

# NANAIMO WINEMAKERS 2016 COMPETITION

**Saturday 5 March 2016**

Location: At the Cavallotti Hall 2060 East Wellington Road, Nanaimo, BC

Fee: \$3.00 per bottle entered

Competition Coordinator: Doug Markin – [dcmarkin1978@gmail.com](mailto:dcmarkin1978@gmail.com) Phone: 250-723-9335

Our *Saturday Evening Social* is open to members and guests - Tickets \$50  
**6:00 Doors** open for tasting of award winning wines, **7:00** Catered dinner

## Competition Rules

- (1) Entrants must be members in good standing, of a wine club affiliated with the British Columbia Amateur Winemakers Association (BCAWA). All wines entered must be made by the member. No U Brew wines are allowed.
- (2) *Nanaimo Winemakers 2016 Wine Competition On-line Entry Procedure* can be found at the BCAWA website, <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 Nanaimo Winemakers’ 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.
- (3) Classes and their codes correspond with the official BCAWA class descriptions:

C1 – Chardonnay	E1 – Dry Red Bordeaux Style
C2 – Aromatic White Vinifera	E2 – Dry Red Pinot
C4 – Other Dry White	E4 – Dry Red Zinfandel
C5 – Dry White Pinot	E5 – Rhone Style Dry Red
	E6 – Other Dry Red
	E7 – Dry Red Cabernet Sauvignon
- (4) Regulations for Entries
  - All wines entered shall be made from grapes
  - Maximum of 3 entries per class. Each wine must be from different varieties, years or vineyards.
  - Different yeast, oak chips or slight adjustments to ingredients do not make “different” wines.
  - All wines are to be in 750 ml bottles.
  - Varietal wines must contain at least 85% of the named variety, e.g. Zinfandel 85%
  - Blends contain less than 85% of a single variety. Bordeaux blends contain at least 85% of 2 or more classic Bordeaux varieties (Cab Sauv, Cab Franc, Malbec, Merlot, Petit Verdot).

- When filling in the on-line registration form, please include vintage and complete information on the source of the grapes or juice. Varietal wines must include the percentage of the named variety. Blends must include percentages of principal components.
- Whenever possible, Titratable Acidity should be stated.

(5) There must be no labels, shrink caps, or other distinguishing marks on bottles.

(6) Closing date for all entries is Saturday, February 19, 2016.

(7) The results of our competition will be posted at [www.bcawa.ca](http://www.bcawa.ca). Medals and judges' comment sheets will be mailed out soon after the competition.

Drop Off Sites:

**Richmond**

Larry McIntyre  
12206 Osprey Drive  
Richmond, BC

**North Vancouver**

Mike Leeper  
209 West Braemar Rd  
North Vancouver, BC  
604.986.3640

**Sunshine Coast**

Jacquelin George

**Victoria**

Colin Nicholson  
664 Kenneth Street  
Victoria, BC

**Nanaimo**

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

Sharon Bierd  
1875 San Miguel Rd  
Victoria BC

**Surrey**

Axel Kroitzsch

Non-working hours: 9962 – 117<sup>th</sup> Street  
Surrey, BC, V3V 7H5  
Cell 604-250-1661

Working Hours: #8 - 7788 132nd Street  
Surrey, BC  
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