



**British Columbia Amateur Winemakers Association**

# Competition Handbook

~~Eleventh~~Thirteenth Revised Edition

~~March 2013~~

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## PART I. INTRODUCTION

### A. Preamble

This handbook has been developed for the following purposes:

- ~~2.1.~~ 1. To provide detailed guidelines for member clubs hosting the Provincial Competition.
- ~~4.2.~~ 2. To provide information for member clubs hosting their own competitions.
- ~~6.3.~~ 3. To provide the information necessary for members of BCAWA clubs to compete in the BCAWA Provincial ~~competitions.~~ Competition.
- ~~8.4.~~ 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~~ October 2018

## **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](http://bcgwj.ca) or:~~

~~Vancouver — Sam Hauck —  
Victoria — Colin Nicholson —  
Nanaimo — George Beck —.~~

~~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.~~
- ~~— 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)~~
- ~~3. Wines that score 13-13.9 points would be considered drinkable but nothing special. (Most entry-level commercial wines)~~

- ~~4. 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.~~
- ~~4. Wines that score 11-11.9 points are flawed wines. (barely drinkable but with a very noticeable problem)~~
- ~~4. 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~~Thirteenth 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.

## **DC. 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. A budget must be submitted to the BCAWA executive for their approval at the January executive meeting in the calendar year of the competition.~~

In developing a budget for the event, please consult the sample Financial Statement on p. 64 ~~should be consulted.~~ in Part VII Appendix C – A Financial Statement. Guidelines for a "Complete Package"

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~~To ensure financial success a Complete Package Option, Silent Auction is a required feature of the Social Event. It is the main source of fundraising associated with the annual event.

If the Host Club decides NOT to hold a silent auction any losses occurred by the social event will be the host clubs responsibility.

The host club should hold a "Meet and Greet" event on the first evening.

The BCAWA AGM should be held after the Judging is completed on the second day.

On the second day after the Competition Judging a dinner and Social Event is held at which the awards are presented.

The net profit will be split: 60% to the Host Club and 40% to BCAWA.

~~Unavoidable losses will be shared equally between~~

### **D. The Host Club and BC Guild of Wine Judges (BCGWJ)**

The BCGWJ is affiliated with BCAWA and train a body of judges for wine competitions of BCAWA Member Clubs, Provincial and National Competitions.

BCGWJ standardizes, as much as possible, the judging of wines in various categories of wines throughout all competitions of BCAWA Member Clubs and uses a 20 point modified University of Davis scoring system:

Gold	19.9-18	These wines are outstanding, elegant and are close to perfection. They have intense, complex aromas and flavors and a long complex lingering aftertaste.
Silver	17.9 – 16	These wines are well made, have appealing aromas and flavors and long lingering aftertaste.
Bronze	15.9 – 14	Wines scored in this range have some nice qualities and have pleasant aromas and flavors and a medium to long aftertaste
Acceptable	13.9 – 13.0	Wines in this range are acceptable but do not have the aromas, flavors or finish of a medal wine.
Poor	12.9 – 12	Wines in the range Poor to Undrinkable, have a problem that is a fault in the wine.
Barely Drinkable	11.9 – 10.1	
Undrinkable	10	There is no point in giving a wine less than 10 points.

BCAWA club members interested in learning more about the BCGWJ can visit [www.bcgwj.ca](http://www.bcgwj.ca)

## 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. ~~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.
3. It is important to set the date for the Competition at this time so that preliminary planning and venue booking can begin. Competition date shall be set in May and not be on either Mother's day or the long weekend. This is to encourage better attendance.

### In January of the Competition Year, the Chief Steward should:

1. ~~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.
  
- ~~3.2.~~ 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.
  
- ~~5.3.~~ 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 Prepare the Competitor's Package ~~has been emailed to:~~
  - ~~The BCAWA Webmaster,~~
  - ~~The official Club Contact of each member club for distribution to their members.~~
  
- ~~11.4.~~ Ensure that The Competitor's (Part VI Competitors' Package (see pp. 48-54) comprises) of this manual inclusive of:
  - Competition Entry Forms,
  - Competition Information including Competition Date, Entry Deadline Date and, Entry Fee, List of Drop Points, Social Events details - location, cost, times, etc.,
  - General Instructions for entering wines using online system
  - Entry Regulations,
  - Presentation of Entries instructions:
  
5. 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. The Secretary, BCAWA can be of assistance to distribute this information.
  
- ~~12.6.~~ 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.

7. Determine the date that the online system should begin accepting entries and the date that the online system should be closed to any new entries. Notify the Competition Administrator.



### **In March/April the Chief Steward Should :**

1. 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. **NOTE: All Judges should be selected from the BC Guild of Wine Judges. If a non BCGWJ person is deemed to be “equivalent to a wine judge” or if trainee is used, then they should be paired with a certified BCGWJ to maintain consistency.**
2. Determine availability of glassware and arrange for rental of approximate quantities needed (see Equipment and Supplies Committee Duties, p. 24).
3. Create a Registration team (number required determined by the Chief Steward), to manage the registration, sorting and labelling of competition entries.
- 3.4. 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.
- 4.5. 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. The Chief Steward should contact the BCAWA Treasurer to obtain the medals required for the competition.
- 4.2. Arrange for ~~pick up~~ pickup of entries from Drop Sites.
- 2.3. ~~Decide on date on which all to register, sort and label entries will be registered and contact 6 or 8 individuals as with the~~ Registration Team ~~to assist in the roughly two-hour process (2-3 people is enough).~~ This will take approximately 2 hours.
4. ~~Print out an adequate supply of large font labels with class name and letter for taping~~ Ask the Registrar to cartons after prepare the Flight Box Labels which will be taped to the wine boxes before the entries ~~have been~~ are sorted.
5. Ensure all Committee responsibilities have been met.

### **One Week Before the Competition the Chief Steward Should:**

1. 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.) **NOTE: All Judges should be selected from the BC Guild of Wine Judges. If a non BCGWJ person is deemed to be “equivalent to a wine judge”**

or if a trainee is used, then they should be paired with a certified BCGWJ to maintain consistency.

2. It is recommended to pair the judges together for the whole competition as they will be able to complete one flight and then move to the next flight and begin judging as soon as possible.

1.3. 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 Part VII Appendix, p.63 D).

2.4. 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		
	A	B	C
Aperitif Sherry	X		
Aperitif	X		
Bordeaux Style Red	X		
Cabernet Sauvignon	X		
Dry Red Pinot	X		
Dry Red Zinfandel	X		
Other Dry Red	X		
Rhone Style Red	X		
Non-Vinifera Red Grape	X		
Chardonnay		X	
Dry White Pinot		X	
Aromatic White Grape		X	
Other Dry White		X	
Rose Table		X	
Dessert		X	
After Dinner	X		
Sparkling			X
Social Wine		X	

Country Table	X		
Country Social		X	
Sparkling Cider			X

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

**Glass ————— 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<sub>7.2</sub>
2. Ensure that food preparation is separate from the Judging Room as smells coming from cooking near the judging room may adversely impact the judging.
- 2.3. 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~~, Refer to the Roles of the Table Stewards - Part II Provincial Competitions, Section E - Duties of the Table Steward.
- 3.4. Ensure that the Judges have the necessary Table Stewards, equipment and supplies<sub>7.2</sub>
- 4.5. 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<sub>7.2</sub>
- 5.6. Act as an arbiter in all cases where the disqualification of an entry for being out of class is considered<sub>7.2</sub>
- 6.7. 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~~ re-judging, but is to be used only in an attempt to break the tie<sub>7.2</sub>
- 7.8. Assign other Judges to situations where the original Judges are unable to come to an agreement<sub>7.2</sub>
8. ~~With the Registrar, determine Best of Class using points awarded,~~
- 10.9. Collect~~run~~ the ~~standings in each class and calculate~~ report which calculates the overall winners according to the 58% system (medal points). Grand Champion Winemaker. Choose the option "BCAWA Rules" when the report is ~~calculated by calculating total medal points of all classes except Class P – Sparking Cider~~ ran.
- 12.10.10 ~~In conjunction~~ Work with the Table Stewards to ensure that judging information has been turned into the Registrar ~~arrange~~ for entry into the judging of the best Competition System and that judged wine ~~entries~~ is recorked and stored for the Best Wine in Show (all the wines that have been recommended by the Judges for contention), social.
14. ~~Have the Table Stewards label all bottles and place medal winners among the others in their Classes,~~

