



**British Columbia Amateur Winemakers Association
Competition Handbook**

Thirteenth Revised Edition

October 2018 – Draft Copy

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PART I. INTRODUCTION

A. Preamble

This handbook has been developed for the following purposes:

1. To provide detailed guidelines for member clubs hosting the Provincial Competition,
2. To provide information for member clubs hosting their own competitions,
3. To provide the information necessary for members of BCAWA clubs to compete in the BCAWA Provincial Competition,
4. To provide procedures by which those competitions may be judged.

The BCAWA Directors may approve minor changes, such as deleting specific references or amending acid and sugar specifications in Class Descriptions. Any changes in policy such as redefining classes, breaking up classes or adding classes require assent from the delegates at a general meeting.

Every major concept in the handbook has been brought before the delegates at a general meeting and been passed.

We have tried to provide more detailed information for the sequential organizing of a competition. The roles of Chief Steward and Registrar of Entries are presented in expanded detail to assist novice organizers and remove some of the mystery of how those events are organized. Hopefully, these amplified guidelines may encourage new volunteers.

We've continued the earlier format of beginning a new topic on a new page to facilitate future revisions and to simplify access to specific information. Some forms, such as Master Registration Form, Ingredient Information for Judges, Report of Judges to Registrar, Table of Entries for AWC, and some optional judges comments forms have been removed because they have fallen into disuse.

We have introduced a greater focus on the needs of competitors. The various items of the Competitor's Package have been assembled in Part VI for easy retrieval and reproduction. We've removed the section on judging and scoring systems that was in earlier editions because we believe that subject is more appropriately addressed by the BC Guild of Wine Judges and is of little relevance to organizing or competing.

To participants in all facets of competitions, we wish you good judging, good tasting and good luck.

The Handbook Committee October 2018

B. Dedication

This, the Thirteenth Edition of the British Columbia Amateur Winemakers Association Handbook, is dedicated to all those individuals past and present who have, and to those in the future who will, selflessly contribute so much time, energy and thought to its development, maintenance and continual improvement.

The Handbook began as a notebook that was passed from hand to hand until it was formatted in a similar form to the present. It has undergone many changes and will continue to do so as our interests and skills in winemaking continue to evolve.

C. The Host Club and BCAWA

The term "Host Club" is intended to refer to a Member Club or to a group of Member Clubs working together.

BCAWA refers to the British Columbia Amateur Winemakers Association.

The Host Club is required to stage a Wine and Cider Competition open to all paid up members of any club in good standing.

A budget must be submitted to the BCAWA executive for their approval at the January executive meeting in the calendar year of the competition.

In developing a budget for the event, please consult the sample Financial Statement in Part VII Appendix C – A Financial Statement. Guidelines for a "Complete Package

If the budget prepared for the event cannot be adhered to and a loss seems unavoidable, the Chief Steward should so inform the Host Club and the BCAWA executive immediately so remedial action may be taken.

To ensure financial success a Silent Auction is a required feature of the Social Event. It is the main source of fundraising associated with the annual event.

If the Host Club decides NOT to hold a silent auction any losses occurred by the social event will be the host clubs responsibility.

The host club should hold a "Meet and Greet" event on the first evening.

The BCAWA AGM should be held after the Judging is completed on the second day.

On the second day after the Competition Judging a dinner and Social Event is held at which the awards are presented.

The net profit will be split: 60% to the Host Club and 40% to BCAWA.

D. The Host Club and BC Guild of Wine Judges (BCGWJ)

The BCGWJ is affiliated with BCAWA and train a body of judges for wine competitions of BCAWA Member Clubs, Provincial and National Competitions.

BCGWJ standardizes, as much as possible, the judging of wines in various categories of wines throughout all competitions of BCAWA Member Clubs and uses a 20 point modified University of Davis scoring system:

Gold	19.9-18	These wines are outstanding, elegant and are close to perfection. They have intense, complex aromas and flavors and a long complex lingering aftertaste.
Silver	17.9 – 16	These wines are well made, have appealing aromas and flavors and long lingering aftertaste.
Bronze	15.9 – 14	Wines scored in this range have some nice qualities and have pleasant aromas and flavors and a medium to long aftertaste
Acceptable	13.9 – 13.0	Wines in this range are acceptable but do not have the aromas, flavors or finish of a medal wine.
Poor	12.9 – 12	Wines in the range Poor to Undrinkable, have a problem that is a fault in the wine.
Barely Drinkable	11.9 – 10.1	
Undrinkable	10	There is no point in giving a wine less than 10 points.

BCAWA club members interested in learning more about the BCGWJ can visit www.bcgwj.ca

PART II. PROVINCIAL COMPETITION DUTIES

A. Duties of the Chief Steward

The Chief Steward for the Competition shall be chosen from and by a hosting club each year. The Chief Steward becomes an official member of the BCAWA Executive for the year.

The Chief Steward must select a Competition Committee consisting of members from his/her Club or other Clubs which have agreed to assist with the event.

In the Year Before the Competition, the Chief Steward Should:

1. Select the Competition Committee and act as Chairperson at all meetings. The Competition Committee has the following functions to each of which an appropriate member should be assigned:
 - Registration of Entries (The Registrar of Entries should be highly computer literate),
 - Catering and Facilities (A hospitality background would be useful),
 - Finance,
 - Silent Auction,
 - Equipment and Supplies,
2. Convene the first meeting of the Competition Committee in September/October of the year before the competition. All responsibilities should be assigned to Competition Committee members. Time frames should be discussed in detail. Regular meetings should be scheduled.
3. It is important to set the date for the Competition at this time so that preliminary planning and venue booking can begin. Competition date shall be set in May and not be on either Mother's day or the long weekend. This is to encourage better attendance.

In January of the Competition Year, the Chief Steward should:

1. Present a progress report at all BCAWA Executive and General Meetings. At the BCAWA Executive meeting in January of the Competition year the Chief Steward with the Committee Member responsible for Finance are required to present a budget for approval by the Executive.
2. Arrange locations throughout the province as drop points for entries. This is done by selecting club members in locations suitable to service competitors from all clubs. Usually, the same individuals are willing to act as drop points year after year.
3. Set the deadline for entries at no less than two weeks in advance of the Competition to allow for replacement of any bottles broken in transit, and to facilitate timely processing of entries and final assignment of Judges.
4. Prepare the Competitor's Package (Part VI Competitors' Package) of this manual inclusive of:
 - Competition Information including Competition Date, Entry Deadline Date, Entry Fee, List of Drop Points, Social Events details - location, cost, times, etc
 - General Instructions for entering wines using online system
 - Entry Regulations
 - Presentation of Entries instructions
5. Ensure that by January the Competitor's Package has been emailed to:
 - The BCAWA Webmaster
 - The official Club Contact of each member club for distribution to their members. The Secretary, BCAWA can be of assistance to distribute this information.
6. Define how entries will be sent from distant clubs (e.g., Kamloops). If entries are to be shipped the method of shipment and destination must be identified. Shipping costs are the responsibility of the competitor. Entries from Vancouver Island and Lower Mainland are to be picked up from drop sites by a member of the Competition Committee.
7. Determine the date that the online system should begin accepting entries and the date that the online system should be closed to any new entries. Notify the Competition Administrator.

In March/April the Chief Steward Should :

1. Obtain a list of current Judges and other accredited Judges from the Guild Master of the BC Guild of Wine Judges. Contact Judges to determine whether they are willing to participate. Inform them of compensation available. Try to obtain commitments from more than the probable minimum required number of judges. **NOTE: All Judges should be selected from the BC Guild of Wine Judges.** If a non BCGWJ person is deemed to be “equivalent to a wine judge” or if trainee is used, then they should be paired with a certified BCGWJ to maintain consistency.
2. Determine availability of glassware and arrange for rental of approximate quantities needed (see Equipment and Supplies Committee Duties, p. 24).
3. Create a Registration team (number required determined by the Chief Steward), to manage the registration, sorting and labelling of competition entries.
4. Obtain Table Stewards to assist the judges. It is desirable that Stewards be selected from the members of as many clubs as possible. Issue all Stewards with a copy of Duties of Stewards.
5. Begin collecting several dozen empty liquor cartons, because although most of the entries will have been placed in cartons at the drop sites, more cartons will be required to accommodate the Flights.

Two Weeks Before the Competition the Chief Steward Should:

1. The Chief Steward should contact the BCAWA Treasurer to obtain the medals required for the competition.
2. Arrange for pickup of entries from Drop Sites.
3. Decide on date to register, sort and label entries with the Registration Team (2-3 people is enough). This will take approximately 2 hours.
4. Ask the Registrar to prepare the Flight Box Labels which will be taped to the wine boxes before the entries are sorted.
5. Ensure all Committee responsibilities have been met.

One Week Before the Competition the Chief Steward Should:

1. Assign Judges to classes giving consideration to their qualifications and classes they have entered. Ensure Judges are not assigned flights in which they have entries. **NOTE: All Judges should be selected from the BC Guild of Wine Judges.** If a non BCGWJ person is deemed to be “equivalent to a wine judge” or if a trainee is used, then they should be paired with a certified BCGWJ to maintain consistency.
2. It is recommended to pair the judges together for the whole competition as they will be able to complete one flight and then move to the next flight and begin judging as soon as possible.

3. As early as possible inform the Judges of the classes they will be judging and the requested arrival time. Refer Judges to appropriate Class Descriptions so they will know the criteria available to competitors. To all committed Judges, email “Notes to Judges” (Part VII Appendix D).
4. Prepare potential judging assignments to allow for one, two, and three possible “no shows” as well as for all committed Judges to participate fully.

The Day Before the Competition the Chief Steward Should:

1. Endeavour, as far as is practical, to store the entries at their optimum temperatures. The following guide is provided in order that gross errors may be avoided in the storage of entries prior to judging, resulting in chilled reds or lukewarm whites, etc.

Recommended Judging Temperatures:

A - Room temperature	20°C	(68°F)
B - Cellar temperature	13°C	(55°F)
C - Chilled	9°C	(48°F)

Class	Temperature		
	A	B	C
Aperitif Sherry	X		
Aperitif	X		
Bordeaux Style Red	X		
Cabernet Sauvignon	X		
Dry Red Pinot	X		
Dry Red Zinfandel	X		
Other Dry Red	X		
Rhone Style Red	X		
Non-Vinifera Red Grape	X		
Chardonnay		X	
Dry White Pinot		X	
Aromatic White Grape		X	
Other Dry White		X	
Rose Table		X	
Dessert		X	
After Dinner	X		
Sparkling			X
Social Wine		X	
Country Table	X		
Country Social		X	
Sparkling Cider			X

Notwithstanding any of the above, it is essential that all entries in all Flights of a Class be presented to the Judges at the same temperature.

On The Day of the Competition the Chief Steward Should :

1. Ensure that there is a no-smoking ban in any area associated with the Judging Room.
2. Ensure that food preparation is separate from the Judging Room as smells coming from cooking near the judging room may adversely impact the judging.
3. Meet with the Table Stewards before the judging to ensure that they understand their responsibilities and duties. Refer to the Roles of the Table Stewards - Part II Provincial Competitions, Section E - Duties of the Table Steward.
4. Ensure that the Judges have the necessary Table Stewards, equipment and supplies.
5. Ensure that all Judges and Table Stewards are familiar with the schedule for the day's events and that they are made aware of the need for only subdued discussion that does not disturb the concentration of other Judges.
6. Act as an arbiter in all cases where the disqualification of an entry for being out of class is considered.
7. At his/her discretion break ties by asking another judge, or judges, to determine which wine is of higher quality. Note: This is NOT a re-judging, but is to be used only in an attempt to break the tie.
8. Assign other Judges to situations where the original Judges are unable to come to an agreement.
9. With the Registrar, run the report which calculates the Grand Champion Winemaker. Choose the option "BCAWA Rules" when the report is ran.
10. Work with the Table Stewards to ensure that judging information has been turned into the Registrar for entry into the Competition System and that judged wine is recorked and stored for the social.
11. Present all the winners with their medals and trophies during the evening Social Event. He/she may appoint another member to present the awards.

