

# VANCOUVER AMATEUR WINEMAKERS ASSOCIATION COMPETITION ENTRY REGULATIONS - 2014

## New for 2014:

- Due to very low numbers of entries in the past few years, the Aperitif, Aperitif Sherry, Three Wines for a Dinner and Club Crush classes are not included in the competition this year.
- Entry fee has been increased to \$5.00.

## 1. ELIGIBILITY

Each entrant must be a member of a winemaking club and may not be engaged in winemaking for a profit.

## 2. ENTRIES

Entries must be registered using the [VAWA Online Registration](#) website which will be made available from **Saturday, February 8** through the **entry deadline of Sunday, February 23**. When entering the details for each entry, entrants are encouraged to provide as much information as possible on the ingredients and relative proportions. This information will be made available to the judges and will help ensure appropriate judging as well as 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**):

<a href="#">Clem Joyce</a>	6591 Comstock Rd., Richmond	(604-277-3376)
<a href="#">Pepe Kubon</a>	7349 Capistrano Dr., Burnaby	(604-732-4677)
<a href="#">Paul Arcand</a>	3550 West 3 <sup>rd</sup> Ave, Vancouver	(604-264-7722)
<a href="#">Mike Leeper</a>	209 West Braemar Rd, N. Van	(604-986-3640)
<a href="#">Axel Kroitzsch</a>	9962 117 <sup>th</sup> St., Surrey	(604-583-0148)
<a href="#">Dave Ewen</a>	13509 16 Ave, Surrey	(604-531-7260)
<a href="#">Jacquelin George</a>	807 Geddes Road, Roberts Creek	(778-458-2152)
<a href="#">Walter Frith</a>	3491 Senkler Rd, Belcarra	(604-931-6222)
<a href="#">Colin Nicholson</a>	664 Kenneth St, Victoria	(250-479-3355)
<a href="#">Vern Rogers</a>	3200 Poppleton Road, Nanaimo	(250-729-9414)
<a href="#">John &amp; Fran Ayris</a>	216 First Ave, Cultus Lake	(604) 858-9688

## 3. ENTRY FEES

Fees are \$5.00 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 wines will be accepted in pressure bottles and with proper pressure closures only. Ciders and beers must be in beer bottles and crown-capped. Wine closures may be of any type appropriate to the bottle.

## 6. NUMBER OF ENTRIES

Competitors may have a maximum of three entries in each class.

## 7. DIFFERENT INGREDIENTS

Multiple 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. SPARKLING

Sparkling wines belong in [Class H](#) only. Wines with noticeable sparkle entered in other classes will be penalized.

## 9. 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 VAWA 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.

## 10. ENTRIES MUST BE MADE AT HOME

Products made at commercial establishments are not eligible for entry.

## 11. ENTRIES BECOME THE PROPERTY OF VAWA

### COMPETITION AWARDS

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 BC 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 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 for an entrant, only the top scoring wine in maximum of **five** entry classes will be counted. At least one of these must be a **table wine** (class C, D, or E). An additional 1 point will be awarded for each wine that receives "Best in Class" designation.

### COMPETITION CHIEF STEWARD

Jacquelin George:  
Tel: 604-733-7970  
Email: [jgeorge@uniserve.com](mailto:jgeorge@uniserve.com)

### COMPETITION REGISTRAR

Ron Thorne:  
Tel: 604-271-8149  
Email: [thorner@shaw.ca](mailto:thorner@shaw.ca)

## 43<sup>rd</sup> ANNUAL BANQUET & DANCE

We will be holding our annual awards banquet and dance  
**Saturday March 1, 2014**

**St. Helen's Hall, 3871 Pandora Street Burnaby BC**  
Wine Tasting 6:00 pm, Dinner 7:00 pm  
Awards Presentation and Dance to Follow

Tickets: \$60 per person

**For Tickets Contact**

**Mike Erhardt 604-431-9319** [merhardt@shaw.ca](mailto:merhardt@shaw.ca)