

VANCOUVER AMATEUR WINEMAKERS ASSOCIATION COMPETITION ENTRY REGULATIONS – 2011

1. ELIGIBILITY

Each entrant must be a member of a winemaking club.

2. ENTRIES

Entries must be registered using the [VAWA Online Registration](#) website which will be made available from *Saturday, March 12* through the **entry deadline** of *Saturday, March 26*. As the information for each entry is entered in the website, entrants are encouraged to provide 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. Entries must be delivered to one of the following drop off points during this period (**There will be no late entries.**):

Clem Joyce	6591 Comstock Rd., Richmond (604-277-3376)
Steve Blaschek	4086 McGill St., Burnaby (604-294-2527)
Paul Arcand	2756 West 38 th Ave, Vancouver (604-264-7722)
Morris Rychliwski	637 Alpine Court, N. Van (604-984-3098)
George Gibson	1289 Lucking Place N. Van (604-986-1289)
Axel Kroitzsch	9962 117 th St., Surrey (604-583-0148)
Dave Ewen	13509 16 Ave, Surrey (604-531-7260)
Jacquelin George	807 Geddes Road, Roberts Creek (604-886-3711)
John Ayris	216 First Ave, Cultus Lake (604-858-9688)
Colin Nicholson	664 Kenneth St Victoria BC (250 479-3355)
Vern Rogers	3200 Poppleton Road, Nanaimo (250-729-9414)

3. ENTRY FEES

Fees are \$3.00 per entry. All entries are to be accompanied by the VAWA entry form that will be produced by the online registration website as well as the total amount owing.

4. IDENTIFICATION

Identification must be in the form of a tag printed from the [VAWA Online Registration](#) website and attached to the neck of the bottle with an elastic band.

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).

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 is entering 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 H](#) 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.

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

When calculating Winemaker of the year only the entrant's top scoring wine in each entry class will be counted. An additional 1 point will be awarded for each wine that receives "Best in Class" designation.

COMPETITION CHIEF STEWARD

Pepe Kubon:
Tel: 604-732-4677
Email: chateau.pp@gmail.com

COMPETITION REGISTRAR

Ron Thorne:
Tel: 604-271-8149
Email: thorner@shaw.ca

40th ANNUAL BANQUET & DANCE

We will be holding our annual awards banquet and dance
Saturday April 9, 2011
St. Helen's Hall 3871 Pandora Street Burnaby BC
Wine Tasting 6:15 pm, Dinner 7:15 pm
Awards Presentation and Dance to Follow

Tickets: \$60 per person

For Tickets Contact
Roger Phillippe 604-271-8044 phillippe@shaw.ca