After the Competition the Chief Steward Should:

1. Notify the Webmaster that the competition is complete and the results may be posted to the BCAWA web page.
2. Within two days provide the National Director with complete data from the Competition so he/she may determine those Competitors eligible for the AWC classes.
3. Within ten days ensure that the Judges' Comment Sheets have been distributed to all Competitors.
4. Within ten days ensure that the winners are notified and their medals and comment sheets are distributed.
5. Within ten days ensure that the Archivist receives the complete data from the Competition.
6. Within thirty days prepare a report on all aspects of the Competition for the benefit of the following year's Committee, and indicating problems encountered and solutions. The report should be sent to the Archivist, to the BCAWA President, labelled "Forward to next year's Chief Steward", and to the Executive.
7. A copy of the Financial Report should be sent to the BCAWA Treasurer with BCAWA's share of the revenue. BCAWA must be reimbursed the cost of all medals used during the competition. The cost of medals is removed from any profits before determining the split of the profits.

B. Duties of the Registrar for Entries Before the Judging

The principal duty of the Registrar is to receive the bottles, make them anonymous for judging in such a way that each bottle is carefully tracked and re-identified after the judging. The Registrar will enter the scores into the Online System and will print all required reports and labels.

Competitors will use the Online Registration system to enter their wines into the competition.

Registrar's Peel-and-Stick Labels and Envelopes

1. The following are the labels and quantities that are required for a typical 300 bottle competition. Expect to spend about \$100 for all the required labels.
 - a. Avery 5260 – For address labels – Quantity 1 box = 750 labels
 - b. Avery 5160 – For Pre and Post judging labels – Quantity 1 box = 3000 labels. (6 labels per entry are required).
 - c. Labels for BCAWA Provincial medals are the Avery 5293. Clubs may use different labels depending on medal size and appearance required.
 - d. Medal labels – The following is a list of labels supported.
 - i. Avery 5293 – round 1 2/3” dia (white) – Quantity 1 box = 600
 - ii. Avery 8293 – round 1 1/2” dia (white) – Quantity 1 box = 400
 - iii. Avery 5167 – rectangle 1/2 x 1 3/4 “ (white) – Quantity 1 box = 8000
note this will be good for multiple competitions
 - iv. Avery 8987 – rectangle 3/4 x 2 1/4 “ (Gold) – Quantity 1 box = 300
 - e. Large Brown Envelopes (9” x 12”) for Flight documents and also for Competitor’s comment sheets and medals. – Quantity required about 100, depending on how many flights and individual competitors.

NOTE: Samples of these labels appear in Part VII, Section F - Components of the Competition Computer Program.

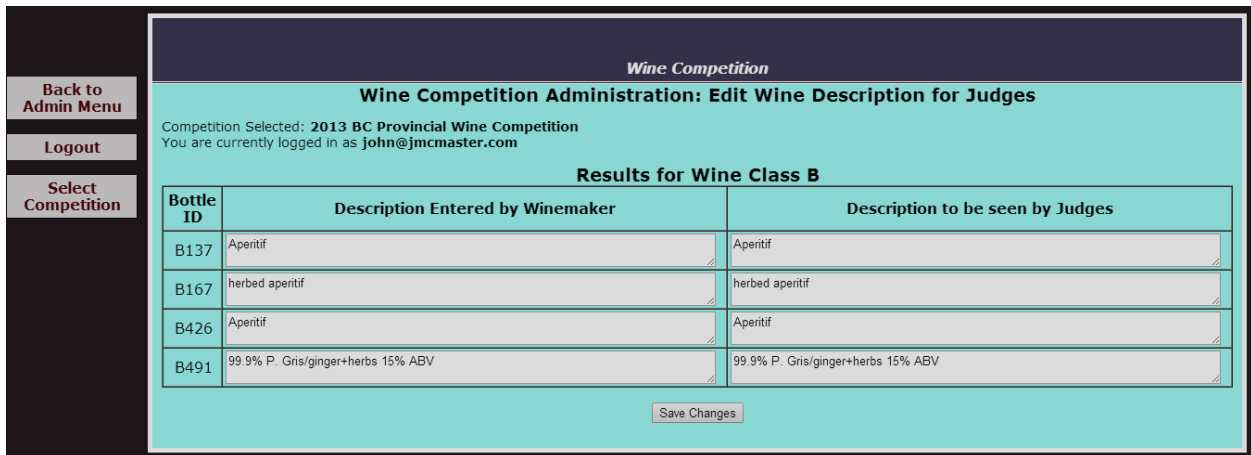
After the Entry Close Date

1. **Review the entries to make sure that the wine makers have entered the wines into the correct class.**
 - a. The Administrator of the Competition can log in as any registered winemaker without using a password and change their entries.
 - b. Select option 23 – Log on as someone else, on the Wine Competition Administration Menu
 - i. Enter the competitors e-mail address. Note that no password is required if you are the Administrator.

- c. You are now logged in as the competitor and can edit any of their entries. Once the necessary changes are made you need to log out and then log back in as the administrator.

2. Review and edit the Wine Description for the judges.

- a. In the Wine Competition Administration Menu, select option 3 – Create Wine description for Judges
- b. Every Competitor will have entered the details of each of their entries into the online system including a description of their entry. Sometimes these descriptions will contain words or phrases that the Chief Steward would prefer that the judges not see. For example, mention of a specific vineyard is usually hidden from the judges.



The screen capture above is actual data from the 2013 competition, and displays class B – Aperitif.

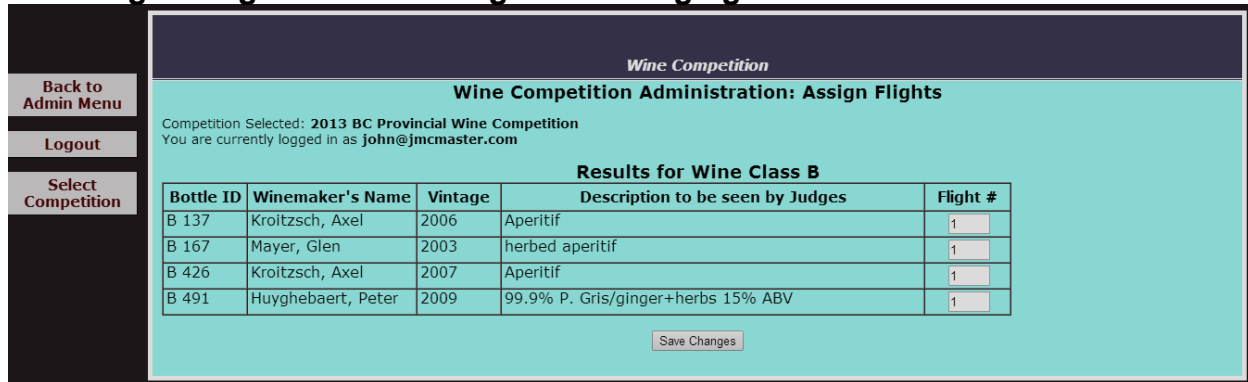
- c. The description in the right-hand box can be edited by the Chief Steward. None of the descriptions in the above example were modified, but hopefully you get the idea.
- d. There are 2 sets of labels printed by the system. One is placed on the bottle before judging and has the right-hand (“sanitized”) description printed on it. The other is placed on the bottle after the flight has been judged and has the description that the winemaker originally entered printed on it.

3. Chief Steward to decide which judges are going to judge each class and if required which flight.

- a. It is important to do this at this stage to ensure that judges are not judging their wines. If you wish to use a particular judge in a large class that they have entered wines in then they can be assigned them to a different flight which is the next main step in the process.

- b. There are a number of tools that can be used to assist in this process. The first being the Judges qualifications in the various classes. This information should have been provided from the Guild Master. The second is Option 2 – Create Summary by Winemaker name. This will give you a list of all the wines that a particular judge may have entered.
- c. Once the spread sheet or list is created for which judges will be judging which classes or flights then proceed to the next step.

4. Organizing Entries into Flights for Judging



- a. On the online system “Administration Menu” select Option 5 - labelled “Assign bottles to flights”. Enter the wine class that you wish to organize into the white box and then click on the “Go” button. A screen that looks like this will be visible. This screen is actual data from the 2013 competition, and displays class B –Aperitif.
- b. Wine Classes or Flights should typically be no more than 15 wines depending on entries and number of judges available. Option 1 – Create Status Report will display how many wines in each class have been entered and provide a good idea of how many flights the class will need to be divided by, if any.
- c. Start organizing the entries into flights by entering a flight number in the box to the right of the entry details. Obviously this flight is a small one and all of the entries have been placed in a single flight. But imagine a very large class like E1 – Dry Bordeaux Style Red which had 53 entries in the 2013 competition. In this case, the Chief Steward divided the class into 3 separate flights, trying to group similar styles (ingredients) together and preventing judges from judging their own entries.

5. Collect and verify the entries

- a. Once all entries have been collected, it is time to ensure that all of the wines that have been entered are physically accounted for. Select Option 4 – Receive Bottle Entries, shown below. Each bottle of wine will have a tag attached that has its Bottle ID on it. Check that it has been Received and move on to the next. Once this is completed, select Option 1 – Create Status Report and make sure that the bottles entered equals the bottles

received. If the numbers match up then you know that all the wines that were entered are present.

2014 BC Provincial Wine Competition					
Wine Competition Administration: Receive Bottle Entries					
Competition Selected: 2014 BC Provincial Wine Competition You are currently logged in as rickinvictoria@shaw.ca					
Results for Wine Class ALL					
Winemaker's Name	Class	Description	Entry #	Received	
Pelizzari, Riccardo	A157	dry sherry from palomino grape	1	<input checked="" type="checkbox"/>	
Best, Margaret	A410	blend of many years and aromatics	1	<input checked="" type="checkbox"/>	
Krotzsch, Axel	A443	Aperitif	1	<input checked="" type="checkbox"/>	
Nicholson, Colin	A548	Palamino grapes	1	<input checked="" type="checkbox"/>	
Pearson, Tony	A587	Blend of several vintages using California palomino grapes	1	<input checked="" type="checkbox"/>	
Krotzsch, Axel	B259	herbed aperitif	1	<input checked="" type="checkbox"/>	
Mayer, Glen	B375	herbed aperitif	1	<input checked="" type="checkbox"/>	
Best, Margaret	B381	red vermouth	2	<input checked="" type="checkbox"/>	
Best, Margaret	B424	"pineaue de charentes"	1	<input checked="" type="checkbox"/>	
Homer, Rick and Mary	B438	Vermouth style	1	<input checked="" type="checkbox"/>	

6. The Bottle Sort

- Start physically separating all of the entries into the various classes and flights. A supply of wine boxes equaling the total number of classes and flights in the competition should already have been collected. The Bottle Sort is one of the most critical parts of the competition. This is where the winemaker's label is removed from the bottle and replaced with a number. Obviously it's critical to ensure that only the appropriate number is attached to the bottle so that the correct winemaker's name can be reconnected with the entry after the judging is complete.
- Print out the labels for the boxes that will contain the wines for that Class and flight. Select Option 8 – Produce Flight Box Labels and print out all the labels. Tape the all the labels onto boxes.
- Print out the Pre-Judging labels. These are the bottle labels that the judges will see. Select Option 7 – Produce Pre-Judging Bottle Labels. Use the Avery 5160 labels for this. There are 3 labels in each row and a sample is shown below. The first label has the competitors name on it and this is just used as a control to make sure that everything matches up with the competitor's tag that is currently on the bottle. The 2nd and 3rd labels go onto the appropriate bottle, making sure to double check that the bottle ID number on the label matches the bottle ID number on the competitor's tag. The Pre-Judging labels should be vertically centered on the bottle and placed on each side of the bottle. Again, check to make sure that the tags and the labels match up and then remove the competitors tag and discard it. Place the newly labeled bottle into the correct box for its flight and class and repeat for the rest of the bottles. Below is a sample of what these labels look like.

C1 - 1	32	C1 - 1	32	C1 - 1	32
Colin Nicholson Saanich Sommeliers 100% Chardonnay		100% Chardonnay		100% Chardonnay	
<small>Bottle# 32 / C1 - 1 / CEF C1 - 1</small>		<small>Bottle# 32 / C1 - 1 / CEF C1 - 1</small>		<small>Bottle# 32 / C1 - 1 / CEF C1 - 1</small>	

- d. The labels are printed in groups (flights within classes) with each flight separated by a blank row of labels. The groups should be cut through the blank row of labels which will give you a separate group of labels for each flight.

