

**Saanich Sommeliers
41st Annual Wine Competition
Saturday, January 19, 2019
Judging: 9:00 am to 2:30 pm
Tasting: 3:00 pm to 6:00 pm**

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

Chief Steward: Sharon Bierd

Classes

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

Class A – S2:

Same as BCAWA descriptions in the current BCAWA handbook.

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.
3. All entries must be entered into the competition using the On-Line Competition System. The 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 2019 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 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 13, 2019.
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. Tags – please fill out the information in the on-line registration.
12. There must be no labels, shrink caps, or other distinguishing marks on bottles
13. Trophies will be awarded for the best Vancouver Island Red and White, that has been **self-reported**, based on points.

Late Entries will not be accepted.

Pick Up Points

Lower Mainland
To be confirmed

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

North Central Vancouver Island
To be confirmed