Vancouver Amateur Winemakers Association

2023

COMPETITION ENTRY REGULATIONS

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

2. ENTRIES
Entries must be registered using the Online Registration website which will be made available from *Saturday, June 3* through the **entry deadline** of *Sunday, June 18.* When entering the details for each entry, entrants are encouraged to provide as much information as possible on the ingredients and relative proportions. This information will be made available to the judges and will help ensure appropriate judging as well as providing more meaningful comments. Entries must be delivered to one of the following drop off points during this period (**Late entries will not be accepted.**):

Paul Arcand	3550 West 3rd Ave, Vancouver	(604-264-7722)
Glen Badger	601 N. MacDonald Ave, Burnaby	(604-351-3036)
Larry McIntyre	12206 Osprey Drive Richmond	(604-275-4157)
Elaine Peligren*,	2101A Boundary Avenue, Nanaimo	
Colin Nicholson*,	664 Kenneth St, Victoria BC	(250-479-3355)

*Vancouver Island and Sunshine Coast entries must be dropped off by **Thursday, June 15**.

3. ENTRY FEES
Fees are $7.50 per entry. All entries are to be accompanied by the VAWA entry form that will be produced by the online registration website, as well as the total amount owing.

4. IDENTIFICATION
Identification must be in the form of a tag printed from the Online Registration website and attached to the neck of the bottle with an elastic band.

5. BOTTLES AND CLOSURES
Bottles should be wine bottles of approximately 750ml. (25oz.) capacity, or half-size wine bottles. They must be clean of any label. Sparkling wines will be accepted in pressure bottles and with proper pressure closures only. Ciders must be in beer bottles and crown-capped. Wine closures may be of any type appropriate to the bottle.

6. NUMBER OF ENTRIES
Competitors may enter a maximum of three entries in each class.

7. DIFFERENT INGREDIENTS
Multiple entries in a class must be made from different main ingredients, varieties, vintages or vineyards. Differing blends or barrel treatments of the same wine are not acceptable, except where the wine is a minor component in otherwise differing blends.

8. NOVICE WINE CLASSES
These classes are for competitors who have never won an award in any other wine class. Once the competitor has accumulated 12 or more points in one or more VAWA Novice Competitions, he/she becomes ineligible to enter the Novice Wine Classes. Novice Competitors are encouraged to enter the regular classes of the competition as well. If a competitor should win an award in a wine class other than Novice in this particular competition, it will preclude that competitor from entering the Novice wine classes in *future* competitions.

9. ENTRIES MUST BE MADE AT HOME
Products made at commercial establishments are not eligible for entry.

10. ENTRIES BECOME THE PROPERTY OF VAWA

11. COMPETITION AWARDS
Medal judging is done in all classes except the Novice Class. Any number of medals may be awarded in a class, or perhaps none at all, as the judges see fit. Wines will be judged on a 20-point scale, according to standards set by the BC Guild of Wine Judges, with medals awarded as follows:

Gold	18 points or more
Silver	16 to 17.99 points
Bronze	14 to 15.99 points

In the Novice class, certificates will be awarded for 1st, 2nd, 3rd, and if merited, Honourable Mention.

Points for Winemaker of the Year, and Novice eligibility:

5.00	Gold or 1st.
2.90	Silver or 2nd.
1.68	Bronze or 3rd.
0.98	Honourable Mention

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

COMPETITION CHIEF STEWARD

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