7. The Paper Work

- a. No job is complete until all the paper work is completed. Now that the bottles are all labelled and put into the properly labelled boxes, it is time to get all the paperwork ready for the competition.
- b. Prepare the Flight Envelopes. These will contain all of the comment sheets, Flight Recap Sheet, Flight Detail Report, and the Post judging labels. Select Option 26 – Flight Envelope Labels. Using the Avery 5260 labels print out the labels. Attach the labels to a large brown envelope.

2013 BC Provincial Wine Competition
Judges' Comment Sheet
Bottle ID: 32 Class: C1 Flight #: 1
Class: Chardonnay Entry #: 1
Description: 100% Chardonnay

Appearance / Colour:
Nose:
Balance:
Flavour:
Finish / General Comments:
Point Score: _____ / 20
Judges:
Place Winemaker Label Here (after judging):

- i. Print out the Judges Comment Sheets. Select Option 21- Produce Judges Comment Sheets and use the New (2015) form. These are printed on plain 8.5 x 11 paper. They are organized by class and flight so don't mix them up or the job will be more difficult. Using scissors or shears cut them down the middle to separate them and put them into the appropriate Flight Envelopes.

- ii. Print out the Post Judging Labels using the Avery 5160 labels. There are 3 labels for each entry and they are printed on a single row of 3 labels. One label will be used on the Judges Comment sheet and the other 2 will go on each side of the wine bottle after the judging is done. Here is an example of one label row (note that all labels are identical). The labels are printed in groups (flights within classes) with each flight separated by a blank row of labels. The groups should be cut through the blank row of labels which will give you a separate group of labels for each flight. Put these labels into the Flight Envelopes.

2009 Chardonnay (C1) 32 Colin Nicholson Saanich Sommeliers, BC 100% Chardonnay 32/C1-1	2009 Chardonnay (C1) 32 Colin Nicholson Saanich Sommeliers, BC 100% Chardonnay 32/C1-1	2009 Chardonnay (C1) 32 Colin Nicholson Saanich Sommeliers, BC 100% Chardonnay 32/C1-1
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- iii. Print out the Flight Recap Sheets on plain paper. Select Option 13. There is one recap sheet for each flight and there is one line for each entry. After the judges have settled on a score for the entry, table stewards should record the score for each entry in the space provided. These also need to go into the Flight Envelope.

- iv. Print out the Flight Detail Report. Select Option 6. There is one page for each flight in the competition. The information contained in the report is a duplicate of what is printed on the Pre-Judging Label. The judges may refer to this report during judging. This should also go into the Flight Envelope.
 - c. Prepare the Competitors Envelopes. Select Option 24 – Winemaker Address labels. Using the Avery 5260 labels print out the labels. Attach the labels to a large brown envelope (9" x 12"). Nothing goes into this envelope at this time but on the day of the Competition they will be filled with the Judges Comment sheets and any medals that the competitor may have won.

C. Judging

The Judging Procedure

Within each flight the entries should have been arranged by variety, blend, or style so that similar wines may be judged together.

Judges must have been assigned to Flights in such a way that each Flight is judged by a pair of Judges. Each pair of Judges will be allotted several flights (a maximum of 15 wines in a flight). Judges must not have entries in Flights they are judging.

The following information should have been distributed to Judges in advance of the Competition:

- Flights he/she will be judging,
- Class descriptions identical to those provided the Competitors,
- “Notes to Judges” from the Handbook.

Flights assigned to a Judge should be compatible with each other and in suitable order, such as white before red, light before heavy, dry before sweet.

Including the time to dictate comments to the Table Steward for the Judge’s Comments Sheets, a suggested rule of thumb is to allow approximately five minutes per entry for completion of a Flight.

Each Judge will independently assess each entry in the Flight and complete his/her Judging Form. When each Judge has assessed all the entries in the Flight the Judges will confer and agree on a score for each entry and on which entries, if any, are of medal quality based on the following scores: Gold - 18 to 19.90; Silver - 16 to 17.99; Bronze - 14 to 15.99. The Judges and Table Steward will cooperatively complete the Judge’s Comments Forms.

NOTE: The maximum score that judges shall assign to a wine in a flight is 19.90 points. This allows for Best of class wines to be bumped up to 19.95 points if required. The top score of 20 points shall be reserved for Best in show ONLY.

Disqualification of Entry

The Chief Steward must be consulted before an entry is disqualified as being out of class. A check should be made to determine whether the entry was correctly registered. If it was incorrectly registered and belongs in another class it should be added to the appropriate Class and Flight for judging if possible and providing the Registrar of Entries finds no conflict. If the appropriate Flight or Class has already been judged, the entry should be disqualified for being out of class.

Disagreement Among Judges

If a pair of Judges is unable to reach agreement on the top entries in their Flight, the Judges should refer the matter to the Chief Steward who may assign arbiter judges to resolve the impasse. A check should be made to ensure that arbiter Judges do not have entries among those under consideration.

Best of Class – Single Flight Classes

In Single Flight Classes the highest scoring medal entry is the Best of Class. **The maximum score that judges shall assign to a wine in a flight is 19.90 points.**

Best of Class – Multi-Flight Classes

In Multi-Flight Classes the Chief Steward shall assign a pair of impartial judges to assess all Gold Medal entries and the highest scoring Silver Medal entries above 17.0 brought forward by the Table Stewards from each Flight. If the Class contains only Silver and Bronze Medals, the highest scoring Silver (or several high Silvers if their scores are very close) from each Flight should be brought forward. If the Class contains only Bronze Medals, the Bronze above 15.5 should be brought forward. If no medals were awarded in the Flights, the highest scoring wine may or may not be awarded Best of Class at the discretion of the Judges. The following constraints must be adhered to in determining Best of Class.

- **The maximum score that judges shall assign to a Best of Class wine is 19.95 points.**
- The role of Best of Class Judges shall be to agree on the most appropriate representative of the Class irrespective of its original score or medal status or those of other entries in the Class. During their judging Best of Class Judges shall not be made aware of the scores or medals previously assigned.
- The original score of the wine judged Best of Class should be altered by the least amount necessary to make it the highest scoring wine in the Class.
- The original medal status of the wine judged Best of Class should be altered to conform to the new score.
- After Best of Class has been chosen the Table Steward should ask the Judges whether or not they recommend that the entry compete for Best of Show.

Best Wine of Show

All wines that were judged Best of Class and were recommended by Judges to compete for Best of Show should be assembled for a pair of impartial Judges to agree on a single Best of Show winner. The Best of Show should be given the highest score of all of the contenders by making it .25 points higher than the next highest wine.

The maximum score of 20 points is reserved for Best Wine of Show if required.

D. Duties of the Registrar of Entries After the Judging

- 1) When the judging of a Flight has been completed the Registrar of Entries will give the Table Steward the envelope containing the three Post-Judging labels for each entry and the Flight Judging Recap form.
- 2) The Table Steward will put the Post Judging labels on the Bottles and the Judges Comment Sheets and then fill out the Flight Recap Sheet. Then return the completed Judges Comments Sheets and the completed Flight Recap Sheet to the Registrar.
- 3) The Registrar will then enter the scores for the wine flights into the Database using Option 11 – Enter Wine Scores.
- 4) The Registrar will arrange to have the Avery 5293 circular labels printed out and affixed to the appropriate medals. Select Option 20, then select the label type and the Wine Class. Print the labels.
- 5) The Registrar will arrange for the Judges Comment Sheets to be sorted manually by Competitor and placed in 9" X 12" or 24mm X 10.5mm brown envelopes, along with the appropriate medals, labelled with the Competitor's name.
- 6) The above steps continue until all flights have been completed.
- 7) To the extent possible the Competitors Envelopes should be distributed to Competitors and club representatives at the awards presentation, thus reducing postage costs and post-Competition chores. Undistributed Competitors Envelopes containing Judges Comment Sheets and Medals should be mailed or otherwise delivered to Competitors as soon as possible.
- 8) The Registrar shall then print out all medal winners by Wine Class for the Master of Ceremonies (Chief Steward) to read out at the awards presentation. Use Option 17- Produce Presentation Script.
- 9) The Registrar shall then print out the Competition Statistics and give this to the Chief Steward. Use Option 14 – Produce Competition Statistics.
- 10) The Registrar shall then print out the Grand Champion Results and provide this to the Chief Steward. Use Option 15
- 11) The Registrar shall then create a Web Results HTML file and send this to the BCAWA Webmaster for publishing. This can be done the next day. Use Option 22.
- 12) Medals should be sorted by Class for presentation.

E. Duties of the Table Steward

The principal duties of the Table Steward are to assist the Chief Steward as directed before and after the judging, and to assist the Judges throughout the judging procedure. The Steward's cooperation in minimizing such distractions as odours (cigarette smoke, perfume, coffee, etc.), breezes and noise is required.

It is expected that the Judges will involve the Steward in the tasting process, to help in the Steward's education. In some cases, due to the size or difficulty of the class, the Judges may not feel able to do this, but will prefer complete silence in order to concentrate.

Verbal comments made by the Judges during the judging are not to be repeated. If the Judge asks for the Steward's opinion, feel free to provide your comments.

Names of winners are confidential and should not be conveyed to the Judges.

The Table Steward is required to:

1. Arrive, with necessary equipment (corkscrew, lint-free dish towel) at the place of the Competition at the time the Chief Steward has assigned.
2. Introduce themselves to the Chief Steward, the Judges they are assisting and the Registrar.
3. Collect from the Registrar the Flight Detail Report for the Flight and the Judges' Comments Sheets.
4. Prepare the judges table by: setting out two sets of glasses corresponding to the number of entries in the flight; write the wine entry number on the foot of the corresponding glass; and layout judging sheets, pens, pencils, and erasers.
5. Provide each Judge with water for palate cleansing, the temperature of which should be close to the temperature of the wines being judged. A pitcher of water and 2 glasses should be at each judging table.
6. Ensure a supply of cubed or sliced baguette is available on the table.
7. Consult with the Judges to determine if the entries are going to be judged in a different order than that recommended by the Competition System. If required, reorder the entries and Judges' Comments Sheets to correspond to the order that the entries will be judged.
8. Open and pour the entries for the Judges. In all classes the Judges should be consulted as to how the entries are to be poured and when they are to be opened. The Judges should determine how many entries should be opened at one time. Entries which contain sediment should be carefully handled.
9. Provide the Judges with such additional glasses as required for re-tasting toward the end of the judging process.

10. Recork wine bottles after initial pouring has been completed in the Sparkling, Cider and Beer Classes.
11. On completion of the judging, obtain the three Post Judging Labels (which contain the name of the winemaker) for each entry in the Flight and the Flight Recap sheet from the Registrar.
12. Place 2 labels on the bottle, one on each side, and one on the bottom of the Judges' Comments Sheets for each entry.
13. Fill in the Flight Recap Sheet with the scores from the Judges' Comment Sheets.
14. Return the Judges' Comments Sheets and the Flight Recap sheet to the Registrar to update the Competition System.
15. Box the bottles appropriately, dispose of dirty glasses, clean the judging table and prepare for the next Flight as required.
16. Before leaving, check with the Registrar of Entries that all necessary tasks have been done.