~~16-11~~. 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:**

~~0. 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.~~

1. Notify the Webmaster that the competition is complete and the results may be posted to the BCAWA web page.

3.2. \_\_\_\_\_ 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.₂

4.3. \_\_\_\_\_ Within ten days ensure that the Judges' Comment Sheets have been distributed to all Competitors.₂

5.4. \_\_\_\_\_ Within ten days ensure that the winners are notified and their medals, ~~trophies etc.~~, and comment sheets are distributed.₂

7.5. \_\_\_\_\_ ~~5.~~ \_\_\_\_\_ Within ten days ensure that the Archivist receives the complete data from the Competition.₂

9.6. \_\_\_\_\_ ~~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~~labelled "Forward to next year's Chief Steward", and to the Executive.

7. A copy of the Financial Report should be sent to the BCAWA Treasurer with BCAWA's share of the revenue. BCAWA must be reimbursed the cost of all medals used during the competition. The cost of medals is removed from any profits before determining the split of the profits.

## B. Duties of the Registrar ~~offor~~ 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. The Registrar will enter the scores~~ into the DatabaseOnline System and ~~retrieval of~~will print all required datareports and labels.

~~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.~~

Competitors will use the Online Registration system to enter their wines into the competition.

### 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. Envelopes

#### 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:

~~16-1. Name, Address (are the labels and quantities that are 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 (a typical 300 bottle competition. Expect to spend about \$100 for all the 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 labels.~~

~~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.~~
  - a. ~~The Class Avery 5260 – For address labels – Quantity 1 box = 750 labels~~
  - b. ~~Avery 5160 – For Pre and Post judging labels – Quantity 1 box = 3000 labels. (6 labels per entry are required).~~
  - c. ~~Labels for BCAWA Provincial medals are the Avery 5293. Clubs may use different labels depending on medal size and appearance required.~~
  - d. ~~Medal labels – The following is a list of labels supported.~~
    - i. ~~Avery 5293 – round 1 2/3” dia (white) – Quantity 1 box = 600~~
    - ii. ~~Avery 8293 – round 1 1/2” dia (white) – Quantity 1 box = 400~~
    - iii. ~~Avery 5167 – rectangle 1/2 x 1 3/4 “ (white) – Quantity 1 box = 8000  
note this will be good for multiple competitions~~
    - iv. ~~Avery 8987 – rectangle 3/4 x 2 1/4 “ (Gold) – Quantity 1 box = 300~~
  - e. ~~Large Brown Envelopes (9” x 12”) for Flight documents and also for Competitor’s comment sheets and medals. – Quantity required about 100, depending on how many flights and individual competitors.~~

**NOTE:** Samples of these labels appear in Part VII, Section F - Components of the Competition Computer Program.

## After the Entry Close Date

### 1. Review the entries to make sure that the wine makers have entered the wines into the correct class.

- a. The Administrator of the Competition can log in as any registered winemaker without using a password and change their entries.
- b. Select option 23 – Log on as someone else, on the Wine Competition Administration Menu
  - i. Enter the competitors e-mail address. Note that no password is required if you are the Administrator.
- c. You are now logged in as the competitor and can edit any of their entries. Once the necessary changes are made you need to log out and then log back in as the administrator.

### 2. Review and edit the Wine Description and for the appropriate number of Judging Forms, judges.

- a. In the Wine Competition Administration Menu, select option 3 – Create Wine description for Judges ~~Comments Forms and Table Identifiers for~~
- b. Every Competitor will have entered the details of each of their entries into the online system including a description of their entry. Sometimes these descriptions will contain words or phrases that ~~Flight should the Chief Steward~~ would prefer that the judges not see. For example, mention of a specific vineyard is usually hidden from the judges.

Wine Competition		
Wine Competition Administration: Edit Wine Description for Judges		
Competition Selected: 2013 BC Provincial Wine Competition You are currently logged in as john@jcmaster.com		
Results for Wine Class B		
Bottle ID	Description Entered by Winemaker	Description to be seen by Judges
B137	Aperitif	Aperitif
B167	herbed aperitif	herbed aperitif
B426	Aperitif	Aperitif
B491	99.9% P. Gris/ginger+herbs 15% ABV	99.9% P. Gris/ginger+herbs 15% ABV

The screen capture above is actual data from the 2013 competition, and displays class B – Aperitif.

- c. The description in the right-hand box can be edited by the Chief Steward. None of the descriptions in the above example were modified, but hopefully you get the idea.

d. There are 2 sets of labels printed by the system. One is placed on the bottle before judging and has the right-hand (“sanitized”) description printed on it. The other is placed in Flight labelled folders (= Class labelled folder for Single Flight Classes), on the bottle after the flight has been judged and has the description that the winemaker originally entered printed on it.

**3. Chief Steward to decide which judges are going to judge each class and if required which flight.**

a. It is useful to have all folders in one Class the same colour and important to do this at this stage to ensure that judges are not judging their wines. If you wish to use a particular judge in a large class that they have entered wines in then they can be assigned them to a different flight which is the next main step in the process.

b. There are a number of tools that can be used to assist in this process. The first being the Judges qualifications in the various classes. This information should have been provided from the Guild Master. The second is Option 2 – Create Summary by Winemaker name. This will give you a list of all the wines that a particular judge may have entered.

c. Once the spread sheet or list is created for which judges will be judging which classes or flights then proceed to the next step.

**4. Organizing Entries into Flights for Judging**

**Wine Competition Administration: Assign Flights**

Competition Selected: 2013 BC Provincial Wine Competition  
You are currently logged in as john@jmcmaster.com

**Results for Wine Class B**

Bottle ID	Winemaker's Name	Vintage	Description to be seen by Judges	Flight #
B 137	Kroitzsch, Axel	2006	Aperitif	1
B 167	Mayer, Glen	2003	herbed aperitif	1
B 426	Kroitzsch, Axel	2007	Aperitif	1
B 491	Huyghebaert, Peter	2009	99.9% P. Gris/ginger+herbs 15% ABV	1

Save Changes

a. On the online system “Administration Menu” select Option 5 - labelled “Assign bottles to flights”. Enter the wine class that you wish to organize into the white box and then click on the “Go” button. A screen that looks like this will be visible.

This screen is actual data from ~~those of~~ the 2013 competition, and displays class B –Aperitif.

b. Wine Classes or Flights should typically be no more than 15 wines depending on entries and number of judges available. Option 1 – Create Status Report will display how many wines in each class have been entered and provide a good idea of how many flights the class will need to be divided by, if any.

c. Start organizing the entries into flights by entering a flight number in the box to the right of the entry details. Obviously this flight is a small one and all of the entries have been placed in a single flight. But imagine a very large class like E1 – Dry Bordeaux Style Red which had 53 entries in the 2013 competition. In this case, the Chief Steward divided the class into 3 separate flights, trying to group similar styles (ingredients) together and preventing judges from judging their own entries.

**5. Collect and verify the entries**

a. Once all entries have been collected, it is time to ensure that all of the wines that have been entered are physically accounted for. Select Option 4 – Receive Bottle Entries, shown below. Each bottle of wine will have a tag attached that has its Bottle ID on it. Check that it has been Received and move on to the next. Once this is completed, select Option 1 – Create Status Report and make sure that the bottles entered equals the bottles received. If the numbers match up then you know that all the wines that were entered are present.

