## **SAANICH SOMMELIERS**

## **Annual Wine Competition**

Victoria Horseshoe Club, 620 Kenneth St, Victoria, BC

Saturday – January 18, 2025 Judging: 9:00 am to 2:30 pm

Tasting & Social: 3:00 pm to 6:00 pm - \$20 per person (Cash at the door)

Chief Stewards: Rick Homer and Mary Homer – <u>rickinvictoria@gmail.com</u> or <u>maryinvictoria@gmail.com</u>

**CLASSES:** Class A – J: Same as BCAWA descriptions in the current BCAWA handbook.

Class A. Aperitif Sherry
Class E4. Dry Red Zinfandel
Class B. Aperitif
Class E5. Rhone Style Dry Red
Class C1. Chardonnay
Class E6. Other Dry Red

Class C2. Aromatic White Vinifera Class E7. Dry Red Cabernet Sauvignon

Class C4. Other Dry White
Class F. Dessert
Class C5. Dry White Pinot
Class D. Rosé
Class H. Sparkling
Class E1. Dry Bordeaux Style Red
Class I. Social Wine

Class E2. Dry Red Pinot Class J1: Country Table Wine Class E3. Non- Vinifera Red Grape Class J2. Country Social Wine

## **ENTRY REGULATIONS**

1. The entry fee is \$7.50 per bottle

- 2. The Competitor must be a member in good standing of a wine club that is affiliated with the BCAWA.
- 3. All entries must be entered into the competition using the On-Line Competition System. The On-line Entry Procedure can be found at the BCAWA website, <a href="www.bcawa.ca">www.bcawa.ca</a>. On the tabs on the left side of the website, click on BCAWA and then scroll down to the bottom heading, Wine Competition System where you register and log on to the site. Select 2025 Saanich Sommeliers Competition and enter your information. This will produce your entry form as well as individual bottle tags for you to print out and attach to your entries with an elastic band. Please include your entry form and fee with your bottle entries.
- 4. Competitor may enter two (2) bottles in each class, but each bottle must contain wine made from different ingredients or, in the case of grapes, from different varieties or of a different vintage.
- 5. Wines made at U-Brew or Commercial establishments are **not** eligible for entry.
- 6. All entries are to be in the hands of the Registrar or drop off points by Thursday, January 9, 2025
- 7. All entries become the property of the Saanich Sommeliers Club for the use at the Competition.
- 8. The dividing line for Sweet and Dry Classes is 1.000 SG.
- 9. Wines are to be presented in any standard unmarked wine bottle with a minimum of 750 ml capacity (with exception of classes F, and G, that can be 375 ml. minimum.) Note: 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 adversely prejudiced by sloppy presentation.
- 10. Sparkling wines must be in pressure bottles closed with standard closures, secured by wires or closed with crown caps.
- 11. Tags Should be held in place with elastic bands. **DO NOT use tape.**
- 12. There must be no labels, shrink caps, or other distinguishing marks on bottles
- 13. Trophies will be awarded for the best Vancouver Island Red and White that has been self-reported on the registration form, based on points.
- 14. Competition registration opens on Saturday December 7, 2024 and closes on Thursday January 9, 2025

DROP OFF POINTS for ENTRIES: So

**Lower Mainland** 

Bill Huva 3970 Hixon PI, North Vancouver 604 837 5172

Please call first to arrange for drop off

South Vancouver Island

Rick and Mary Homer 655 Griffiths Street, Victoria, BC

Tel: 250 384 7898

Please call first to arrange for drop off

**North Central Vancouver Island** 

Elaine Peligren c/o Dominion Lending

2101A Boundary Avenue, Nanaimo, BC

Entries will not be accepted after January 9

Drop off: Mon to Fri [8:30 am - 4:30 pm]