F. Duties of the Competition Committees

Catering and Facilities Committee

- 1) In October/November of the year before the competition arrange for a suitable Hall for the Competition and Social Event. The facility should have natural light and air conditioning for the judging. Obtain quotes for catering, rental, etc. It is best to negotiate a deal which includes all costs (including taxes and gratuities).
 - a) Note that most halls will now need some proof of insurance prior to allowing groups to rent. PAL Insurance Brokers Canada, based out of Calgary offers flexible insurance packages for events that include alcohol liability and property damage coverage. Contact them at www.palcanada.com for rates and more information.
 - b) In addition to the insurance, some halls will ask that you get a Liquor License.
- 2) Provide Catering for the following events:
 - Friday evening Meet and Greet. (This event is a get together for participants. Interesting appetizers are appropriate for this event.) Attendees are encouraged to bring their best bottle,
 - Saturday morning before judging. (Coffee, tea and pastries for Chief Steward, Registrar, Judges, Table Stewards, assisting members),
 - Saturday Lunch. (for Chief Steward, Registrar, Judges, Table Stewards, assisting members), Arrange for the AGM in the afternoon.
 - Saturday Social Event (Dinner, Dance, Awards, entertainment),
- 3) By January arrange for Music for the Social Event.
- 4) Arrange for transportation (pickup from ferries etc.) with priority for Judges.
- 5) Obtain “Serving it Right Information” from BCLDB by April.
- 6) Decorations as required.
- 7) Post signs in the hall encouraging people to NOT drink and drive. On the signs, provide alternative forms of transportation such as phone numbers for local taxi numbers, phone numbers for car delivery services, etc.
- 8) Arrange for clean up after event if required.
- 9) Obtain Hotel rates for members requiring accommodations.
- 10) Determine whether any members are willing to billet guests, with priority for Judges.
- 11) Make and post directional signs to the event if required.
- 12) Promote the wearing of Club Tee Shirts and or Name Badges.

Finance Committee

The Finance Chair is responsible for:

1. Planning a budget for the competition, business and social events; this person must work closely with all committees.
2. Submitting a budget to the BCAWA Executive at its January meeting.
3. Arranging for design, printing, and distributing of tickets and collecting payment in advance of the event.
4. Paying all expenses.
5. Submitting a financial statement to BCAWA within one month of the Competition (Part VII Appendix C - A Financial Statement).
6. Arrange for signing up for a Square credit card reader. This allows people to pay for Silent Auction purchases using a credit card. This makes collecting payment after the silent auction easy and increases the clubs revenue because not everyone will have cheques but everyone will have a credit card. The device is free and works on all smart phones and tablets and the payment is deposited right into your bank account. They get revenue from a small percentage of your sales (2.65%). For more information go to www.squareup.com

Silent Auction Committee

1. The silent auction is one of the most important events because of its financial potential. Items can be obtained from many sources; wine suppliers, wine kit suppliers, hotels, restaurants, golf courses, event tickets, gift certificates, members etc. Non-wine items should be obtained for the interest of those who are not interested in buying wine items. The member who chairs this event must be interested in and capable of soliciting items from various sources.
2. The Silent Auction tables should be set up to display attractively all the items obtained. The tables should be well lit. Each item should have a bidding sheet with a starting bid and minimum increments clearly listed (Part VII Appendix B - A Silent Auction Bid Sheet). A pencil should be placed at bidding sheet.
3. The time at which the Auction closes should be announced during the event.
4. The Silent Auctioneer should collect the bidding sheets and announce the winners' names when bidding closes.
5. The member responsible for Finance should assist the Silent Auctioneer in collecting the amounts bid.
6. A system for minimizing the confusion of collecting and paying for correct items should be in place.

Equipment And Supplies Committee

All supplies and equipment required for the Competition are listed below. There may be other items that the Committee wishes to use.

1. Competitors' Package (Part VI)
 - Competition Information including Competition Date, Entry Deadline and Fee, List of Drop Points, Social Events details – location, cost, times, etc
 - Entry Regulations
 - Presentation of Entries Instructions

2. Avery Labels for the Registrar of Entries:
 - #5260 for Address Labels – 1 box = 750 labels
 - #5160 (3x10) for creating the Pre and Post Judging Labels – 1 box = 3000 labels
 - #5293 (4x6) for the circular labels for medals – 1 box = 400
 - Large Brown envelopes (9" x 12") for Flight documents and for Competitors comment sheets and medals – 100 required

3. The following sheets are required by the Judges:
 - BCGWJ Judging Form – Wine (Part VII Appendix G- Wine Evaluation Sheet) – approximately 80 required (2 for every flight plus a few extra)
 - BCGWJ Judging Form – Sparkling/Cider (Part VII Appendix H- Sparkling Wine Evaluation Sheet) – 5 required which includes spares.
 - PDF versions of these forms in full sized format (11" x 14") are available from the BCGWJ's Guild Master or from the BCGWJ's website, www.bcgwj.ca
 - Judges' Comments Sheets (Part VII Appendix I Sample Completed Judge Comment Sheet). The blank forms are printed from the Competition System. These forms may be scanned into the system after the judging and the original paper copy will be given to the competitor with their medals.

4. BCAWA Class Descriptions. Every Class in the Competition has a Description sheet, which defines its Technical Characteristics. Class Descriptions shall be provided to the Judges for the Flights they will judge (see Class Descriptions section, pp. 26 to 45.)

5. A roll of paper suitable for covering tables. Some form of identification should be written on the end of the tables so that Judges know where to go.

6. Wall chart designating schedule for judging and Judges and Stewards for each Flight.

7. A sufficient number of glasses for the competition. The glasses should be identical.
 - Still wine and Cider glasses must be clear, colourless glasses of 250ml (8oz) capacity, preferably curved in at the top so that wine may be swirled in them without spilling. One glass per entry per judge is required. Half of the entries are judged in the morning and the other half in the afternoon. If an Automatic Glass Washing machine is available the glasses may be reused in the afternoon, reducing the amount of glasses that you need to rent.
 - Sparkling wine glasses must be flutes.
 - Water glasses and water at about the same temperature as the entries in the Class.
8. A sufficient number of tables:
 - Judging tables should be rectangular and arranged in such a way that all bottles in a particular class may be lined up and glasses poured at one time.
 - Tables should be covered with white paper (cloth stains and is too soft to write on).
 - Tables for lunch for Judges and Stewards should be distant from judging tables.
9. Non-Permanent marking pens for identifying glasses.
10. A supply of plastic T-corks or a supply of corks and a floor corker, for closing each entry after the initial pouring has been completed. Note that most corks can be reused but there may be a few that cant be.
11. Miscellaneous supplies: stapler, staples, scotch tape, scissors, masking tape, felt pens, elastic bands and pencils, paper towels and napkins.
12. A spittoon for each judge. Red Solo cups work good for this purpose.
13. Computer with printer and paper for entering all competition entry information and printing results.
14. The Competition Medals. The Medals for Provincial Competitions are provided by the BCAWA. The medals are obtained from the BCAWA Treasurer, and the Club will reimburse BCAWA \$3.00 or the current cost, per medal used.
15. Dump buckets and water carafes for social tables at banquet. Cards naming Classes for social tables at banquet.

BCAWA OFFICIAL CLASSES

Proposed – August 2018

Wine Class Descriptions

Numerical data given under "Technical Characteristics" are not intended to provide absolutely rigid bounds; rather, they are for the general guidance of Competitor and Judge. The term "varietal" refers to a wine with 85% or more of the named variety. Examples are given for clarification and are not intended to be prescriptive.

Wines in Classes E1 through E7 are red table wines. Better wines in these classes are virtually free of residual sugar, although a well-balanced and well-aged wine will have a softness that could be mistaken for sweetness. The garnet edge of a well-matured wine is preferable to the red-purple of a young wine.

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Class A. Aperitif Sherry

Dry and not very sweet sherry, madeira and related type wines belong in this class. A "nutty" characteristic is often present. These wines have been fortified with brandy or neutral grape spirits to a moderately high alcohol content and frequently have undergone oxidation during baking and/or barrel ageing or have been fermented with flor yeast and aged under a flor film. Titratable acidity is low. Non-grape examples must be placed in this class. The sweeter Sherries, Madeira, and related wines belong in the After Dinner Class and herbed aperitif wines belong in Class B.

Technical Characteristics

Ingredients: Commonly used grapes would include Palomino and Muscat. Herbs and other flavourings should NOT be used in this class.

Alcohol:	15.5% - 20%
Colour:	No restrictions
Sugar:	0% - 10%
Specific Gravity:	0.990 – 1.030
Acid:	4.0 g/l – 5.5 g/l
pH:	2.9 – 3.3

Class B. Aperitif

Wines in this class are designed as an aperitif or a digestif. They have been created to exhibit a strong stimulating effect on the salivary glands due to ingredients such as citrus or other strongly flavoured fruit as well as a diversity of aromatic and slightly bitter herbs. They are usually fortified and may range from dry to very sweet. They include vermouth types and those similar to commercial patent aperitifs. Non-grape examples must be placed in this class.

Technical Characteristics

Ingredients:	No restrictions.
Alcohol:	16% - 18%
Colour:	No restrictions.
Sugar:	.5% - 11% (off dry to sweet)
Specific Gravity:	.992 - 1.036
Acid:	4.0 g/L - 5.0 g/L
Tannin:	May be somewhat astringent.
Bitterness:	A bitter characteristic is permissible.

Class C1. Chardonnay

Entries in this class must contain at least 85% Chardonnay.

Wine Characteristics

A dry, full bodied white with rich mouthfeel. Apple, pear, fig, melon, peach, pineapple, lemon, grapefruit, along with nutmeg, honey, butter, butterscotch are some of the flavours that you will find in this wine. Any combination of barrel fermentation and/or aging, sur lie, stirring, ML may require time to develop in glass. Oak should blend with fruit. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	9% - 15%
Colour:	Pale straw to golden. No amber, brown or grey tinges.
Sugar:	0.0% - 1.0%
Specific Gravity:	0.990 – .994.
Acidity:	6.0 g/L - 7.5 g/L
pH:	3.0 - 3.7.

Class C2. Aromatic White Vinifera

A dry to off-dry white wine from *Vitis vinifera* grapes such as any of the Muscat's,, Bacchus, Ehrenfeltser, Gewürztraminer, Malvasia, Optima, Ortega, Pearl of Casaba, Scheurebe, Schönburger, Siegerrebe, Symphony, Viognier, or White Riesling.. Unblended varietals that demonstrate a striking perfumed quality tend to be more successful than blends. Aromatic quality may reflect floral characters, fruit characters, or both. The final decisions about which entries best represent the concept of 'aromatic' must be left to the judges. Wines in this class should be judged cool. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style.

Wine Characteristics

Gewürztraminer. Floral (rose petal), lychees, peach, apricot, grapefruit, anise, spicy. Oak should be very subtle, if present. Slight bitterness acceptable varietal character. Noticeable acidity acceptable. May have pink or bronze tints.

Muscats. Strong, spicy, floral, musky, orange peel, ripe peach, table grape characters expected. Usually short to medium finish. Seldom oaked. Muscat of Alexandria, Golden Muscat, Orange Muscat, White Muscat, Morio Muscat, Muscat Ottonel, etc.

White Riesling. Floral, honeysuckle, lychee, apricot, citrus, apple, peach, lime, pie crust, mineral, and petroleum notes reported. “Racy” acidity. Long finish.

Viognier. Honeysuckle, jasmine, primroses, apricots and peaches, candied peel, musk and spice. Creamy mouthfeel.

Technical Characteristics

Alcohol:	9% - 13.5%.
Colour:	Pale bronze or bronze-pink to pale straw to light gold. No amber, brown or grey tinges.
Sugar:	0.0% - 3%.
Specific Gravity:	0.990 – 1.002
Acidity:	6.0g/L – 9.0g/L.
pH:	3.0 - 3.4

Class C3. Dry White Non-Vinifera

BCAWA does not currently use this class. This suggestion was reaffirmed in July 2018.

Class C4. Other Dry White

This class contains all other white wines, either varietals or blends, which do not fit the descriptions of Classes C1 (Chardonnay), C5 (White Pinot), or C2 (Aromatic White Vinifera). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Auxerrois, Chasselas, Chenin blanc, Colombard, Grüner Veltliner, Madeleine Angevine, Sauvignon blanc, Semillon, or Trebbiano. The remaining 15% may be any ingredient. Blends in this class must not fit the definitions of C1, C5, or C2. Wines that include interspecific hybrid grapes are acceptable in this class and their ingredient percentages must be specified so their eligibility in the appropriate AWC class can be determined. Aromatic white grape varieties are acceptable in blends provided their impact is subdued. Non-grape dry white table wines belong in either this class or J1 (Country Table). As with any table wine, the sugar-acid balance must convey the impact of dry table wine style.