2014 BC Provincial Wine Competition					
Wine Competition Administration: Receive Bottle Entries					
Competition Selected: 2014 BC Provincial Wine Competition You are currently logged in as rickinvictoria@shaw.ca					
Results for Wine Class ALL					
Winemaker's Name	Class	Description	Entry #	Received	
Pelizzari, Riccardo	A157	dry sherry from palomino grape	1	<input checked="" type="checkbox"/>	
Best, Margaret	A410	blend of many years and aromatics	1	<input checked="" type="checkbox"/>	
Kroitzsch, Axel	A443	Aperitif	1	<input checked="" type="checkbox"/>	
Nicholson, Colin	A548	Palamino grapes	1	<input checked="" type="checkbox"/>	
Pearson, Tony	A587	Blend of several vintages using California palomino grapes	1	<input checked="" type="checkbox"/>	
Kroitzsch, Axel	B259	herbed aperitif	1	<input checked="" type="checkbox"/>	
Mayer, Glen	B375	herbed aperitif	1	<input checked="" type="checkbox"/>	
Best, Margaret	B381	red vermouth	2	<input checked="" type="checkbox"/>	
Best, Margaret	B424	"pineau de charentes"	1	<input checked="" type="checkbox"/>	
Homer, Rick and Mary	B438	Vermouth style	1	<input checked="" type="checkbox"/>	

**6. The Bottle Sort**

- a. Start physically separating all of the entries into the various classes and flights. A supply of wine boxes equaling the total number of classes and flights in the competition should already have been collected. The Bottle Sort is one of the most critical parts of the competition. This is where the winemaker's label is removed from the bottle and replaced with a number. Obviously it's critical to ensure that only the appropriate number is attached to the bottle so that the correct winemaker's name can be reconnected with the entry after the judging is complete.
- b. Print out the labels for the boxes that will contain the wines for that Class and flight. Select Option 8 – Produce Flight Box Labels and print out all the labels. Tape the all the labels onto boxes.
- c. Print out the Pre-Judging labels. These are the bottle labels that the judges will see. Select Option 7 – Produce Pre-Judging Bottle Labels. Use the Avery 5160 labels for this. There are 3 labels in each row and a sample is shown below. The first label has the competitors name on it and this is just used as a control to make sure that everything matches up with the competitor's tag that is currently on the bottle. The 2<sup>nd</sup> and 3<sup>rd</sup> labels

C1 - 1	32	C1 - 1	32	C1 - 1	32
Colin Nicholson Saanich Sommeliers 100% Chardonnay		100% Chardonnay		100% Chardonnay	
Bottle# 32 / C1 - 1 / CEP C1 - 1		Bottle# 32 / C1 - 1 / CEP C1 - 1		Bottle# 32 / C1 - 1 / CEP C1 - 1	

go onto the appropriate bottle, making sure to double check that the bottle ID number on the label matches the bottle ID number on the competitor’s tag. The Pre-Judging labels should be vertically centered on the bottle and placed on each side of the bottle. Again, check to make sure that the tags and the labels match up and then remove the competitors tag and discard it. Place the newly labeled bottle into the correct box for its flight and class and repeat for the rest of the bottles. Below is a sample of what these labels look like.

d. The labels are printed in groups (flights within classes) with each flight separated by a blank row of labels. The groups should be cut through the blank row of labels which will give you a separate group of labels for each flight.

**7. The Paper Work**

a. No job is complete until all the paper work is completed. Now that the bottles are all labelled and put into the properly labelled boxes, it is time to get all the paperwork ready for the competition.

b. Prepare the Flight Envelopes. These will contain all of the comment sheets, Flight Recap Sheet, Flight Detail Report, and the Post judging labels. Select Option 26 – Flight Envelope Labels. Using the Avery 5260 labels print out the labels. Attach the labels to a large brown envelope.

2013 BC Provincial Wine Competition  
Judges' Comment Sheet  
Bottle ID: 32    Class: C1    Flight #: 1  
Class: Chardonnay    Entry #: 1  
Description: 100% Chardonnay

Appearance / Colour:
Nose:
Balance:
Flavour:
Finish / General Comments:
Point Score: _____ / 20
Judges:
Place Winemaker Label Here (after judging):

i. Print out the Judges Comment Sheets. Select Option 21- Produce Judges Comment Sheets and use the New (2015) form. These are printed on plain 8.5 x 11 paper. They are organized by class and flight so don't mix them up or the job will be more difficult. Using scissors or shears cut them down the middle to separate them and put them into the appropriate Flight Envelopes.

ii. Print out the Post Judging Labels using the Avery 5160 labels. There are 3 labels for each entry and they are printed on a single row of 3 labels. One label will be used on the Judges Comment sheet and the other ~~Classes~~2 will go on each side of the wine bottle after the judging is done. Here is an example of one label row (note that all labels are identical). The labels are printed in groups (flights within classes) with each flight separated by a blank row of labels. The groups should be cut through the blank row of labels which will give you a separate group of labels for each flight. Put these labels into the Flight Envelopes.

2009 Chardonnay (C1) Colin Nicholson Saanich Sommeliers, BC 100% Chardonnay	32	2009 Chardonnay (C1) Colin Nicholson Saanich Sommeliers, BC 100% Chardonnay	32	2009 Chardonnay (C1) Colin Nicholson Saanich Sommeliers, BC 100% Chardonnay	32
32/C1-1		32/C1-1		32/C1-1	

- iii. 4. ~~The Competition Entry Forms should be boxed alphabetically for possible reference during judging.~~ Print out the Flight Recap Sheets on plain paper. Select Option 13. There is one recap sheet for each flight and there is one line for each entry. After the judges have settled on a score for the entry, table stewards should record the score for each entry in the space provided. These also need to go into the Flight Envelope.
- iv. Print out the Flight Detail Report. Select Option 6. There is one page for each flight in the competition. The information contained in the report is a duplicate of what is printed on the Pre-Judging Label. The judges may refer to this report during judging. This should also go into the Flight Envelope.
- c. Prepare the Competitors Envelopes. Select Option 24 – Winemaker Address labels. Using the Avery 5260 labels print out the labels. Attach the labels to a large brown envelope (9" x 12"). Nothing goes into this envelope at this time but on the day of the Competition they will be filled with the Judges Comment sheets and any medals that the competitor may have won.

## 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 Judgepair of Judges will be allotted several ~~small Flights of 7 or 8 bottles flights~~ (a maximum of ~~12~~ 15 wines in a flight). 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~~ Judge's Comments ~~Forms~~ Sheets, 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 to~~ 19.90; Silver - 16 to 17.99; Bronze - 14 to 15.99. The Judges and Table Steward will cooperatively complete the ~~Judges~~ Judge's Comments Forms.

**NOTE: The maximum score that judges shall assign to a wine in a flight is 19.90 points. This allows for Best of class wines to be bumped up to 19.95 points if required. The top score of 20 points shall be reserved for Best in show ONLY.**

### ***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~~ disqualified for being out of 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~~Judges 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. **The maximum score that judges shall assign to a wine in a flight is 19.90 points.**

### ***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 maximum score that judges shall assign to a Best of Class wine is 19.95 points.**
- 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. **The Best of Show should be given the highest score of all of the contenders by making it .25 points higher than the next highest wine.**

**The maximum score of 20 points is reserved for Best Wine of Show if required.**



### D. Duties of the Registrar of Entries After the Judging

- 1) ~~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~~three Post-Judging labels for each entry and the Flight Judging Recap form.
- 2) ~~2.~~—The Table Steward will ~~label~~put the Post Judging labels on the Bottles and the Judges ~~Comments Forms and give~~Comment Sheets and then fill out the Flight Recap Sheet. Then return the completed Judges Comments ~~Forms~~Sheets and the completed Flight Recap Sheet to the Registrar ~~who.~~
- 2)3) ~~The Registrar~~ will ~~arrange~~then enter the scores for the ~~scores to be entered~~wine flights into the Database using Option 11 – Enter Wine Scores.
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.~~
- 5)4) ~~4.~~—The Registrar will arrange to have the Avery 5293 circular labels printed out and affixed to the appropriate medals. Select Option 20, then select the label type and the Wine Class. Print the labels.
- 5) ~~5.~~—The Registrar will arrange for the Judges ~~Comments Forms~~Comment Sheets to be sorted manually by ~~Club and then by~~ Competitor and placed in 24x109” X 12” or 24mm X 10.5mm brown envelopes, along with the appropriate medals, labelled with the Competitor’s name.
- 6) The above steps continue until all flights have been completed.
- 6)7) ~~To the extent possible the Judges Comments Forms~~Competitors Envelopes should be distributed to Competitors and club representatives at the awards presentation, thus reducing postage costs and post-Competition chores. Undistributed ~~Comments Forms~~Competitors Envelopes containing Judges Comment Sheets and Medals should be mailed or otherwise delivered to Competitors as soon as possible.
- 7)8) ~~6.~~—~~A printout of~~The Registrar shall then print out all medal winners ~~and trophy winners should be available for~~by Wine Class for the Master of Ceremonies (Chief Steward) to read out at the awards presentation. Use Option 17- Produce Presentation Script.
- 9) ~~7.~~—The Registrar shall then print out the Competition Statistics and give this to the Chief Steward. Use Option 14 – Produce Competition Statistics.

