

CHILLIWACK ZYMURGY CLUB

2013 ANNUAL COMPETITION 2013

DATE: February 16th 2013.

TIME: Judging: 9am. Awards Dinner/Dance has been cancelled this year.

PLACE: Halcyon Meadows Club House, 46000 Thomas Road, Chilliwack

Please Note **** NEW **** Entry Procedures Below!

CLASSES

A1. Dry Chardonnay & Sauvignon Blanc	E. White Fruit	M. After Dinner*
A2. Any Other Dry White Grape *	F. Red Fruit	N. Lt. Lager & Hybrid Beer*
B. Sweet White Grape	G. Social*	O. Hop Focused Beer*
C1. Bordeaux Style Dry Red Grape*	H. Any Other Wine	P. Malt Focused Beer *
C2. Zinfandel*	I. Sparkling*	Q. Roasted & Smoked Be*
C3. Any Other Dry Red Grape	J. Aperitif Sherry*	R. Belgian & Wheat Beer*
C4. Dry Red Pinot	K. Aperitif*	S. Cider*
D. Dry Rose	L. Dessert*	T. Invitational Wine

Classes Marked with asterisks have the same description as BCAWA Handbook on the BCAWA web site.

Class A1. Combination of Chardonnay and White Pinot classes in Handbook

Class B. Over 1000 S.G.

Class C4. Is Dry Red Pinot

Class E. and F. Fruit wines in these classes should have a fruity aroma and flavour – not necessarily of one particular fruit but still fruity. They should be off dry but not excessively sweet and not too high in alcohol. They should be made with fruit(s) no grapes.

Class H. As fruit wines but must not contain grapes or fruit. For example made from parsnips, rhubarb or rice.

Class T. For non-club wine makers

Classes N, O, P, Q, & R. Beers are the same as the BCAWA handbook.

Chief Steward

Rino Genzale
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President

Sergio Civitarese
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Registrar

Mary Susan Gagnon
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ENTRY REGULATIONS

1. The entry fee is **\$2.50** per bottle
2. The Competitor must be a member in good standing of a wine club that is affiliated with the BCAWA, (except Class T. ask for invitational entry regulations)
3. **NEW On-line Entry Procedure** can be found at the BCAWA website, www.bcawa.ca On the tabs on the left side of the website, click on BCAWA and then scroll down to the bottom heading, "Wine Competition System" where you register and log on to the site. Select 2013 Chlliwack Zymurgy Competition and enter your information. This will produce your entry form as well as individual bottle tags for you to print out and attach to your entries with an elastic band. Please include your entry form and fee with your bottle entries.
4. Competitor may enter three bottles in each class, but each bottle must contain wine made from different ingredients or, in the case of grapes, from different varieties or of a different vintage.
5. Wines or beers made at U-Brew or Commercial establishments are not eligible for entry.
6. All entries are to be in the hands of the Registrar or drop off points by **Sat. Feb 2nd, 2013.**

NO LATE ENTRIES

7. All entries become the property of the Chilliwack Zymurgy Club for the use at the Competition Awards Banquet.
8. The dividing line for Sweet and Dry Classes is 1.000 SG.
9. Wines are to be presented in any standard unmarked wine bottle with a minimum of 750ml capacity (with exception of classes J, K, L & M that can be 375 ml. min). Note: Although the appearance of the wine will be judged in the glass rather than in the bottle, the Competitor should bear in mind that the Judges will see the bottles and may be adversely prejudiced by sloppy presentation. Although the Stewards will handle the bottles as carefully as possible, a deposit that is not firm could well stir up to cloud the wine and detract from the appearance in the glass, thus losing points.
10. Sparkling wines must be in pressure bottles closed with standard closures, secured by wires or closed with crown caps.
11. Brew and cider entries must be in standard unmarked beer bottles with crown caps.
12. Tags produced from step 3 (above) are to be attached to each bottle by elastic bands (no tape or adhesive)
13. There must be no labels, shrink caps, or other distinguishing marks on bottles.

Pick-up points:

Mike Roman
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Axel Kroitzsch
9962 – 117th Street,
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George Beck
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Jacquelin George
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CHILLIWACK ZYMURGY SUPPORTS RESPONSIBLE DRINKING