Technical Characteristics

Alcohol:	9% - 13.5%.
Colour:	Pale bronze or bronze-pink to pale straw to light gold. No amber, brown or grey tinges.
Sugar:	0.0% - 1.5%.
Specific Gravity:	0.990 – .996.
Acidity:	6.0g/L - 8.5g/L.
pH:	3.0 - 3.4

Class C5. Dry White Pinot

Varietal wines in the Dry White Pinot Family Class must contain at least 85% of any one of the following varieties: Pinot Blanc, Pinot Gris, white juice from Pinot Noir, Pinot Meunier or Gamay Noir.

Blended wines in the Dry White Pinot Family Class must contain at least 85 % of any two or more of the above varieties. Entries will be considered for the AWC National Competition as Class C4, Other Dry White.

Wine Characteristics

Pinot blanc. Ripe pear, spice, citrus and honey. Oak should not overpower. Styles range from fruity to Chardonnay-like complexity.

Pinot Gris. Aromas of tropical fruit, tangerine, floral perfume, magnolia blossom, smoky, anise. In the mouth, flavours of citrus, tangerine, peach, anise, almond and pear. Should have excellent mouth feel and lingering finish. Oak usually not very successful. May have pink or bronze tints.

As with any table wine, the sugar-acid balance must convey the impact of dry table wine style.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	9% - 13.5%
Colour:	Pale bronze or bronze-pink to pale straw to light gold. No amber, brown or grey tinges.
Sugar:	0.0% - 1.5%
Specific Gravity:	.990 – .996
Acid:	6g/l - 8.5g/l

Class D. Rosé

Light, refreshing, transparent pink to very pale red wines. Wines that are unmistakably red are not acceptable. Sweetness ranges from dry to off-dry. The most interesting rosés tend to be made from the juice of black grapes fermented with little or no skin contact but small amounts of red wine may also be added to a white wine. Slight spritz is permissible. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Non-grape rosés belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker. Blends of grape and less than 95% non-grape may also be entered here. Non-vinifera rosés are acceptable in this class.

Technical Characteristics

Ingredients:	Red and black grapes with colourless juice are most successful, but blends of red and white wines are permitted.
Alcohol:	9% - 13.5%
Colour:	Pink: pale to deep. An orange tinge is permissible. Red or purple are undesirable. Amber is unacceptable.
Sugar:	0% - 2.0%
Specific Gravity:	0.990 – .998
Acid:	6.0 g/L – 8.0 g/L
pH:	3.1 - 3.4

Class E1. Dry Bordeaux Style Red

Varietal (= single variety) wines in this class are those that contain at least 85% of any one of the following five varieties: Cabernet franc, Carmenerere, Malbec, Merlot, or Petit Verdot. Note that any other grape variety or varieties may be used in the remaining 15%. Note that varietal Cabernet Sauvignon wines belong only in Class E7.

Blended wines in this class must contain at least 85% of any one or more of the following six varieties: Cabernet franc, Cabernet Sauvignon, Carmenerere, Malbec, Merlot, or Petit Verdot. Note that any other grape variety or varieties may be used in the remaining 15%. Note that Cabernet Sauvignon is permitted in this class as a component of a blend.

A blend in this class containing 85% or more Cabernet Sauvignon must be entered in class E7. (Cabernet Sauvignon)

Wine Characteristics

Cabernet franc. Similar in nose and flavour to Cabernet Sauvignon but tending towards coffee and blueberry characters and seldom without a more or less distinctive bell pepper, canned green bean/canned asparagus (methoxypyrazine) character. That character should not be considered a flaw in otherwise good wines but good wines in which it is least aggressive will likely be correspondingly rewarded.

Carmenerere. Unless very ripe, tends to exhibit bell pepper herbaceousness. Black currant, smoke, raspberry, earth, spice, violets on the nose. Plummy, black fruit, tea, chocolate, dried herbs in the flavour on the nose. Plummy, black fruit, tea, chocolate, dried herbs in the flavour.

Malbec. Flavours of earth, truffles and dark chocolate accompany the black and red berry flavors.

Merlot. Herbal, cherry, raspberry, plum, eucalyptus, cedar, bell pepper, nut, chocolate, raisin, tobacco.

Petit Verdot. This wine adds colour and minty, musky flavors to Merlot, and Bordeaux Style Blends.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 – .994
Acidity:	5.0g/L – 7.0g/L
pH:	3.4 – 4.0
Tannin:	May be somewhat astringent.

Class E2. Dry Red Pinot

Wines in the Dry Red Pinot Class must contain at least 85% of one or more of the following varieties: Pinot noir, Pinot Meunier, or Gamay noir. Ideally, these wines exhibit fruity attributes and may be at their peak when young. The best mature examples demonstrate complexity and finesse while retaining substantial fruit.

Wine Characteristics

Pinot noir. Nose – earthy, Bing cherry, spice, light, plum, dry black cherry; and an aroma that can resemble wilted roses. Flavours can be cherry, spice, raspberry, currant, and mushroom, along with earth, tar, herb and cola notes. Complex, silky tannins, barnyard notes. Velvety mouth feel. Long finish.

Pinot Meunier. Somewhat light in colour and body. Strawberry, black currant, plum, raspberry, blueberry in the flavour.

Gamay Noir. Violet, rose petal, cherry, strawberry, raspberry aromas and flavour.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 15%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0.994
Acidity:	5.0g/L – 7.0g/L
pH:	3.3 –3.8

Class E3. Non-Vinifera Red Grape

A red table wine made from grapes of which at least 85% are interspecific hybrid varieties. They include, as varieties or blends, Baco Noir, Castel, Chambourcin, Chancellor, De Chaunac, Frontenac, Landal, Landot, Lucie Kuhlmann, Léon Millot, Maréchal Foch, Michurinetz, Sabrevois, and St. Croix among many others.

The remaining 15% may be any ingredient. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Judges should have sufficient general familiarity with these wines that they recognize their positive attributes and realize that entries should not be penalized for characters that are typical of the varietal.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0.994
Acidity:	5.0g/L -7.0g/L
pH:	3.4 – 4.0
Tannin	May be somewhat astringent

Class E4. Dry Red Zinfandel

A dry red table wine made from at least 85% Zinfandel grapes. Primitivo grapes are acceptable. The remaining 15% may be any other ingredient.

Wine Characteristics

Raspberry, blackberry, cherry, plum, tar, earth, leather, spice, pepper. Full-bodied.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 - 0.994
Acidity:	5.0g/L - 7.0g/L
pH:	3.4 – 4.0
Tannin:	May be somewhat astringent.

Class E5. Rhone Style Dry Red

A dry red table wine made from at least 85% of one or more of the following grape varieties: Alicante Bouschet, Carignane, Grenache, Mourvèdre, Petite Syrah (Durif), and/or Syrah (Shiraz). Blends may also contain any other variety permitted in Chateauneuf-du-Pape. The remaining 15% may be any ingredient.

Wine Characteristics

Grenache. Light to medium-bodied red wines that have lots of red fruit flavors (e.g. raspberry, cherry, etc) and soft tannins.

Mourvèdre. Medium weight, spicy cherry and berry flavours and moderate tannins.

Petite Syrah. Black pepper, blackberry jam, blackberries, oranges, plums, boysenberries, vanilla, red meat, black tea, dried sage and clove. Deep colour.

Syrah. Blackberry, pepper, plum, dry pepper, spice, black cherry, tar, leather and roasted nut flavours, a full bodied, smooth, supple texture and smooth tannins.

Technical Characteristics

Ingredients:	Grapes.
Alcohol:	11% - 16%.
Colour:	Light red to med. red to garnet.
Sugar:	0.0% - 1%.
Specific Gravity:	0.990 - 0.994.
Acidity:	5.0g/L – 7.0g/L.
pH:	3.4 – 4.0.
Tannin:	May be somewhat astringent

Class E6. Other Dry Red

This class contains all other red wines, either varietals or blends, that do not fit the definitions of Classes E1 (Dry Red Bordeaux), E2 (Dry Red Pinot), E3 (Non-Vinifera Red Grape), E4 (Dry Red Zinfandel), E7 Cabernet Sauvignon), E5, (Rhone Style Red). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Limburger, Barbara, Dornfelder, Nebbiolo, Ruby Cabernet, Sangiovese, Touriga Nacional, Tempranillo (Valdepeñas), or Zweigelt. The remaining 15% may be any other ingredient. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 85% hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table).

Wine Characteristics

Lemburger. Black cherry, raspberry, cassis, black pepper, rose petal, earthy.

Montepulciano. Raspberry and anise aromas; textured flavours, full fruit, black pepper, hints of spice.

Sangiovese. Cherry, dark cherry, plum, herby, bay leaf, dry supple texture and medium-to full-bodied spice, raspberry, cherry and anise flavours.

Technical Characteristics

Ingredients:	Grapes.
Alcohol:	11% - 16%.
Colour:	Light red to medium red to garnet.
Sugar:	0.0% - 1%.
Specific Gravity:	0.990 - 0.995.
Acidity:	5.0g/L - 6.7g/L
pH:	3.4 – 4.0

Class E7. Dry Red Cabernet Sauvignon

Wines in this class must contain at least 85% Cabernet Sauvignon.

All entries in this class will be considered for the AWC National Competition as Class E1, Dry Red Bordeaux Style.

Wine Characteristics

Black currant, cassis, plum, black cherry and spice. It can also be marked by herb, olive, mint, tobacco, cedar and anise, and ripe, jammy notes. Generally accepted that oak improves it by softening tannins and imparting, woody, toasty, cedar, vanilla characters.

Technical Characteristics

Ingredients:	Grapes
Alcohol:	11% - 16%
Colour:	Medium red to garnet
Sugar:	0.0% - 1%
Specific Gravity:	0.990 – 0.994
Acidity:	5.0g/L – 7.0g/L
pH:	3.4 – 4.0
Tannin:	May be somewhat astringent.

Class F. Dessert

Wines to be drunk with the dessert course of the meal. Should be sweet and luscious, but with sufficient acid to prevent them from being cloying. Alcohol must have been developed by fermentation of the wine.

These are NOT fortified wines. Wines such as ports, sweet sheries, Madeira types, and other wines that are fortified, baked or otherwise made using port, sherry, Madeira etc. processes do NOT belong in this class.

The Dessert Class has three style sub-categories: Botrytis Affected, Ice-wine Style and Other Dessert Styles (such as Late Harvest, etc.). The style of the wine should be indicated on the Registration Form.

Dessert wines made from 95% or more non-grape must be entered in this class. Dessert wines that are blends of grape with less than 95% non-grape are acceptable. Non-vinifera dessert wines are acceptable.

The style of the wine should be indicated on the Registration Form.

Technical Characteristics

	Botrytis Affected	Ice wine Style	Other Dessert Styles
Ingredients	No Restrictions		
Alcohol	9% - 14%	9% – 13%	8.5% - 14%
Colour	No Restrictions		
Sugar	15% - 22%	15% - 26%	6.5% - 15%
Specific Gravity	1.060 – 1.090	1.060 – 1.110	1.025 – 1.060
Acid	Minimum 8g/L	9g/L – 14g/L	Minimum 8g/L
pH	2.9 – 3.4		

Class G. After Dinner

Wines in this class are for use after dinner or on other occasions in place of a liqueur, perhaps with nuts or cheese. They are rich, sweet, full bodied and alcoholic. Any ingredient is acceptable. Wines such as port, sweet sherry or madeira types or other wines that have been fortified, baked or otherwise made using appropriate processes belong in this class. Most wines in this class will have been fortified by the addition of brandy or neutral spirits. An unfortified wine naturally home-fermented to high alcohol is also acceptable. Acid and astringency should be muted. Any appropriate ingredients are acceptable.