10)The Registrar shall then print out the Grand Champion Results and provide this to the Chief Steward. Use Option 15

11)The Registrar shall then create a Web Results HTML file and send this to the BCAWA Webmaster for publishing. This can be done the next day. Use Option 22.

8)12) Medals should be sorted by Class for presentation.

### E. Duties of the Table StewardsSteward

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 Verbal comments made by the Judges during the judging are not to be repeated. If the Judge asks for the Steward's opinion, feel free to provide your comments.~~

~~Names of winners are confidential and should not be conveyed to the Judges.~~

~~The Table Steward is required to:~~

~~1. Arrive, with necessary equipment (corkscrew, lint-free dish towel) at the place of the Competition at the time the Chief Steward has assigned<sub>7,2</sub>~~

~~3.2. 2. To Introduce themselves to the Chief Steward ~~and to~~<sub>1</sub> the Judges they are assisting<sub>7</sub> and the Registrar.~~

~~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,~~

~~3. 4. To Collect from the Registrar the Flight Detail Report for the Flight and the Judges' Comments Sheets.~~

~~4. Prepare the judges table by: setting out two sets of glasses corresponding to the number of entries in the flight; write the wine entry number on the foot of the corresponding glass; and layout judging sheets, pens, pencils, and erasers.~~

~~7.5. 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<sub>7,2</sub>~~

~~9.6. 5. To Ensure a supply of cubed or sliced baguette is available on the table<sub>7,2</sub>~~

~~7. 6. — To Consult with the Judges to determine if the entries are going to be judged in a different order than that recommended by the Competition System. If required, reorder the entries and Judges' Comments Sheets to correspond to the order that the entries will be judged.~~

~~11.8. — 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,~~

~~13.9. 7. — To Provide the Judges with such additional glasses as required for re-tasting toward the end of the judging process.~~

~~15.10. 8. — When Recork wine bottles after initial pouring has been completed in the Table Steward should recork wine bottles with T corks, and Sparkling, Cider, and Beer bottles with crown caps, Classes.~~

~~17.11. 9. — When On completion of the judging has been completed the Registrar of Entries will give, obtain the three Post Judging Labels (which contain the Table Steward name of the envelope containing the two remaining 5160 Avery labels winemaker) for each entry in that the Flight, and the Flight Recap sheet from the Registrar.~~

~~19.12.~~ 10. ~~The Table Steward will then label~~ Place 2 labels on the bottle, one on each side, and one on the ~~Judges~~ bottom of the Judges' Comments ~~Form~~ Sheets 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.~~

~~13.11.~~ The Table Steward will then return Fill in the ~~Judges~~ Flight Recap Sheet with the scores from the Judges' Comment Sheets.

~~21.14.~~ Return the Judges' Comments ~~Forms~~ Sheets and the Flight Recap sheet to the Registrar ~~of Entries who will have the scores entered into the Database,~~ to update the Competition System.

~~23.15.~~ 12. ~~To~~ Box the bottles appropriately, dispose of dirty glasses, clean the judging table and prepare for the next Flight as required.

~~25.16.~~ 13. ~~Before leaving,~~ check with the Registrar of Entries that all necessary tasks have been done.

## F. Duties of the Competition Committees

### Catering and Facilities Committee

- 1) ~~4.~~—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).

Note that most halls will now need some proof of insurance prior to allowing groups to rent. PAL Insurance Brokers Canada, based out of Calgary offers flexible insurance packages for events that include alcohol liability and property damage coverage. Contact them at [www.palcanada.com](http://www.palcanada.com)

- ~~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.

a) ~~3.~~— for rates and more information.

b) In addition to the insurance, some halls will ask that you get a Liquor License.

- 2) 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),

- 3) ~~4.~~—By January arrange for Music for the Social Event.

- 4) ~~5.~~—Arrange for transportation (pickup from ferries etc.) with priority for Judges.

- 5) ~~6.~~—Obtain “Serving it Right Information” from ~~ICBGBCLDB~~ by April.

- 6) ~~7.~~—Decorations as required.

7) ~~8.~~—Post signs in the hall encouraging people to NOT drink and drive. On the signs, provide alternative forms of transportation such as phone numbers for local taxi numbers, phone numbers for car delivery services, etc.

~~7)8)~~ Arrange for ~~cleanup~~clean up after event if required.

~~8)9)~~ ~~9.~~—Obtain Hotel rates for members requiring accommodations.

~~9)10)~~ ~~10.~~—Determine whether any members are willing to billet guests, with priority for Judges.

| ~~10)~~11)~~11.~~—Make and post directional signs to the event if required.

| ~~11)~~12)~~12.~~—Promote the wearing of Club Tee Shirts and or Name Badges.

## **Finance Committee**

The Finance Chair is responsible for:

1. ~~1.~~—Planning a budget for the competition, business and social events; this person must work closely with all committees.
- ~~3.2.~~ ~~2.~~—Submitting a budget to the BCAWA Executive at its January meeting.
- ~~5.3.~~ ~~3.~~—Arranging for design, printing, and distributing of tickets and collecting payment in advance of the event.
- ~~7.4.~~ ~~4.~~—Paying all expenses.
- ~~9.5.~~ ~~5.~~—Submitting a financial statement to BCAWA within one month of the Competition (~~see~~ Part VII Appendix, p. 62 C - A Financial Statement).
- ~~10.6.~~ Arrange for signing up for a Square credit card reader. This allows people to pay for Silent Auction purchases using a credit card. This makes collecting payment after the silent auction easy and increases the clubs revenue because not everyone will have cheques but everyone will have a credit card. The device is free and works on all smart phones and tablets and the payment is deposited right into your bank account. They get revenue from a small percentage of your sales (2.65%). For more information go to [www.squareup.com](http://www.squareup.com)

## **Silent Auction Committee**

1. ~~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.
- ~~3.2.~~ ~~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~~ Part VII Appendix p. 61B - A Silent Auction Bid Sheet). A pencil should be placed at bidding sheet.



~~5.3.3.~~—The time at which the Auction closes should be announced during the event.

~~7.4.4.~~—The Silent Auctioneer should collect the bidding sheets and announce the winners' names when bidding closes.

~~9.5.5.~~—The member responsible for Finance should assist the Silent Auctioneer in collecting the amounts bid.

