

VANCOUVER AMATEUR WINEMAKERS ASSOCIATION COMPETITION ENTRY REGULATIONS - 2015

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 [VAVA Online Registration](#) website which will be made available from **Friday, January 16** through the **entry deadline of Sunday, February 1**. 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**):

Clem Joyce	6591 Comstock Rd., Richmond	(604-277-3376)
Pepe Kubon	7349 Capistrano Dr., Burnaby	(604-732-4677)
Paul Arcand	3550 West 3 rd Ave, Vancouver	(604-264-7722)
Mike Leeper*	209 West Braemar Rd, N. Van	(604-986-3640)
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	(778-458-2152)
Joe Kecskes	4288 Bedwell Bay Rd, Belcarra	(604-931-4542)
Colin Nicholson†	664 Kenneth St, Victoria	(250-479-3355)
Doug Morrison†	189 Piper Crescent, Nanaimo	(250-758-5361)
John & Fran Ayris	216 First Ave, Cultus Lake	(604) 858-9688

*North Van drop off available only on January 30, 31 and February 1.

†Vancouver Island entries will need to be at the drop off points by January 30.

3. ENTRY FEES

Fees are \$5.00 per entry. All entries are to be accompanied by the VAVA 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 [VAVA 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 VAVA 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 VAVA

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 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

COMPETITION REGISTRAR

Ron Thorne:

Tel: 604-271-8149

Email: thorner@shaw.ca

44th ANNUAL BANQUET & DANCE

We will be holding our annual awards banquet and dance
Saturday February 7, 2015

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

Roger Phillippe 604-271-8044 phillippe@shaw.ca