Technical Characteristics

Ingredients:	No restrictions
Alcohol:	15% - 22%
colour:	No restrictions
Sugar:	6%-12%
Specific Gravity:	1.014 – 1.038
Acid:	4.0 g/l – 6.0 g/l
pH:	3.2 - 3.9

Class H. Sparkling

There are Sparkling wines made that are appropriate for all occasions. All wines with detectable carbon dioxide pressure in the bottle and showing visible sparkle in the glass should be entered in this class. Wines sparkled by the Champagne method have an unmistakable yeasty flavour which adds to their complexity. Those that have been carbonated tend to exhibit fruitier characteristics. Cloudy sediment of any kind, in the bottle or in the glass, is unacceptable. Presence of a secondary fermentation capsule or capsules in the bottle is not a fault. There is no restriction on ingredients

Technical Characteristics

Ingredients:	No restrictions.
Alcohol:	9% - 12%
Colour:	No restrictions.
Sugar:	0% - 6%
Specific Gravity:	0.990 to 1.014
Acid:	9 - 12 g/L
pH:	2.8 - 3.4

Class I. Social Wine

A Social wine should be enjoyable with or without the accompaniment of food. Colour can fall into a wide range but it should be inviting. The wine should have an inviting fruity aroma. The wine should be neither dry nor excessively sweet. It should not be noticeably high in alcohol. In many types of wines a peak or peaks appear in the flavour spectrum. For example, a White Table wine might have an acid peak; in the Aperitif class, a bitter peak is not out of place. There should be no such peaks in a Social wine. Good balance between sugar and acid is essential. A touch of "spritz" is permissible. This would be a good choice of wine for a social function.

Technical Characteristics

Ingredients: White or Red grapes/Juice

Alcohol: 8% - 12%

Colour: Appealing, no restrictions.

Sugar: 1.0% - 6%

Specific Gravity: .994 - 1.014

Acid: 6 g/l - 10 g/l

pH: 2.9 - 3.4

Country Classes

A country wine is any wine made from at least 95% non-grape ingredients. **Some country wines are intentionally made in a style closely matching the description of one of the "functional" grape classes: A (Aperitif Sherry), B (Aperitif), F (Dessert), G (After Dinner), or H (Sparkling) and must be entered in those classes.** Others may fit the definitions of classes E6 (Other Dry Red), D (Rosé), C4 (Other Dry White), or I (Social) and may be entered there or in Class J1 (Country Table) or J2 (Country Social), whichever seems most appropriate.

The Country Wine Classes J1 and J2 are intended for those country wines which depend heavily on their non-grape origins for their interest and character and have been made in a functionally table or functionally social style. Still meads and melomels are appropriate for this class and should be entered in either J1 or J2 depending on sweetness.

Class J1: Country Table Wine

Any dry to medium dry (0-3% Residual Sugar) country wine intended as table wine. Balance is of great importance in determining a successful wine. Flavour may range from very delicate to very intense. A touch of "spritz" is acceptable, especially in lower alcohol or lighter flavoured wines.

Class J2. Country Social Wine

Any country wine intended to be appreciated on its own, rather than to accompany food. Country Social Wines are medium dry to medium sweet (3-8% Residual Sugar) and are not sweet enough to be dessert wines. Class J2 is intended primarily for wines which are outside the parameters of Class I (Social) because of their fruit characteristics and often, sweetness. Country Social Wines typically have one or more dramatic "peaks" in their profile - an immediately recognizable intensity of fruit aroma and/or flavour, or noticeable acidity and freshness, or a hint of bitterness, or a higher alcohol level through fermentation than is suitable for Class I (Social). Astringency and/or bitterness and/or high acidity are not faults in themselves but must have been balanced by appropriate sweetness and/or flavour intensity and/or mouthfeel. A touch of spritz is acceptable, especially in lower alcohol or less intensely

Class P. Sparkling Cider

A sparkling beverage of 6 to 10% alcohol content, dry to medium sweetness, low to medium acidity, made from either or both apple juice (Cider), or pear juice (Perry) or from some combination of one or both of those juices with other fruit (non-grape) juice. The other juice must be less than 50% of the blend and the flavour of the other fruit should not dominate. The difficult-to-define, zesty character of traditional cider must be present and will be a direct reflection of the cidemaker's skill in selecting ingredients. Any form of carbonation acceptable in the Sparkling Class is also acceptable in the Sparkling Cider Class. Sparkle should be controlled and prolonged. Fine champagne like bubbles trailing from the bottom of the glass are preferred. Cider may be disgorged or presented on the priming yeast. In the latter case the cider must pour clear to within 3 cm of the bottom of the bottle.

Class Z. Provincial Crush

This class will consist of wines made from the Provincial Crush which will be defined in the competition notice on the BCAWA Website.

Entries must be made from 100% grapes received through the Provincial Crush program. No blending is allowed.

The entries in this class will be judged as the appropriate class that they fall into, as defined in the competition notice.

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PART IV. AWARDS

1. Gold, Silver and Bronze medals are awarded in official classes to those entries that merit them. The medals are available from the BCAWA Treasurer.
2. Once the Judges have established the medal winners in each of the official classes, a report is produced from the Competition System to determine the Grand Champion Wine Maker. Points to those entries on the following 58% scale: Gold: 5.00 points, Silver: (58% of 5.00) 2.90 points, Bronze: (58% of 2.90) 1.68 points.. The Winemaker with the highest cumulative points **across all classes except Sparking Cider**, becomes Grand Champion Winemaker.
3. No extra points are awarded to entries designated Best of Class.
4. No points are awarded for Cider or for Best Wine in Show.
5. A silver-plated tastevin is awarded to the Grand Champion Winemaker, engraved as follows: **BCAWA Grand Champion Winemaker Year 20XX**
6. The tastevin is supplied to the organizers by the Treasurer of BCAWA at a cost of \$10 each along with the competition medals.
7. If time permits, the winners' names may also be engraved on the tastevin, otherwise it should be added later.

PART V. AMATEUR WINEMAKERS OF CANADA ENTRIES

1. For each of the 25 Amateur Winemakers of Canada classes British Columbia is entitled to forward to the AWC Competition the highest scoring two entries from each corresponding BCAWA class (up to 50 entries), up to 50 other highest scoring entries. Our entries are based on annual membership. Get this info from our national director.
2. The Chief Steward must ensure that the BCAWA National Director is provided with the particulars of all competitors and all entries in the Provincial Competition so he/she can determine accurately which entries are eligible for the AWC Competition and so inform the competitors as quickly as possible after the BCAWA Provincials.
3. BCAWA classes C2 (White Pinot), and E5 (Cabernet Sauvignon) do not exist in the AWC Competition. To determine the eligibility of top wines in Classes C2 and E5 the National Director is required to compare their scores with those of the top wines in C4 (Other White Table) (for C2) and in E1 (Bordeaux Style Red) (for E5).
4. AWC Competition rules allow for only one entry per person per class. The National Director must ensure that eligibility created by reallocation of wines from the 6 BCAWA classes is recognized.
5. The Competitor shall enter exactly the same wines into the National Competition as were entered into the BCAWA Competition. No substitution is permitted.

PART VI. COMPETITORS' PACKAGE

This section describes the actions to be taken to establish the competition and communicate to BCAWA Clubs:

- Competition Information – date, time, location, etc
- Entry Regulations
- Presentation of Entries

A. Competition Information (Example)
20xx BCAWA Provincial Competition
Hosted By [Name of Host Club]
Date
At the [Location of Competition]

Friday evening: 7:00- 9:30pm - Meet & Greet
 Saturday: 8:30am – 2:00 pm - Competition Judging
 2 pm - AGM
 6 pm - Dinner and awards

Tickets **\$Price of Ticket** per person, include "Meet and Greet" and the Awards Dinner

Tickets reserved by e-mail to **[Name Club Designate responsible for ticket sales]**

Phone **[Phone Number of Club Designate responsible for ticket sales]**

Tickets should be paid for in advance by mail.

Make cheque payable to **[Name of Host Club]** and

Send cheque to **[Address of Club Designate responsible for ticket sales]**

- All entrants should be familiar with the Entry Regulations and Presentation of Entry rules which are posted on the BCAWA site. <http://www.bcawa.ca>
- Please note that all table wine entries may be presented in bottles of 750ml capacity. All other classes maybe entered in 375ml bottles.
- All entries must be labeled with an appropriate tag securely affixed to the bottle using elastic band and must be accompanied by an entry form and the fee of **\$X.XX** per entry. Cheques should be made payable to the **[Name of Host Club]**.

Entries to be delivered to one of the following drop off locations by Friday May xx

Victoria: Name, Address, Phone, Email

Nanaimo:

North Vancouver:

Delta:

Surrey:

Chilliwack:

Burnaby:

Richmond:

Vancouver:

Revelstoke:

Kamloops:

Chief Steward:, **Registrar:**

B. Entry Regulations

1. The Competitor must be a member in good standing of a wine club that is affiliated with BCAWA (BCAWA dues must have been paid.).
2. The purpose of the Competition is to judge the wines and ciders produced in the homes of members of BCAWA member clubs. Wines and ciders made in brew-on-premises are NOT eligible.
3. Competitors will use the Online Registration system to enter their wines into the competition.
4. Each bottle also requires a tag (see example in “Presentation of Entries”).
5. It is the Competitor’s responsibility to ensure that the entries listed match correctly with the information provided, particularly if there have been last minute substitutions.
6. Competitors are requested to read over the Class Descriptions, paying particular attention to the percentages of varietal ingredients, to ensure all entries have been allocated to the correct Class.
7. The bottles, completed Entry Forms and entry fee must be in the hands of either the Chief Steward or the Registrar of Entries, or at a designated Drop Site by the Deadline date. Cheques or money orders should be made payable as indicated by the Chief Steward in Competition Information.
8. The Competitor may submit two entries in each class. Competitors entering two bottles in one class must ensure that the entries are made from different ingredients and, if from grapes, from different varieties, vintages or vineyards. Different yeasts or significant adjustments to a blend are permissible for the second entry.

C. Presentation of Entries

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 prejudiced by sloppy presentation. The Table Stewards will handle the bottles as carefully as possible, but a deposit that is not firm could be stirred up, cloud the wine, and detract from its appearance in the glass, thus losing points.

1. It is strongly recommended that every bottle be opened and tasted, then topped up before being entered. Without that precaution corked, oxidized, or otherwise faulty or flawed bottles may end up on the judging table.
2. Table wines are to be presented in 750ml bottles. All other classes can be entered in 375ml bottles. This leaves the type of bottle, its shape, colour and closure to the discretion of the Competitor. No capsule or potential identifying feature (including winery-branded corks or caps) may be used.
3. Sparkling wines may be entered only in the Sparkling Class, and must be presented in thick-walled sparkling wine glass bottles for safety. They must not contain sediment.
4. Ciders are to be presented in glass or plastic beer bottles of approximately 350ml capacity with appropriate closures.
5. The only identification must be in the form of a Bottle Tag which is printed from the Competition System. Cut the tag out and attach the tag to cardboard. Use an elastic band through the hole in the tag to attach the tag to the neck of the bottle so it will not come off accidentally, but may be easily removed.



PART VII. APPENDIX

- A. A brief history of BCAWA
- B. Silent Auction Bid Sheet
- C. A Financial Statement
- D. Notes to Judges
- E. Judges Assignment List
- F. Components of the Wine Competition Computer System
- G. Wine Judging Form
- H. Sparkling Wine/Cider Judging Form
- I. Judges Comments Form

A. Brief History of the British Columbia Amateur Winemakers Association

Amateur winemakers have been around for a long time in British Columbia. European immigrants brought traditional winemaking methods with them; Armed Forces veterans returning from Europe after the Second World War brought a new interest in wine.

Good quality wine grapes for winemaking were not readily available even into the 1980s. BC's first commercial winery (Growers) made its wine from loganberries in 1921 and fruits other than grapes have always been popular raw materials in BC.

Wine Art opened its first store on Broadway in Vancouver in 1957. They offered Spanish canned grape concentrates and the like. The law required them to have their windows covered with brown paper so passers-by couldn't see what was being offered for sale within.

For decades reefer trailers started appearing in the fall in vacant lots on the east side of Vancouver. They sold lugs of Zinfandel, Palomino, Alicante and other grapes grown in California's Central Valley.

Trailers of these grapes could also be found in the parking lot at Spagnol's at the east end of Ewen Avenue across the Queensborough Bridge.

In the early 1960s the first winemaking clubs started organizing and by the end of the decade amateur winemaking was doing well in BC. Several wine clubs held annual invitational competitions, to each of which was invariably attached a social event. Thus the winemakers in the Fraser Valley, Penticton, Victoria, Vancouver, Coquitlam and North Vancouver all got to know each other quite well.