~~11.6.6.~~—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~~ Part VI)
  - ~~BCAWA Competition Entry Forms,~~
  - Competition Information including Competition Date, Entry Deadline ~~Date~~ and Entry Fee, List of Drop Points, Social Events details — location, cost, times, etc.
  - Entry Regulations;
  - Presentation of Entries Instructions;
  
2. ~~2.~~ Avery Labels for the Registrar of Entries:
  - ~~#5167 (4x20) for numbering Bottles and Entry Forms,~~
  - ~~#5260 for Address Labels – 1 box = 750 labels~~
  - ~~#5160 (3x10) for creating the 3 Identification Pre and Post Judging Labels, — 1 box = 3000 labels~~
  - ~~#5293 (4x6) for the circular labels for medals, — 1 box = 400~~
    - ~~#5979 (3x10) for faulty entries (coloured labels).~~
  - ~~3. Large Brown envelopes (9" x 12") for Flight documents and for Competitors comment sheets and medals – 100 required~~
  
3. The following sheets are required by the Judges (~~see Appendix, pp.69–71~~):
  - ~~BCAWA Judging Form – Wine,~~
  - ~~BCAWA/BCGWJ Judging Form – Wine (Part VII Appendix G- Wine Evaluation Sheet) – approximately 80 required (2 for every flight plus a few extra)~~
  - ~~BCGWJ Judging Form — Sparkling/Cider, (Part VII Appendix H- Sparkling Wine Evaluation Sheet) – 5 required which includes spares.~~
  - ~~Each form has spaces for 14 entries. Enough copies PDF versions of each form must be these forms in full sized format (11" x 14") are available for all from the judging sessions, BCGWJ's Guild Master or from the BCGWJ's website, [www.bcgwj.ca](http://www.bcgwj.ca)~~
  - ~~Judges' Comments Forms Sheets (Part VII Appendix I Sample Completed Judge Comment Sheet). The blank forms are printed from the Competition System. These forms are used by the judges for recording comments and scores. They may be scanned into the system after the judging and the original paper copy will be sent given to the competitors (see Appendix, p. 71) competitor with their medals.~~
  
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.~~
- 5. A roll of paper suitable for covering tables. Some form of identification should be written on the end of the tables so that Judges know where to go.
- 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 and Cider 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, reducing the amount of glasses that you need to rent.
  - ~~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 supply of plastic T-corkcorks or a supply of corks and a floor corker, for closing each entry after the initial pouring has been completed. Note that most corks can be reused but there may be a few that cant be.
  
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. Red Solo cups work good for this purpose.
  
13. Computer with printer and paper for entering all competition entry information and printing results.
  
14. The Competition Medals. The Medals for Provincial Competitions are provided by the BCAWA. The medals are obtained from the BCAWA Treasurer, and the Club will reimburse BCAWA \$3.00 or the current cost, per medal used.
  
15. Dump buckets and water carafes for social tables at banquet. Cards naming Classes for social tables at banquet.

~~PART III.~~ **BCAWA OFFICIAL CLASSES**  
Proposed – August 2018

~~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 table 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 type wines.

~~The very sweet~~ belong in this class. A "nutty" characteristic is often present. These wines of these types have been fortified with brandy or neutral grape spirits to a moderately high alcohol content and frequently have undergone oxidation during baking and/or barrel ageing or have been fermented with flor yeast and aged under a flor film. Titratable acidity is low. Non-grape examples must be placed in this class. The sweeter Sherries, Madeira, and related wines belong in the After Dinner Class. ~~and herbed aperitif wines belong in Class B.~~

**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:	<del>0.980-990</del> <u>– 1.007030</u>
Acid:	4.0 g/l <del>–</del> 5.5 g/l
pH:	2.9 <del>–</del> 3.3

## **Class B. Aperitif**

~~Herbed or otherwise flavoured wine for use~~ Wines in this class are designed as an aperitif. Wines that or a digestif. They have been created to exhibit the a strong aperitif characteristic of the ingredient stimulating effect on the salivary glands due to ingredients such as citrus, muscat, or other strongly flavoured fruits belong in this class. The class includes flavoured fruit as well as a diversity of aromatic and slightly bitter herbs. They are usually fortified and may range from dry to very sweet. They include vermouth ~~type wines as well as types and those similar to the commercial patent aperitifs. Most tend to the sweet rather than the dry end of the sugar spectrum~~ Non-grape examples must be placed in this class.

### **Technical Characteristics**

Ingredients:	No restrictions.
Alcohol:	16% - 18%
Colour:	No restrictions.
Sugar:	<del>Medium</del> <u>5% - 11% (off dry to very sweet.)</u> _____
Specific Gravity:	<del>.992 - 1.000 - 1.040</del> <u>036</u>
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~~Entries in this class 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.~~ are some of the flavours that you will find in this wine. Any combination of barrel fermentation and/or aging, sur lie, stirring, ML may require time to develop in glass. Oak should blend with fruit. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style.

### **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 <del>-0.995-</del> <u>.994.</u>
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~~Vitus vinifera grapes such as any of the ~~muscats~~Muscat's, Bacchus, ~~Ehrenfelser~~, ~~Gewürztraminer~~Ehrenfeltser, ~~Gewürztraminer~~, Malvasia, Optima, Ortega, Pearl of ~~Csaba~~Casaba, 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. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style.

### **Wine Characteristics**

~~Gewürztraminer~~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% - <del>23</del> %.
Specific Gravity:	0.990 – 1. <del>000</del> . <u>002</u>
Acidity:	<del>6.5g0g</del> /L – <del>89</del> .0g/L.
pH:	3.0 - 3. <del>7</del> . <u>4</u>



**Class C3. Dry White Non-Vinifera**

BCAWA does not currently use this class. This suggestion was reaffirmed in July 2018.

### **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). As with any table wine, the sugar-acid balance must convey the impact of dry table wine style.

#### **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 <del>-0.998-</del> <u>.996</u> .
Acidity:	6.0g/L - <del>78.</del> 5g/L.
pH:	3.0 - 3. <del>7.</del> <u>4</u>

## **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. Entries will be considered for the AWC National Competition as Class C4, Other Dry White.

### **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.

As with any table wine, the sugar-acid balance must convey the impact of dry table wine style.

### **Technical Characteristics**

Ingredients:	Grapes
Alcohol:	9% - <del>13.5%</del>
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 - <del>.997</del> <u>.996</u>
Acid:	6g/l - 8.5g/l
pH:	<del>3.0 - 3.7</del>

~~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.~~

Light, refreshing, transparent pink to very pale red wines. Wines that are unmistakably red are not acceptable. Sweetness ranges from dry to off-dry. The most interesting rosés tend to be made from the juice of black grapes fermented with little or no skin contact but small amounts of red wine may also be added to a white wine. Slight spritz is permissible. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Non-grape rosés belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker. Blends of grape and less than 95% non-grape may also be entered here. Non-vinifera rosés are acceptable in this class.

### **Technical Characteristics**

Ingredients:	Red and black grapes with colourless juice are most successful, but blends of red and white wines are permitted.
Alcohol:	9% - <del>12</del> <u>13.5</u> %
Colour:	Pink: pale to deep. An orange tinge is permissible. Red or purple are undesirable. Amber is unacceptable.
Sugar:	0% - <del>1.5</del> <u>2.0</u> %
Specific Gravity:	0.990 - <del>0</del> <u>.998</u>
Acid:	6.0 g/L - <del>7.5</del> <u>8.0</u> g/L
pH:	3.1 - <del>3.7</del> <u>4</u>

## **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, Carmenerere, 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~~<sup>one</sup> or more of the following six varieties: Cabernet franc, Cabernet Sauvignon, Carmenerere, 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.~~

A blend in this class containing 85% or more Cabernet Sauvignon must be entered in class E7. (Cabernet Sauvignon)

### **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.

**Carmenerere.** 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 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% - <del>16</del> <u>16</u> %
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 <del>0.995</del> <u>.994</u>

Acidity: 5.0g/L ~~6.7g~~ 7.0g/L  
pH: 3.4 – 4.0  
Tannin: May be somewhat astringent.

## **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~~ Flavours can be cherry, spice, raspberry, currant, and 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% - <del>16</del> <u>15</u> %
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0. <del>995</del> <u>994</u>
Acidity:	5.0g/L <del>6.7g</del> <u>7.0g</u> /L
pH:	<del>3.4</del> <u>4.03</u> <del>3.8</del>

### **Class E3. Non-Vinifera Red Grape**

A red table wine made from grapes of which at least 9585% are interspecific hybrid varieties. They include, as varietals 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 515% 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.

