

**Saanich Sommeliers Members Only Competition  
Virtual Club Wine Competition  
Tuesday, February 9, 2021**

Chief Steward: Rick Homer

Classes

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 G. After Dinner
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
	Class P. Sparkling Cider

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

**ENTRY REGULATIONS**

1. The entry fee is \$0.00 per bottle
2. The Competitor must be a member of Saanich Sommeliers.
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, [www.bcawa.ca](http://www.bcawa.ca) 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 2021 Saanich Sommeliers Members Only 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 three 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 at the drop off points by **January 29, 2021**.
7. The dividing line for Sweet and Dry Classes is 1.000 SG.
8. Wines are to be presented in any standard unmarked wine bottle with a minimum of 375 ml capacity.  
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. Although the Stewards will handle the bottles as carefully as possible, a deposit that is not firm could well stir up to cloud the wine and detract from the appearance in the glass, thus losing points.
9. Sparkling wines must be in pressure bottles closed with standard closures, secured by wires or closed with crown caps.
10. Tags – please fill out the information in the on-line registration.
11. There must be no labels, shrink caps, or other distinguishing marks on bottles
12. Results of the competition will be presented at the Saanich Sommeliers Zoom Meeting, February 9, 2021

**Late Entries will not be accepted.**

Drop of Points – Please call first to arrange a drop off time

Sandy Bellows  
107-1110 Willow Street (Off Lockside Drive), 250 508 6020

Colin Nicholson  
664 Kenneth Street Victoria, 250 479-3355

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## COVID 19 Protocols

The purpose of these protocols is to allow for a fun but safe wine competition. Therefore, it is requested that all involved with this competition adhere to the following protocols:

1. Members submitting wine for the competition are to register their bottle(s) in accordance with the directions detailed at <https://www.bcawa.ca/Registration/> .
2. Registered bottles are to be dropped off one of the two designated drop off points. Please call ahead to arrange drop off time.
3. Bottles will be collected on 30 Jan 21.
4. Bottles will then be sanitized and prepared for judging.
5. Bottles will be delivered to Rick Homer for judging.
6. On completion of the judging the bottles will be re-corked, sanitized and replaced in boxes.
7. Sandy Bellows will contact competitors to determine if they wish to have their wine returned to them.
8. Bottles not to be returned will be enjoyed/disposed at the discretion of the Chief Steward