There was another competition, run by the Penticton Harvest and Grape Festival each fall. Of course, this was a good opportunity to obtain grapes from the Okanagan and Similkameen Valleys. Labruscas were grown in abundance and turned into "foxy" wines. French hybrids such as Seibel 10878 or Baco Number 1 made a much better product. A white grape of unknown parentage called "Okanagan Riesling" was probably the most widely used white grape.

It is interesting to note, in the light of the BCAWA (1998) debate about "varietal wines", that pretty well all amateur wines in the early '70s were pure varieties, though commercial blends – "burgundies, Bordeaux" and proprietary concoctions under names such as Sentinel, Tiffany, Alpenweiss, Schloss Weinberg, Maria Christina, and so on were legion.

Realizing it would be more fun if all winemakers attending the Grape Festival were under the same roof, some members of the Bacchus Alumni club of Abbotsford undertook a bit of organizing. Many will remember the times at the Flamingo Motel in Penticton.

On a separate note, in May 1971 an event occurred that would help keep B. C. Amateur Winemakers in touch with each other – "The Grapevine" was born. Its founders were from four clubs; Cordova Bay, Vinovan, Bacchus Alumni and Vancouver. The Grapevine is no longer being produced. We now rely on the BCAWA and club websites to provide

competition results, club news and winemaking topics to members of BC. wine clubs.

During the 1971 Penticton Grape Festival, the Penticton Winemaker's Guild hosted a dinner on the "S. S. Sicamous". The date was September 24th. At that dinner were about 150 amateur winemakers representing ten or so winemaking clubs from all over the Province. A suggestion was made that some sort of provincial winemaking organization might be a good idea.

The direct result of this was a committee known as PIC – the Provincial Investigation Committee. The five-committee members came from Vinovan, Bacchus Alumni, Coquitlam and the Vancouver Amateur Winemakers Association.

Over a series of meetings during the ensuing year, PIC constructed a questionnaire and circulated it to all clubs. It collected the results, analyzed them and devised a set of "Operating Parameters".

By the fall of 1972, interest in the now annual Penticton gathering had grown to the point that the year's Host Club, Vinovan, had to book the entire Pilgrim House motel and make arrangements for the overflow to be accommodated at the nearby Stardust Inn.

On the morning of September 16th 1972, twenty one winemakers from ten different clubs attended the final meeting of PIC in the Wayfarer's Room of the Pilgrim House.

The "Operating Parameters" plus a set of proposals for a Provincial Competition were unanimously approved for presentation to a General Meeting in the evening. A slate of officers to serve as the first executive was selected. It included members from Bacchus Alumni, Burnaby Vinegar Flies, Coquitlam Winemakers and VAWA.

The essence of the "Operating Parameters" was as follows:

Name: British Columbia Amateur Winemakers Association.

Objectives:

- Assist in organizing meetings involving all clubs.
- Assist in organizing a B.C. amateur winemaker's competition.
- Assist both organized clubs and those wishing to become organized in whatever ways possible.

Proposals for the Provincial Competition were:

- BCAWA to set down the governing rules.
- Implementation of the competition and attendant social event to be carried out by Host Clubs.

The General Meeting approved the whole package and The British Columbia Amateur Winemakers Association was in business.

The date of the first Provincial Competition was set for May 26th 1973. The classes were

established to be the same as those in the Amateur Winemakers of Canada National Competition. Those classes distinguished wines by purpose rather than by ingredient. There were two beer classes, light and dark, and a cider class. In addition two classes for BC grapes, red and white, were established.

VAWA was the first Host Club. Members of the Competition Committee were from Bacchus Alumni and Vinovan as well as from the Host Club.

Two file folders containing the experience gained from running the first Competition were passed on and promptly lost. Out of this was born the “Competition Handbook”, 23 purple pages run off on a “ditto” machine.

In the early days, Judges for the Provincial Competition were found in the wine profession outside the ranks of amateurs. Reasons for this included concern about conflict of interest and lack of knowledge about the judging abilities of amateurs. It was just assumed that professionals would be competent.

At the October 1973 BCAWA Executive meeting, a report was commissioned to “...correlate available information and ideas concerning the possible formation of a Provincial Guild of Judges.” The report was submitted in February the following year. It took three more years to actually get the concept off the ground.

In September 1976, the BCAWA Secretary received a detailed proposal for establishing a Guild of Wine Judges. The BCAWA Council accepted the proposal. A committee was appointed, and the then Winemaster at André’s Winery retained to design and run the first training program.

The program ran for 15 weekly two-hour sessions from February to June 1977. The final session was an exam. All 18 participants passed.

The Judges Guild at this point consisted of people from only the Lower Mainland, and action was taken to get people on Vancouver Island involved.

An early training session held in Victoria had to do with threshold and discrimination testing of various wine components – acidity, bitterness, sweetness etc. The test solutions had been made up using Vancouver tap water. The palate rinsing water was from the Victoria water supply. The difference was so pronounced that the session was a complete failure.

The effort continued, however, and the Vancouver Island branch of the Judges Guild became established. For some time, there was much travelling across the waters to attend Guild sessions on either side. At a certain point, interest on the part of mainland members began to drop off, and Guild activities came to be held exclusively on the Island. Lately, the Mainland has trained many members to be judges and now there are about an equal number of judges in both areas. Maintenance sessions take place in Mainland, Victoria and Nanaimo chapters on a regular basis.

The original “Operating Parameters” under which BCAWA was founded have long since been replaced. First by a more formal “Constitution and By-laws”, and more recently by a

new set of regulations in part imposed on BCAWA when it chose to be included under the Society Act in 1995. This latter move was made necessary by the possible threat of lawsuits arising from third party liability actions.

Finances have from time to time been a problem, and in times past chocolate bar sales and raffles helped out. People got sick of chocolate and raffles became illegal. Today an important part of our funding comes from the “Silent Auction” held in conjunction with the Competition. This event would not be the success it is without the generosity of many Clubs and Individual Members, and commercial supporters such as RJ Spagnol’s, Winexpert, Cellar Craft, etc.

BCAWA first hosted the Amateur Winemakers of Canada National Competition in 1975, and has done so about every four years since. In some cases, individual Clubs did the hosting, though many times the job was done by members of several Clubs working together.

For many years, BCAWA held its Annual General Meeting and its Competition at different times of the year. Eventually it was decided to bring these two events together on the same weekend. That is what happens today.

The AGM, as are all General Council Meetings, is open to all BCAWA Members. They are free to offer their opinions on all matters brought up. Voting, however, is confined to a single Delegate from each Member Club in attendance.

The elected officers of BCAWA consist of the President, Vice-President, Secretary, Treasurer, Chief Steward (usually from the next Host Club), National Director, four other Directors-at-large, and a representative (usually the Guild Master) from the BC Guild of Wine Judges. Various Committees and the position of Archivist and Web Master are by appointment. The Executive meets a few weeks prior to each Council Meeting, of which there are three including the AGM.

B. A Silent Auction Bid Sheet

SILENT AUCTION BID SHEET		
BCAWA PROVINCIAL COMPETITION MAY 17, 2003		
DONATED BY RJ SPAGNOL'S		
ITEM # 6 SIGNATURE SERIES B C PINOT NOIR KIT		
VALUE \$135.		
NOTE THIS KIT PRODUCES A HIGH END KIT WINE		
MINIMUM INCREASE PER BID \$5		
NAME	PHONE NO.	BID
1	STARTING BID	\$60.00
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		
16		
17		
18		

C. A Sample Financial Statement

BCAWA Competition May 2-3, 2014		
Victoria BC		
REVENUES	Budget – 100 ticket sales	Budget – 80 ticket sales
TICKETS @ \$60.	\$6,000	\$4800
BCAWA advance - \$1000 if required		
RAFFLE	\$100	\$100
COMPETITION ENTRIES 300 @ \$5.00	\$1,500	\$1,500
Live Auction (cases of wine X 3)	\$250	\$250
TOTAL REVENUE	\$7,850	\$6,650
EXPENSES		
MUSIC	\$575.00	\$575.00
MEDALS 250 @ \$3.00	\$750.00	\$750.00
GLASSES RENTAL	\$300.00	\$300.00
COST OF COLLECTING ENTRIES	\$200.00	\$200.00
FERRY AND MILEAGE FOR JUDGES	\$250.00	\$250.00
DECORATIONS	\$150.00	\$150.00
STATIONERY/PRINTING/TICKETS	\$30.00	\$30.00
COMPUTER PRINTING and label costs	\$100.00	\$100.00
JUDGES TABLE BREAD	\$50.00	\$50.00
TELEPHONE/POSTAGE	\$70.00	\$70.00
MISCELLANEOUS	\$100.00	\$100.00
RETURN OF BCAWA ADVANCE - if required		
MEET AND GREET +(Friday Evening)	N/A	N/A
JUDGING MORNING COFFEE (Saturday morning)	\$75.00	\$75.00
JUDGING LUNCH (Saturday Noon)	\$250.00	\$250.00
BANQUET (Saturday Night) 100 x \$30	\$3000.00	\$2400.00
JUDGES TICKETS 20 @ \$30 (Free tickets for judges)	\$600.00	\$600.00
Hall Rental	\$1000.00	\$1000.00
Party Alcohol Liability insurance (PAL)	\$250	\$250
Liquor License – to satisfy hall	\$25	\$25
TOTAL EXPENSES	\$7,540	\$6,940
SUB-TOTAL	\$310	-\$290
SILENT AUCTION	\$3,000	\$3,000
BALANCE	\$3,310	\$2,710
60/40 SPLIT WITH BCAWA		

NOTE: The current costs may vary but this is intended to provide a fairly accurate list of the various revenue and expenses that you will need to account for.

D. Notes To Judges

1. Judges should equip themselves with the following: laminated judging aids, pen or pencil, spittoon, corkscrew, bottle opener, flashlight, and pre-1983 clean Canadian one cent piece or other source of copper such as a copper stir stick.
2. Wine Evaluation Sheets and Judges Comment Sheets will be provided by the Chief Steward.
3. Please read the Class Descriptions carefully. They are the guidelines provided to the Competitors. If you are unsure whether an entry is in the correct class ask your Table Steward to get the Chief Steward. You may not disqualify an entry for being out of class without consulting the Chief Steward.
4. You will usually be working with another Judge. Each Judge will independently assess each entry and complete his/her judging sheet. When each Judge has assessed all the entries in the Flight, the pair will confer and come to an agreement as to which entries, if any, are of medal quality based on the following point totals: Gold - 18 or more; Silver - 16 to 17.99; Bronze - 14 to 15.99
5. **NOTE: The maximum score that judges shall assign to a wine in a flight is 19.90 points. This allows for Best of class wines to be bumped up to 19.95 points if required. The top score of 20 points shall be reserved for Best in show ONLY if required.**
6. Discussion should be carried out at a subdued level so as not to disturb nearby Judges who have not completed their assessments.
7. If a pair of Judges is unable to reach an agreement on the top entry, your Table Steward will refer the matter to the Chief Steward who will likely ask another Judge, or Judges, to determine which wine is of higher quality. Note: This is NOT a re-judging, but is to be used only to break the tie.
8. If the Chief Steward has asked you to help determine the Best of Class from a group of Flight winners you will not be re-judging those entries but just selecting the single entry you consider to best represent the Class. The Chief Steward will then ask you and the other Judge whether your selection for Best of Class winner should go forward to contend for Best Wine of Show. Unless your Best of Class is of very high quality it should not be sent forward.
9. If the Chief Steward has asked you to help determine the Best Wine of Show you may be confronted by a large flight (potentially all the Best of Class winners). Your objective is to determine the single wine that best represents its Class. It is usually not difficult to agree on eliminating many of the wines but the finalists will likely require considerable discussion.

10. Thoughtful comments on an entry are greatly appreciated by the Competitor. When an entry demonstrates flaws or faults, comments are essential, and if you are confident in your diagnosis, should include suggestions for improvement or avoiding similar future flaws or faults. You are requested to help the Table Steward in entering comments on the Judges' Comment Sheets provided, and to ensure that those comments and your names are legible.
11. In the interests of sparing guests at the Social Event unpleasant surprises, have your Table Steward isolate wines you consider inferior (e.g., less than 12 points).
12. Many Stewards volunteer for the job in order to learn about judging. In most cases you should be able to involve the Steward in the tasting process, to help in the Steward's education. In other cases, due to the size or difficulty of the Flight, you may not feel able to do so. In either case, please make clear to your Steward exactly what you require of him/her, including completion of the Judges' Comment Sheets under your direction, and what you feel comfortable in offering in the way of an educational session.