#### **Technical Characteristics**

<u>Ingredients:</u>	<u>Grapes</u>
<u>Alcohol:</u>	<u>11% - 16%</u>
<u>Colour:</u>	<u>Medium red to garnet</u>
<u>Sugar:</u>	<u>0.0% - 1%</u>
<u>Specific Gravity:</u>	<u>0.990 - 0.994</u>
<u>Acidity:</u>	<u>5.0g/L -7.0g/L</u>
<u>pH:</u>	<u>3.4 – 4.0</u>
<u>Tannin</u>	<u>May be somewhat astringent</u>



## **Class E4. Dry Red Zinfandel**

Wines in this class must contain a dry red table wine made from at least 85% Zinfandel grapes. Primitivo grapes are acceptable. The remaining 15% may be any other ingredient.

### **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 - 0.995994
Acidity:	5.0g/L - <del>6.7g</del> 7.0g/L
pH:	3.4 – 4.0
<u>Tannin:</u>	<u>May be somewhat astringent.</u>

### **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~~Syrah (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~~Syrah.** 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. <del>996</del> <u>994</u> .
Acidity:	5.0g/L <del>-6.7g-</del> <u>7.0g/L</u> .
pH:	3.4 – 4.0.
<u>Tannin:</u>	<u>May be somewhat astringent</u>

## **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), ~~E3 (Non-Vinifera Red Grape)~~, 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~~Limburger, Barbara, 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~~85% hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table).

### **Wine Characteristics**

~~Lemberger~~Limburger. 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% - <del>16</del> <u>16</u> %.
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.

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

### **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% - <del>16</del> <u>16</u> %
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 <del>—</del> <u>0.995994</u>
Acidity:	5.0g/L <del>-6.7g-</del> <u>7.0g/L</u>
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.~~

Tannin: May be somewhat astringent.

**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.~~

~~These are NOT fortified wines.~~ Wines such as ports, sweet sheries, 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, ~~Ice wine~~Ice-wine 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.~~

~~Dessert wines made from 95% or more non-grape must be entered in this class. Dessert wines that are blends of grape with less than 95% non-grape are acceptable. Non-vinifera dessert wines are acceptable.~~

~~The style of the wine should be indicated on the Registration Form.~~

**Technical Characteristics**

	<b>Botrytis Affected</b>	<b>Ice wine Style</b>	<b>Other Dessert Styles</b>
<b>Ingredients</b>	No Restrictions		
<b>Alcohol</b>	9% - 14%	9% – 13%	8.5% - 14%
<b>Colour</b>	No Restrictions		
<b>Sugar</b>	15% - 22%	15% - 26%	6.5% - 15%
<b>Specific Gravity</b>	1.060 – 1.090	1.060 – 1.110	1.025 – 1.060
<b>Acid</b>	Minimum 8g/L	9g/L – 14g/L	Minimum 8g/L
<b>pH</b>	2.9 – 3.4		

~~Botrytis Affected    Icewine Style    Other~~

### **Class G. After Dinner**

Wines in this class are for use after dinner or on other occasions in place of a liqueur, perhaps with nuts or cheese. They are rich, sweet, full bodied and alcoholic. Any ingredient is acceptable. Wines such as port, sweet sherry or madeira types or other wines that have been fortified, baked or otherwise made using appropriate processes belong in this class. Most wines in this class will have been fortified by the addition of brandy or neutral spirits. An unfortified wine naturally home-fermented to high alcohol is also acceptable. Acid and astringency should be muted. Any appropriate ingredients are acceptable.

### **Technical Characteristics**

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

**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% - <del>20%</del> <u>22%</u>
colour:	No restrictions
Sugar:	<del>15% - 20%</del> <u>6% - 12%</u>
Specific Gravity:	<del>1.017 - 1.014</del> <u>1.040 - 1.038</u>
Acid:	<del>3.9 - 4.0</del> g/l <u>5.5 - 6.0</u> 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~~ All wines with virtually any food detectable carbon dioxide pressure in the bottle and showing visible sparkle in the glass should be entered in this class. 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.~~ Cloudy sediment of any kind, in the bottle or in the glass, is unacceptable. Presence of a secondary fermentation capsule or capsules in the bottle is not a fault. There is no restriction on ingredients

### **Technical Characteristics**

Ingredients:	No restrictions.
Alcohol:	9% - 12%
Colour:	No restrictions.
Sugar:	0% - 6%
Specific Gravity:	<del>0.992990</del> to <del>1.016014</del>
Acid:	9 - 12 g/L
pH:	2.8 - 3.4



## **Class I. Social Wine**

A Social wine should be enjoyable with or 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~~wines 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~~would be a ~~patio~~good choice of wine ~~not~~for a ~~table wine and may be served alone or with light style foods (snacks)~~social function.

### **Technical Characteristics**

Ingredients:	<del>————</del> <u>No restrictions.</u> <u>White or Red grapes/Juice</u>
Alcohol:	8% - <del>11</del> <u>12</u> %
Colour:	Appealing, no restrictions.
Sugar:	<del>21.0</del> <u>21.0</u> % - <del>56</del> <u>56</u> %
Specific Gravity:	<del>1.000</del> <u>1.000</u> <del>.994</del> <u>.994</u> - <del>1.012</del> <u>1.012</u> <del>014</del> <u>014</u>
Acid:	6 g/l - 10 g/l
pH:	<del>3.4</del> <u>3.4</u> <del>2.9</del> <u>2.9</u> - 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 KitZ. Provincial Crush**

~~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~~This class will consist of wines made from the Provincial Crush which will be defined in the competition notice on the BCAWA Website.

Entries must be made from 100% grapes received through the Provincial Crush program. No blending is allowed.

The 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~~this class will be judged as the appropriate class that they fall into, as defined 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.competition notice.

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

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## PART IV. AWARDS

1. ~~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. ~~2.~~ Once the Judges have established the medal winners in each of the official classes, ~~the Chief Steward awards~~ a report is produced from the Competition System to determine the Grand Champion Wine Maker. 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.
3. No extra points are awarded to entries designated Best of Class.
4. No points are awarded for Cider or for Best Wine in Show.
5. ~~3.~~ A silver-plated tastevin is awarded to the Grand Champion Winemaker, engraved as follows: **BCAWA Grand Champion Winemaker Year 20XX**
6. The tastevin is supplied to the organizers by the Treasurer of BCAWA at a cost of \$10 each along with the competition medals.
7. If time permits, the winners' names may also be engraved on ~~these trophies~~ the tastevin, otherwise ~~they~~ it should be added later.

## PART V. AMATEUR WINEMAKERS OF CANADA ENTRIES

1. ~~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. Our entries are based on annual membership. Get this info from our national director.
2. ~~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. ~~3.~~ BCAWA classes C2 (White Pinot), and 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); in E1 (Bordeaux Style Red) (for E5).~~
4. ~~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. ~~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. This section describes the actions to be taken to establish the competition and communicate to BCAWA Clubs:~~

- ~~Competition Information – date, time, location, etc~~
- ~~€.~~ Entry Regulations
- ~~Ⓓ.~~ Presentation of Entries

B



**A. Competition Information (Example)****20xx BCAWA Provincial Competition**

Hosted By .....

**May xx, 20xx** [Name of Host Club]DateAt the ..... [Location of Competition]

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

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

2 pm - AGM

6 pm - Dinner and awards

Tickets \$~~xx.00~~ **Price of Ticket** per person, include "Meet and Greet" and the Awards Dinner

Tickets reserved by e-mail to ..... [Name Club Designate responsible for ticket sales]

..... Phone ..... [Phone Number of Club Designate responsible for ticket sales]

Tickets should be paid for in advance by mail.

Make cheque payable to "[Name of Host Club]" and

Send cheque to ..... [Address of Club Designate responsible for ticket sales]

- 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 "[Name of 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~~B. Entry Regulations

1. ~~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. ~~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.~~
3. 4.—Competitors will use the Online Registration system to enter their wines into the competition.
- 5.4. Each bottle also requires a tag (see example in “Presentation of Entries”).
- 6.5. 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.
- 7.6. 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.
- 8.7. 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.
- 9.8. 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~~significant adjustments to a blend ~~do not make “different”~~ wines are permissible for the second entry.

