- 3 Outstanding, complex, mature; near perfect for type
- 2.5 Fruity, luscious, robust and / or varietal
- 2 Appealing characteristics
- 1.5 Not outstanding, but clean
- 1 Lacking
- 0 Distinctly off

FINISH:

- 3 Long-lasting after taste, flavors continue to develop and change, new qualities emerge
- 2.5 Long aftertaste, appealing flavor characteristics may intensify
- 2 Appealing qualities in flavor linger
- 1.5 Some pleasing flavors
- 1 Acceptable: no faults but no particular character
- 0 Inappropriate bitterness and / or lingering off taste

SPARKLE RETENTION

- 1 Bubbles linger for a long time
- 0 Bubbles disappear quickly

GENERAL QUALITY:

- 2 Outstanding, distinguished, elegant
- 1.5 Good, well made, with character
- 1 Sound, no faults
- 0 Flawed, faulty



JUDGE _____ CLASS _____ DATE _____

Entry No.	Appearance/ Sparkle (1)	Aroma and Bouquet (5)	BALANCE (5)				Flavor (3)	Finish (3)	Sparkle Retention (1)	General Quality (2)	Total Points (20)
			Acid (2)	Sugar (1)	Body (1)	Astringency (1)					

APPROXIMATE QUALITY GUIDE:

20-18 (GOLD)	17.9-16 (SILVER)	15.9-14 (BRONZE)	13.9-13.5	13.4-12	11.9-11	10.9-10	9.9-0
100-90	89-80	79-70	69-67	66-60	59-55	54-50	49-0
OUTSTANDING	EXCELLENT	VERY GOOD	Honorable Mention	AVERAGE	PALATABLE	FLAWED	FAULTY

J. BCAWA Judges' Comments Form

Competition: _____ **Date:** _____
Class Name _____ **Class ID** _____ **Entry No.** _____

Appearance

Aroma and Bouquet

Balance

Flavour

Finish

General Quality

General Comments

Judges:

Place label here

Score _____ /20 _____