

VANCOUVER AMATEUR WINEMAKERS ASSOCIATION

COMPETITION ENTRY REGULATIONS - 2006

1. ELIGIBILITY

Each entrant must be a member of a winemaking club.

2. ENTRY DEADLINE

Entries must be delivered on or before *Saturday, March 11*.

Drop off points are:

Clem Joyce	6591 Comstock Rd, Richmond (277-3376)
Steve Blaschek	4086 McGill St., Burnaby (294-2527)
Bob Boehm	1221 Nanton Ave, Vancouver (738-5088)
Morris Rychliwski	637 Alpine Court, N. Vancouver (984-3098)
Mike Roman	4976 Linden Dr., Ladner, (946-4975)
Dave Ewen	13509 16 Ave, White Rock (531-7260)
Dan Jones	906 4 th St., New Westminster, (525-5583)
Axel Kroitzsch	9962 117 th St. Surrey, (583-0148)
Sonia Garlinge	59921 Quarry Road, Chilliwack, (702-1032)
Duane Lukyn	3279 Smugglers Hill, Nanaimo (250-751-1557)

All entries from outside the lower mainland can be shipped to Clem Joyce at the above address.

3. ENTRY FEES

All entries are to be listed on a VAWA entry that should accompany your entries. Fees are \$3.00 per entry. **There will be no late entries.**

4. IDENTIFICATION

Identification must be in the form of a tag printed from the On-line registration and attached to the neck of the bottle with an elastic band. These tags will be used to re-identify bottles after judging. (See also 6 & 8). Entrants are encouraged to provide, either on the entry tag or a separate tag for anonymity, as much information as possible on ingredients, procedures, and particularly, the entrant's objective for that entry. This information will be made available to the judges *after* the award-winning entries have been selected, to assist the judges in providing more meaningful comments.

5. BOTTLES AND CLOSURES

Bottles should be wine bottles of approximately 750ml. (25oz.) capacity, or half-size wine bottles. They must be clean of any label. Sparkling will be accepted in pressure bottles only. Ciders and beers must be in beer bottles. Wine closures may be of any type appropriate to the bottle. Sparkling wines must have proper pressure closures. Beer bottles must be crown-capped.

6. NUMBER OF ENTRIES

Competitors may have a maximum of *three* entries in a class, except class R where the maximum is *two* entries (six bottles). Where there is more than one entry in a class, they should be marked *Entry I, Entry II, Entry III*. These entry #'s will be transcribed onto the Judges' Comment slips that are returned to all entrants.

7. DIFFERENT INGREDIENTS

Multiple wine, beer or cider entries in a class must be made from different main ingredients, varieties, vintages or vineyards. Differing blends or barrel treatments of the same wine are *not* acceptable, except where the wine is a *minor* component in otherwise differing blends.

8. THREE WINES FOR A DINNER

Each bottle in the set must have its own tag showing the entrant's name and which wine in the set it is: aperitif, sparkling, social, red grape, white grape, dessert or after dinner. This information will be transferred to the bottles by the Chief Steward to ensure anonymity of labels. Where a competitor has entered two sets of wines, they must be labeled *Set I* and *Set II*; each bottle in the two sets must be different from any of the other five; one set must have a red table, the other a white table. Please refer to class description for further detail.

9. SPARKLING

Sparkling wines belong in Class P only. Wines with noticeable sparkle entered in other classes will be penalized.

10. NOVICE WINE CLASSES

These classes are for competitors who have never won an award in any other wine class. Once the competitor has accumulated 12 or more points in one or more V.A.W.A. Novice Competitions, he/she becomes ineligible to enter the Novice Wine Classes. Novice Competitors are encouraged to enter the regular classes of the competition as well. If a competitor should win an award in a wine class other than Novice in this particular competition, it will preclude that competitor from entering the Novice wine classes in *future* competitions.

11. ENTRIES MUST BE MADE AT HOME

Products made at "You-Brew" commercial establishments are *not* eligible for entry.

12. ENTRIES BECOME THE PROPERTY OF V.A.W.A.

COMPETITION AWARD Medal judging is done in all classes except the Novice Class. Any number of medals may be awarded in a class, or perhaps none at all, as the judges see fit. Wines will be judged on a 20-point scale according to standards set by the B.C. GUILD OF WINE JUDGES, with medals awarded as follows:

Gold	18 points or more
Silver	16 to 17.99 points
Bronze	14 to 15.99 points

In class R, a single medal will, if warranted, be awarded to a set of three wines. In the Novice class, certificates will be awarded for 1st, 2nd, 3rd, and if merited, Honourable Mention.

The trophy in each class will be awarded to the *best entry in the class* except for classes A and Q. Class A: Aperitif has *two* trophies, one for the best *dry* and one for the best *sweet*. In class Q: Social, the *Bacchus Alumni* trophy goes to the highest-ranking V.A.W.A. entrant.

Points for Winemaker and Beermaker of the Year, and Novice eligibility:

5.00	Gold or 1st.
2.90	Silver or 2nd.
1.68	Bronze or 3rd.
0.98	Honourable Mention

COMPETITION CHIEF STEWARD

Duncan Ainslie:
Tel: 604-266-1841
E-mail: dainslie@shaw.ca

2005 BANQUET & DANCE

We will be holding our annual awards banquet and dance
Saturday March 25, 2005
Fame Furlane Hall, 2605 East Pender Street,
Vancouver
Tickets: \$ 45 per person

Contact John Read for tickets at
604-275-5254 or jpread@shaw.ca.