## **DC. 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. ~~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.
  
- ~~3.2.~~ 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.
  
- ~~5.3.~~ 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.
  
- ~~7.4.~~ 4. Ciders are to be presented in glass or plastic beer bottles of approximately 350ml capacity with appropriate closures.
  
- ~~9.5.~~ 5. The only identification must be in the form of a Bottle Tag (~~luggage tags are ideal, but tags may be made easily~~ which is printed from file folders) attached to the Competition System. ~~Cut the tag out and attach the tag to the bottle neck by cardboard. Use an elastic band through the hole in the tag to attach the tag to the neck of the bottle~~ 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.



**2013 Saanich Sommeliers**

Murray Bierd  
1875 San Miguel Rd  
Victoria, British Columbia  
V8N 2G9

Phone: 250-477-6262  
Club: Saanich Sommeliers

**Class: C1 - Dry Red Bordeaux Style**  
Year: 2012      **Class Entry#: 1**

Description: 100% Merlot, oaked

## PART VII. APPENDIX

- A. ~~A.~~ — A brief history of BCAWA
- ~~B.~~ ~~Competition Host Clubs 1973–2012~~
- ~~C.~~ ~~B.~~ ~~C.~~ — Silent Auction Bid Sheet
- ~~D.~~ ~~C.~~ ~~D.~~ — A Financial Statement
- ~~E.~~ ~~D.~~ ~~E.~~ — Notes to Judges
- ~~F.~~ ~~E.~~ ~~F.~~ — Judges Assignment List
- ~~G.~~ ~~F.~~ ~~G.~~ — Components of the Wine Competition Computer Program Labels System
  - 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~~
- ~~L.~~ ~~G.~~ ~~H.~~ — Wine Judging Form
- ~~M.~~ ~~H.~~ ~~I.~~ — Sparkling Wine/Cider Judging Form
- ~~N.~~ ~~I.~~ ~~J.~~ — Judges' Judges Comments ~~Forms~~ Form

## 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~~ is no longer being produced. We now rely on the BCAWA and club websites to

~~this day as an autonomous newsletter providing~~ provide 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 24<sup>th</sup>. 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 16<sup>th</sup> 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 26<sup>th</sup> 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 and Web Master are by appointment. The Executive meets a few weeks prior to each Council Meeting, of which there are three including the AGM.

**~~B. BCAWA Annual Competition Host Clubs 1973-2012~~**

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**B. A Silent Auction Bid Sheet**

<b>SILENT AUCTION BID SHEET</b>		
BCAWA PROVINCIAL COMPETITION MAY 17, 2003		
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

### **C. A Sample Financial Statement**

BCAWA Competition May 2-3, 2014		
Victoria BC		
<b>REVENUES</b>	<b>Budget – 100 ticket sales</b>	<b>Budget – 80 ticket sales</b>
TICKETS @ \$60.	\$6,000	\$4800
BCAWA advance - \$1000 if required		
RAFFLE	\$100	\$100
COMPETITION ENTRIES 300 @ \$5.00	\$1,500	\$1,500
Live Auction (cases of wine X 3)	\$250	\$250
<b>TOTAL REVENUE</b>	<b>\$7,850</b>	<b>\$6,650</b>
<b>EXPENSES</b>		
MUSIC	\$575.00	\$575.00
MEDALS 250 @ \$3.00	\$750.00	\$750.00
GLASSES RENTAL	\$300.00	\$300.00
COST OF COLLECTING ENTRIES	\$200.00	\$200.00
FERRY AND MILEAGE FOR JUDGES	\$250.00	\$250.00
DECORATIONS	\$150.00	\$150.00
STATIONERY/PRINTING/TICKETS	\$30.00	\$30.00
COMPUTER PRINTING and label costs	\$100.00	\$100.00
JUDGES TABLE BREAD	\$50.00	\$50.00
TELEPHONE/POSTAGE	\$70.00	\$70.00
MISCELLANEOUS	\$100.00	\$100.00
RETURN OF BCAWA ADVANCE - if required		
MEET AND GREET +(Friday Evening)	N/A	N/A
JUDGING MORNING COFFEE (Saturday morning)	\$75.00	\$75.00
JUDGING LUNCH (Saturday Noon)	\$250.00	\$250.00
BANQUET (Saturday Night) 100 x \$30	\$3000.00	\$2400.00
JUDGES TICKETS 20 @ \$30 (Free tickets for judges)	\$600.00	\$600.00
Hall Rental	\$1000.00	\$1000.00
Party Alcohol Liability insurance (PAL)	\$250	\$250
Liquor License – to satisfy hall	\$25	\$25
<b>TOTAL EXPENSES</b>	<b>\$7,540</b>	<b>\$6,940</b>
<b>SUB-TOTAL</b>	<b>\$310</b>	<b>-\$290</b>
SILENT AUCTION	\$3,000	\$3,000
<b>BALANCE</b>	<b>\$3,310</b>	<b>\$2,710</b>
60/40 SPLIT WITH BCAWA		

E.

**NOTE: The current costs may vary but this is intended to provide a fairly accurate list of the various revenue and expenses that you will need to account for.**



### D. Notes To Judges

1. ~~1.~~ Judges should equip themselves with the following: laminated judging aids, pen or pencil, spittoon, corkscrew, bottle opener, flashlight, and pre-1983 clean Canadian one cent piece or other source of copper such as a copper stir stick.
2. ~~2. Judging Forms~~ Wine Evaluation Sheets and Judges ~~Comments Forms~~ Comment Sheets will be provided by the Chief Steward.
3. ~~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. ~~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. ~~5.~~ **NOTE: The maximum score that judges shall assign to a wine in a flight is 19.90 points. This allows for Best of class wines to be bumped up to 19.95 points if required. The top score of 20 points shall be reserved for Best in show ONLY if required.**
- 5.6. Discussion should be carried out at a subdued level so as not to disturb nearby Judges who have not completed their assessments.
- 6.7. ~~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.
- 7.8. ~~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.
- 8.9. ~~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.



~~9-10.~~ 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~~ Judges' Comment Sheets provided, and to ensure that those comments and your names are legible.

~~10-11.~~ 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).

~~11-12.~~ 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~~ Judges' Comment Sheets under your direction, and what you feel comfortable in offering in the way of an educational session.

**FE. Competition Judges Flight Assignments - Sample**

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
	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
	BEST WINE OF SHOW							
								382



## **F. 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.

This system was developed by John McMaster, a member of BCAWA, with input from countless of Competition Registrars. The System enables:

- individual winemakers to
  - register the details of their competition entries
  - produce bottle “luggage” tags for each entry on the winemakers computer
- competition administration to
  - assign entries to judging flights
  - produce bottle labels for judging and final presentation
  - produce a “Judges Comments Sheet” for each entry
  - produce various competition management reports
  - enter scores for each entry as flight/class judging is completed
  - produce certificates and medal labels as required
  - produce a “presentation script”
  - prepare an html file suitable for publishing results on the web

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).

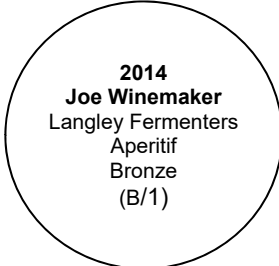
3. The Avery 5293 sheet of labels to produce the circular label that is put on the medals. (Example #3).

