

# CHILLIWACK ZYMURGY CLUB

## 2014 ANNUAL COMPETITION 2014

DATE: February 22<sup>th</sup> 2014.

TIME: Tasting: 6pm to 9 pm.

PLACE: Halcyon Meadows, 46000 Thomas Rd., Chilliwack, BC  
Exit 119, Head south on Vedder Rd. (8 street lights from freeway off ramp) Turn left on Thomas Road. Continue on for 4 blocks, GW Graham high school will be on the left side of the road, Halcyon Meadows gated community is on the right side of road. Park in the designated parking lot just east of the main gate.

COST: \$20.00 per person.

### 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  
\$15 – 46840 Russell Rd.  
Chilliwack, BC V2R 5Z1  
roadryders@shaw.ca

### President

Sergio Civitarese  
#29 – 6434 Vedder Rd.  
Chilliwack, BC V2R 1A8  
Foofoo11@telus.net

### Registrar

Mary-Susan & Peter  
Gagnon  
7395 Leary Crescent  
Chilliwack, BC, V2R 3H4  
ms.gagnon@shaw.ca

### Tickets

By any club member

## ENTRY REGULATIONS

1. The entry fee is **\$3.00** 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](http://www.bcawa.ca) on the tabs on the left side of the website, click on BCAWA and then scroll down to the bottom heading, “Wine Competition System” where you register and log on to the site. Select 2014 Chilliwack 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 8<sup>th</sup>, 2014**.

## NO LATE ENTRIES

7. All entries become the property of the Chilliwack Zymurgy Club for the use at the Competition.
8. The dividing line for Sweet and Dry Classes is 1.000 SG.
9. Wines are to be presented in any standard unmarked wine bottle with a minimum of 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 – please fill out the information in the on-line registration.
13. There must be no labels, shrink caps, or other distinguishing marks on bottles.

### Pick-up points:

Mike Roman  
4976 Linden Drive  
Ladner, BC  
604-946-4975

Axel Kroitzsch  
9962 – 117<sup>th</sup> Street,  
Surrey, BC  
604-583-0148  
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George Beck  
Ashcraft Rd, Garry Oaks,  
Nanose Bay, Nanaimo,  
250-468-7997, cell 250-618-1124  
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Helmut Berner  
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Port Coquitlam, BC  
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Doug Ellis  
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**CHILLIWACK ZYMURGY SUPPORTS RESPONSIBLE DRINKING**