

Saanich Sommeliers
38th Annual Wine and Beer Competition
Saturday, January 16, 2016
Judging: 9:00 am to 2:30 pm
Tasting: 3:00 pm to 5:00 pm

St Dunstan's Church Annex
1806 San Juan Ave, Victoria BC

Competition Coordinator: Murray Bierd
Classes

Class A. Aperitif Sherry	Class E6. Other Dry Red
Class B. Aperitif	Class E7. Dry Red Cabernet Sauvignon
Class C1. Chardonnay	Class F. Dessert
Class C2. Aromatic White Vinifera	Class G. After Dinner
Class C4. Other Dry White	Class H. Sparkling
Class C5. Dry White Pinot	Class I. Social Wine
Class D. Rosé	Class J1: Country Table Wine
Class E1. Dry Bordeaux Style Red	Class J2. Country Social Wine
Class E2. Dry Red Pinot	Class P. Sparkling Cider
Class E3. Non- Vinifera Red Grape	Class S1. Dry Red Grape Kit
Class E4. Dry Red Zinfandel	Class S2. Dry White Grape Kit
Class E5. Rhone Style Dry Red	

Other Classes

K Vancouver Island Red Grape	L Vancouver Island White Grape
T Lt. Lager & Hybrid Beer	U Hop Focused Beer*
V Malt Focused Beer *	W Roasted & Smoked Beer
X Belgian & Wheat Beer*	Z Any Other Beer

Class A – S2:

Same as BCAWA descriptions, see www.bcawa.ca/bcawa/chb/BCAWA_Handbook_2013_March_26.pdf

Class T: LIGHT LAGER AND HYBRID BEER

Description: This class groups styles with the clean malt flavour of Pilsner and other very lightly kilned malts. Some styles call for adjuncts such as corn or rice to reduce the maltiness. Hopping in most styles will be low to moderate, with the stronger hopped styles balanced by residual maltiness. Typical colour will be straw to golden.

Examples: Light American Lager, Standard American Lager, Premium American Lager, Munich Helles, Dortmunder Export, German Pilsner, Bohemian Pilsner, Classic American Pilsner, Cream Ale, Blonde Ale, Koelsch, American Wheat or Rye Beer.

Class U: HOP - FOCUSED BEER STYLES

Description: This class groups styles with a toasty malt character, often with nutty or biscuity flavours from the use of more highly kilned base malts such as Pale Ale, Vienna and Munich malts. The beers will generally have a more noticeable caramel character from increased use of caramel/crystal malts. The unifying element to this class will be a noticeable hop presence, even in the maltier styles. Hop bitterness and character can be moderate to extreme. Typical colour will be amber to copper, although some styles can expand the range from golden through brown.

Examples: Northern German Altbier, California Common Beer, Dusseldorf Altbier, Standard/Ordinary Bitter, Special/Best/Premium Bitter, Extra Special/Strong Bitter, American Pale Ale, American Amber Ale, American Brown Ale, English IPA, American IPA, Imperial IPA, Old Ale, English Barleywine, American Barleywine.

Class V: MALT-FOCUSED BEER STYLES

Description: This class groups styles with noticeable malt sweetness, often with toffee notes, from higher finishing gravities and darker caramel malts or kettle caramelization. A light roasted character, similar to chocolate, will also be acceptable in some styles. Hop influence will generally take a back seat to the malts, and never dominate. Typical colour will be copper to dark brown, although some styles can expand the range from amber to black.

Examples: Vienna Lager, Oktoberfest/Maerzen, Dark American Lager, Munich Dunkel, Schwarzbier (Black Beer), Maibock/Helles Bock, Traditional Bock, Doppelbock, Eisbock, Scottish Light 60/, Scottish Heavy 70/ Scottish Export 80/, Irish Red Ale, Strong Scotch Ale, Mild, Southern English Brown Ale, Northern English Brown Ale.

Class W: ROASTED AND SMOKED BEER STYLES

Description: This class groups all beer styles with a moderate to strong roasted grain character. Chocolate, coffee and even some acrid burnt flavours are appropriate. Beers made with smoked grains are also included in this class, although they should probably be judged separately, after the roasted styles, because of their potentially strong and pervasive smokiness. Colour will be very dark brown through opaque black in the roasted styles. Smoked beer colours will vary depending on base beer style chosen.

Examples: Brown Porter, Robust Porter, Baltic Porter, Dry Stout, Sweet Stout, Oatmeal Stout, Foreign Extra Stout, American Stout, Russian Imperial Stout, Classic Rauchbier, Other Smoked Beer.

Class X: BELGIAN AND WHEAT BEER STYLES

Description: This class groups beer styles whose distinctive appearance, flavours and aromas make them seem out of place in the other classes. Styles with a high proportion of wheat will usually have a very hazy appearance. Unusual yeast or bacteria derived characteristics play a prominent role in these beers. Banana, bubble gum, dried fruit or citrus flavours, clove and pepper phenols, mustiness, Brett (barnyard), sourness, spiciness (from yeast or spice additions) can all appear in these styles. Generally, these unusual characteristics will play a light to moderate supporting role to the more usual malt and hop character. Judges handling this class should probably not have to do any other classes if there are more than a few entries. Even well made examples of these styles can be a test of judging stamina.

Examples: Weizen/Weissbier, Dunkleweizen, Weizenbock, Roggenbier (German Rye Beer), Witbier, Belgian Pale Ale, Saison, Biere de Garde, Belgian Specialty Ale, Berliner Weisse, Flanders Red Ale, Flanders Brown Ale/Oud Bruin, Straight (unblended) Lambic, Gueuze, Belgian Blond Ale, Belgian Dubbel, Belgian Tripel, Belgian Golden Strong Ale, Belgian Dark Strong Ale.

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.
3. 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 2016 Saanich Sommeliers Competition and enter your information. This will produce your entry form as well as individual bottle tags for you to print out and attach to your entries with an elastic band. Please include your entry form and fee with your bottle entries.
4. Competitor may enter three bottles in each class, but each bottle must contain wine made from different ingredients or, in the case of grapes, from different varieties or of a different vintage.
5. Wines 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 January 10, 2016

NO LATE ENTRIES

7. All entries become the property of the Saanich Sommeliers Club for the use at the Competition.
8. The dividing line for Sweet and Dry Classes is 1.000 SG.
9. Wines are to be presented in any standard unmarked wine bottle with a minimum of 750 ml capacity (with exception of classes A1, A2, F, G, 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

Lower Mainland

Axel Kroitzsch
9962 – 117th Street Surrey, BC
604-583-0148

South Vancouver Island (until Dec 24th only)

Murray Bierd
1875 San Miguel Road
Victoria BC
250-477-6262

(after Dec 24th)

Ken Watson
4400 Hannah Court
Victoria BC

North Central Vancouver Island

Duane Lukyn
3297 Smugglers Hill Drive
Nanaimo BC
250-751-1557