SAANICH SOMMELIERS 44th Annual Wine Competition Starling Lane Winery, 5271 Old West Saanich Road, Victoria, BC Sunday – July 17, 2022 Judging: 9:00 am to 2:30 pm Tasting & Social: 3:00 pm to 6:00 pm

Chief Stewards: Rick Homer and Mary Homer

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

Class A. Aperitif Sherry Class B. Aperitif Class C1. Chardonnay Class C2. Aromatic White Vinifera Class C4. Other Dry White Class C5. Dry White Pinot Class D. Rosé Class E1. Dry Bordeaux Style Red Class E2. Dry Red Pinot Class E3. Non- Vinifera Red Grape

Class E4. Dry Red Zinfandel Class E5. Rhone Style Dry Red Class E6. Other Dry Red Class E7. Dry Red Cabernet Sauvignon Class F. Dessert Class G. After Dinner Class H. Sparkling Class I. Social Wine Class J1: Country Table Wine Class J2. Country Social Wine Class P. Sparkling Cider

ENTRY REGULATIONS

- 1. The entry fee is \$5.00 per bottle
- 2. The Competitor must be a member in good standing of a wine club that is affiliated with the BCAWA.
- 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 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 2022 Saanich Sommeliers 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 in the hands of the Registrar or drop off points by Sunday July 10, 2022
- 7. All entries become the property of the Saanich Sommeliers Club for the use at the Competition.
- 8. The dividing line for Sweet and Dry Classes is 1.000 SG.
- 9. Wines are to be presented in any standard unmarked wine bottle with a minimum of 750 ml capacity (with exception of classes A, B, F, G, that can be 375 ml. minimum.) 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.
- 10. Sparkling wines must be in pressure bottles closed with standard closures, secured by wires or closed with crown caps.
- 11. Tags please fill out the information in the on-line registration.
- 12. There must be no labels, shrink caps, or other distinguishing marks on bottles
- 13. Trophies will be awarded for the best Vancouver Island Red and White, that has been self-reported on registration form, based on points.

DROP OFF POINTS for ENTRIES:

Lower Mainland Axel Kroitzsch 9962 117th Street, Surrey, BC Cell: 604 250 1661 Please call first to arrange for drop off

South Vancouver Island

Rick and Mary Homer 655 Griffiths Street, Victoria, BC Tel: 250 384 7898 Please call first to arrange for drop off

North Central Vancouver Island Elaine Peligren c/o Dominion Lending 2101A Boundary Avenue, Nanaimo, BC Drop off: Mon to Fri [8:30 am - 4:30 pm]

Entries will not be accepted after July 10