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. **Samples of Computer**

## Labels

Label	Description	Sample		
<b>Avery 5260</b> (3x10 labels)	labels for the Competitors Envelopes that will contain comment sheets and medals	<p style="text-align: center;"><b>Joe Winemaker</b> 123 Oak Street Vancouver, British Columbia Canada V1A 1A1</p>		
<b>Avery 5160</b> (3x10 labels, 2.625"x1")	Pre Judging Labels for each entry	A-1                      443 <b>Joe Winemaker</b> <b>Langley Fermenters</b> 2005 Aperitif	A-1                      443 2005 Aperitif	A-1                      443 2005 Aperitif
<b>Avery 5160</b> (3x10 labels, 2.625"x1")	Post Judging Labels for each entry	2005 Aperitif <b>Joe Winemaker</b> <b>Langley Fermenters</b> Aperitif 443/A-1	2005 Aperitif <b>Joe Winemaker</b> <b>Langley Fermenters</b> Aperitif 443/A-1	2005 Aperitif <b>Joe Winemaker</b> <b>Langley Fermenters</b> Aperitif 443/A-1
<b>Avery 5293</b> (20 labels, 1.67")	sheet of labels to produce the circular label that is put on the medals	 <p style="text-align: center;">2014 <b>Joe Winemaker</b> Langley Fermenters Aperitif Bronze (B/1)</p>		

## During Registration

7. All information placed on the Wine Entry form is to be entered into the spreadsheet.

8. Registration numbers on the Avery 5160 Prejudging 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.

- Flight Recap Sheet, Flight detail report, Winemaker address labels, Flight box labels, and Post Judging bottle/comment sheet labels are printed.

## 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~~ All information placed on the Flight Recap Sheet is to be entered into the database.
  - ~~Judges' Comment Sheets and Flight Recap Sheet~~ are returned to the Chief Steward so that entry scores can be updated in the ~~competition spreadsheet~~ Wine Competition Program
  - ~~14. The remaining two of~~ The three part ~~Avery 5160 registration~~ Post Judging labels are applied – ~~one two~~ to the wine bottle to identify winemaker and club for the wine tasting session of the banquet and one to the ~~Judges Comments Form~~ ~~Judges' Comment Sheet~~ to be given to the winemaker.
  - ~~15.~~ After all scores in a class are entered ~~into the Wine Competition System,~~ the Avery 5293 (circular label) sheet of labels ~~produces~~ are produced and the ~~circular label that is~~ labels are put on the medals.
  - ~~16.~~ The ~~competition spreadsheet~~ Wine Competition System can be used to produce ~~many reports including~~ the following ~~worksheet reports:~~
    - A ~~worksheet/report~~ Presentation Script of all medal winners along with 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**

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

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



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

WINE EVALUATION

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

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



JUDGE \_\_\_\_\_ CLASS \_\_\_\_\_

Entry No.	Appearance (1)	Aroma and Bouquet (5)	BALANCE (5)			
			Acid (2)	Sugar (1)	Body (1)	Astringency (1)

APPROXIMATE QUALITY GUIDE:

20-18 (GOLD)	17.9-16 (SILVER)	15.9-14 (BRONZE)	13.9-12 (COPPER)
100-90	89-80	79-70	69-60
OUTSTANDING	EXCELLENT	VERY GOOD	GOOD

Wine Evaluation Sheet

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



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

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

Entry No.	Appearance/ Sparkle (1)	Aroma and Bouquet (5)	BALANCE (5)				Flavor (3)	Finish (3)	Sparkle Retention (1)
			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
100-90	89-80	79-70	69-67	66-60	59-55	54-50
OUTSTANDING	EXCELLENT	VERY GOOD	Honorable Mention	AVERAGE	PALATABLE	FLAWED

- Points** **APPEARANCE:**  
 1 Brilliant, clear, colour correct, small long lasting bubbles with creamy mouse  
 0.5 Obviously dull/hazy or large bubbles/don't last  
 0 Cloudy, sediment, no bubbles, or colour wrong



**BC GUILD of WINE JUDGES – SPARKLING WINE EVALUATION SHEET – rev 10**

JUDGE \_\_\_\_\_

CLASS \_\_\_\_\_

DATE \_\_\_\_\_

- NOSE:**  
 5 Complex, elegant, appropriate intensity  
 4 Fruity, with nice complexity, correct intensity  
 3 Pleasant, some fruit flavors and/or delicate  
 2.5 Undeveloped and/or absent (water), but clean  
 2 Some fruit flavors but has minor fault  
 0 Distinctly unpleasant

- ACIDITY:**  
 2 Balanced and appropriate for class  
 1.5 Slightly low or high for sugar present  
 0 Flabby and flat or sour and harsh

- SUGAR:**  
 1 Balanced and appropriate for class  
 0.75 Sweet edged or slightly lacking for acid  
 0 Cloying or too dry

- BODY:**  
 1 Appropriate for class  
 0.75 Slightly thin or heavy  
 0 Thin and watery or too heavy

- ASTRINGENCY:**  
 1 Appropriate for class  
 0.75 Slightly excessive or slightly lacking  
 0 Overpowering, harsh, or distinctly lacking

- FLAVOUR:**  
 3 Outstanding, complex, mature and varietal  
 2.5 Fruity, varietal, nice intensity and complexity  
 2 Appealing, fruity, some complexity  
 1.5 Some fruit, not outstanding, but mostly clean  
 1 Lacks fruit and/or some off flavours  
 0 Distinctly off, undrinkable

- FINISH:**  
 3 Long complex after taste, flavours continue to develop and change, new qualities emerge  
 2.5 Medium long to long aftertaste, appealing flavours, nice complexity/intensity  
 2 Appealing flavours, some complexity/intensity  
 1.5 Medium short finish, some pleasing flavors, lacks complexity, perhaps 1 minor fault  
 1 Short finish, minor faults, lacks character  
 0 Undrinkable, major faults, excessive bitterness and/or distinct off taste

- SPARKLE RETENTION:**  
 1 Bubbles linger for a long time  
 0 Bubbles disappear quickly

- GENERAL QUALITY:**  
 2 Outstanding, elegant, close to perfection  
 1.5 Very good, well made with character  
 1 Acceptable, okay but not medal quality  
 0 Undrinkable, major faults

Entry No.	Appearance Clarity, Sparkle, Depth, Colour	Nose Aroma, Bouquet, Intensity and Complexity for class	BALANCE (5)				Initial Flavour Flavours, Intensity and Complexity for class	Finish Flavours, Complexity, Intensity and Length for class	Sparkle Retention	General Quality Overall Quality	Total Points (20)
			Acid	Sugar	Body	Astringency					
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	

**APPROXIMATE QUALITY GUIDE:**

© British Columbia Guild of Wine Judges 2015

20-18 (GOLD)	17.9-16 (SILVER)	15.9-14 (BRONZE)	13.9-13.0	12.9-12	11.9-10.1	10-0
OUTSTANDING/EXCELLENT	VERY GOOD	GOOD	ACCEPTABLE	POOR	BARELY DRINKABLE	UNDRINKABLE

### I. Sample Completed Judge Comment Sheet.

The Comment Sheets are produced by the Wine Competition System and completed by the Judges. The Winemakers Label (the Avery 5160 which includes the Wine Makers name and other details) is placed on the bottom of the comment sheet which is returned to the Winemaker.

2016 Vinovan Judges Comment Sheet - Rev 2	
Bottle ID: 481	Class: E2 Flight #: 1
Class: Dry Red Pinot	Entry #: 1
Description: 100% Pinot Noir, Washington State	
Appearance - Clarity, Sheen, Depth & Colour (1 point)	
Clear, medium garnet	
Nose - Aroma, Bouquet, & Intensity (5 points)	
medium intensity, caramel jamy, generic fruit, slight sour note	
Balance - Acid, Sugar, Body & Astringency (5 points)	
low acid, high tannin	
Initial Flavour - Flavour, Complexity & Intensity (3 points)	
lacks fruit, tannin dominates	
Finish - Flavour, Complexity, Intensity & Length (3 points)	
flavour short, tannin dominates	
General Quality - Overall wine quality (3 points)	
Comments/Recommendations - How to Improve Wine?	
too much tannin takes over wine. Caramel nose a typical for age. - check sulphite levels.	
Medal <u>1</u>	Point Score: <u>12.5</u> / 20
Judge 1	Pepe Kubon - BCGWT
Judge 2	