E. Competition Judges Flight Assignments - Sample

ID	CLASS NAME	JUDGE	JUDGE	STEWARD	FLIGHT#	TABLE #	TIME	SIZE
	APERITIF SHERRY					1	AM	10
	APERITIF					1	AM	10
	DRY RED PINOT					2	AM	12
	OTHER DRY RED				1	3	AM	12
	OTHER DRY RED				2	4	AM	9
	DRY WHITE PINOT					5	AM	10
	CHARDONNAY				1	6	AM	12
	CHARDONNAY				2	7	AM	11
	OTHER DRY WHITE				1	8	AM	11
	OTHER DRY WHITE				2	9	AM	12
	AROMATIC WHITE GRAPE						AM	10
	ROSE					10	AM	10
	SPARKLING					12	AM	12
	CIDER						AM	6
	DRY RED BORD				1		PM	12
	DRY RED BORD				2		PM	12
	DRY RED BORD				3		PM	12
	CAB SAUV				1		PM	12
	CAB SAUV				2		PM	12
	RED ZINFANDEL				1		PM	12
	RED ZINFANDEL				2		PM	12
	RHONE STYLE RED						PM	12
	NON-VINIFERA RED GRAPE						PM	8
	DESSERT				1		PM	12
	DESSERT				2		PM	12
	AFTER DINNER						PM	11
	SOCIAL						PM	12
	COUNTRY TABLE						PM	12
	COUNTRY SOCIAL						PM	8
	BEST WINE OF SHOW							
								382


F. Components of the Competition Computer Program

This system was developed by John McMaster, a member of BCAWA, with input from countless of Competition Registrars. The System enables:

- individual winemakers to
 - register the details of their competition entries
 - produce bottle “luggage” tags for each entry on the winemakers computer
- competition administration to
 - assign entries to judging flights
 - produce bottle labels for judging and final presentation
 - produce a “Judges Comments Sheet” for each entry
 - produce various competition management reports
 - enter scores for each entry as flight/class judging is completed
 - produce certificates and medal labels as required
 - produce a “presentation script”
 - prepare an html file suitable for publishing results on the web

The following are some examples of labels, worksheets and reports that will be needed.

Samples of Computer Labels

Label	Description	Sample		
Avery 5260 (3x10 labels)	labels for the Competitors Envelopes that will contain comment sheets and medals	Joe Winemaker 123 Oak Street Vancouver, British Columbia Canada V1A 1A1		
Avery 5160 (3x10 labels, 2.625"x1")	Pre Judging Labels for each entry	A-1 443 Joe Winemaker Langley Fermenters 2005 Aperitif	A-1 443 2005 Aperitif	A-1 443 2005 Aperitif
Avery 5160 (3x10 labels, 2.625"x1")	Post Judging Labels for each entry	2005 Aperitif Joe Winemaker Langley Fermenters Aperitif 443/A-1	2005 Aperitif Joe Winemaker Langley Fermenters Aperitif 443/A-1	2005 Aperitif Joe Winemaker Langley Fermenters Aperitif 443/A-1
Avery 5293 (20 labels, 1.67")	sheet of labels to produce the circular label that is put on the medals			

During Registration

- Registration numbers on the Prejudging labels are to be attached to the entry bottle during registration sorting.
- Flight Recap Sheet, Flight detail report, Winemaker address labels, Flight box labels, and Post Judging bottle/comment sheet labels are printed.

After Judging

- All information placed on the Flight Recap Sheet is to be entered into the database.
- Judges' Comment Sheets and Flight Recap Sheet are returned to the Chief Steward so that entry scores can be updated in the Wine Competition Program
- The three part Post Judging labels are applied – two to the wine bottle to identify winemaker and club for the wine tasting session of the banquet and one to the Judges' Comment Sheet to be given to the winemaker.
- After all scores in a class are entered into the Wine Competition System, the Avery 5293 (circular label) sheet of labels are produced and the labels are put on the medals.
- The Wine Competition System can be used to produce many reports including the following:
 - A Presentation Script of all medal winners along with Best of Class.
 - Medals by Competitor and Value of Medals by Competitor using the 58% rule (Gold 5.00, Silver 2.90, Bronze 1.68) to determine the Grand Champion Winemaker,
 - Competition Statistics
 - Web Site HTML results

G. Wine Evaluation Sheet

BC GUILD of WINE JUDGES - WINE EVALUATION SHEET – revision 10



JUDGE _____ CLASS _____ DATE _____

Points APPEARANCE:
 1 Brilliant, Star-bright, crystal clear, colour correct
 0.5 Obviously dull/hazy or faint or too pronounced
 0 Cloudy, sediment, inappropriate bubbles, or colour distinctly wrong

NOSE:
 5 Complex, varietal, elegant, appropriate intensity, and close to perfection for class.
 4 Varietal, fruity, with nice complexity, intensity
 3 Pleasant, some fruit flavors and/or delicate
 2.5 Undeveloped and/or absent (water), but clean
 2 Some fruit flavors but has minor fault
 1.5 Some off aromas, slightly off and lacks fruit
 0 Distinctly unpleasant

ACIDITY:
 2 Balanced and appropriate for class
 1.5 Slightly low or high for sugar present
 0 Flabby and flat or sour and harsh

SUGAR:
 1 Balanced and appropriate for class
 0.75 Sweet edged or slightly lacking for acid
 0 Cloying or too dry

BODY:
 1 Appropriate for class
 0.75 Slightly thin or heavy
 0 Thin and watery or too heavy

ASTRINGENCY:
 1 Appropriate for class
 0.75 Slightly excessive or slightly lacking
 0 Overpowering, harsh, or distinctly lacking

FLAVOUR:
 3 Outstanding, complex, mature and varietal
 2.5 Fruity, varietal, nice intensity and complexity
 2 Appealing, fruity, some complexity
 1.5 Some fruit, not outstanding, but mostly clean
 1 Lacks fruit and/or some off flavours
 0 Distinctly off, undrinkable

FINISH:
 3 Long complex after taste, flavours continue to develop and change, new qualities emerge
 2.5 Medium long to long aftertaste, appealing flavours, nice complexity/intensity
 2 Appealing flavours, some complexity/intensity
 1.5 Medium short finish, some pleasing flavors, lacks complexity, perhaps 1 minor fault
 1 Short finish, minor faults, lacks character
 0 Undrinkable, major faults, excessive bitterness and/or distinct off taste

GENERAL QUALITY:
 3 Outstanding, elegant, close to perfection
 2.5 Very good, well made with character
 1.75 Low side of Good, some nice qualities
 1.5 Acceptable, okay but not medal quality
 1 Poor, minor faults
 0 Undrinkable, major faults

Entry No.	Appearance Clarity, Sheen, Depth, Colour	Nose Aroma, Bouquet, Intensity and Complexity for class	BALANCE (5)				Initial Flavour Flavours, Intensity and Complexity for class	Finish Flavours, Complexity, Intensity and Length for class	General Quality Overall Wine Quality	Total Points (20)
			Acid	Sugar	Body	Astringency				
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	
	/1	/5	/2	/1	/1	/1	/3	/3	/3	

APPROXIMATE QUALITY GUIDE:

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20-18 (GOLD) OUTSTANDING/EXCELLENT	17.9-16 (SILVER) VERY GOOD	15.9-14 (BRONZE) GOOD	13.9-13.0 ACCEPTABLE	12.9-12 POOR	11.9-10.1 BARELY DRINKABLE	10-0 UNDRINKABLE
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H. Sparkling Wine Evaluation Sheet.

BC GUILD of WINE JUDGES – SPARKLING WINE EVALUATION SHEET – rev 10

- Points** APPEARANCE:
 1 Brilliant, clear, colour correct, small long lasting bubbles with creamy mouse
 0.5 Obviously dull/hazy or large bubbles/don't last
 0 Cloudy, sediment, no bubbles, or colour wrong



JUDGE _____

CLASS _____

DATE _____

- NOSE:
 5 Complex, elegant, appropriate intensity
 4 Fruity, with nice complexity, correct intensity
 3 Pleasant, some fruit flavors and/or delicate
 2.5 Undeveloped and/or absent (water), but clean
 2 Some fruit flavors but has minor fault
 0 Distinctly unpleasant

- ACIDITY:
 2 Balanced and appropriate for class
 1.5 Slightly low or high for sugar present
 0 Flabby and flat or sour and harsh

- SUGAR:
 1 Balanced and appropriate for class
 0.75 Sweet edged or slightly lacking for acid
 0 Cloying or too dry

- BODY:
 1 Appropriate for class
 0.75 Slightly thin or heavy
 0 Thin and watery or too heavy

- ASTRINGENCY:
 1 Appropriate for class
 0.75 Slightly excessive or slightly lacking
 0 Overpowering, harsh, or distinctly lacking

- FLAVOUR:
 3 Outstanding, complex, mature and varietal
 2.5 Fruity, varietal, nice intensity and complexity
 2 Appealing, fruity, some complexity
 1.5 Some fruit, not outstanding, but mostly clean
 1 Lacks fruit and/or some off flavours
 0 Distinctly off, undrinkable

- FINISH:
 3 Long complex after taste, flavours continue to develop and change, new qualities emerge
 2.5 Medium long to long aftertaste, appealing flavours, nice complexity/intensity
 2 Appealing flavours, some complexity/intensity
 1.5 Medium short finish, some pleasing flavors, lacks complexity, perhaps 1 minor fault
 1 Short finish, minor faults, lacks character
 0 Undrinkable, major faults, excessive bitterness and/or distinct off taste

- SPARKLE RETENTION:
 1 Bubbles linger for a long time
 0 Bubbles disappear quickly

- GENERAL QUALITY:
 2 Outstanding, elegant, close to perfection
 1.5 Very good, well made with character
 1 Acceptable, okay but not medal quality
 0 Undrinkable, major faults

Entry No.	Appearance Clarity, Sparkle, Depth, Colour	Nose Aroma, Bouquet, Intensity and Complexity for class	BALANCE (5)				Initial Flavour Flavours, Intensity and Complexity for class	Finish Flavours, Complexity, Intensity and Length for class	Sparkle Retention	General Quality Overall Quality	Total Points (20)
			Acid	Sugar	Body	Astringency					
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	
	/1	/5	/2	/1	/1	/1	/3	/3	/1	/2	

APPROXIMATE QUALITY GUIDE:

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20-18 (GOLD) OUTSTANDING/EXCELLENT	17.9-16 (SILVER) VERY GOOD	15.9-14 (BRONZE) GOOD	13.9-13.0 ACCEPTABLE	12.9-12 POOR	11.9-10.1 BARELY DRINKABLE	10-0 UNDRINKABLE
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I. Sample Completed Judge Comment Sheet.

The Comment Sheets are produced by the Wine Competition System and completed by the Judges. The Winemakers Label (the Avery 5160 which includes the Wine Makers name and other details) is placed on the bottom of the comment sheet which is returned to the Winemaker.

2016 Vinovan Judges Comment Sheet - Rev 2	
Bottle ID: 481	Class: E2 Flight #: 1
Class: Dry Red Pinot	Entry #: 1
Description: 100% Pinot Noir, Washington State	
Appearance - Clarity, Sheen, Depth & Colour (1 point)	
Clear, medium garnet	
Nose - Aroma, Bouquet, & Intensity (5 points)	
medium intensity, caramel jammy, generic fruit, slight sour note	
Balance - Acid, Sugar, Body & Astringency (5 points)	
low acid, high tannin	
Initial Flavour - Flavour, Complexity & Intensity (3 points)	
lacks fruit, tannin dominates	
Finish - Flavour, Complexity, Intensity & Length (3 points)	
flavour short, tannin dominates	
General Quality - Overall wine quality (3 points)	
Comments/Recommendations - How to Improve Wine?	
too much tannin takes over wine. Caramel nose a typical for age. - check sulphite levels.	
Medal <u>1</u>	Point Score: <u>12.5</u> / 20
Judge 1	Pepe Kubon - BCGWJ
Judge 2	