



# British Columbia Amateur Winemakers Association

## 40<sup>th</sup> Annual Provincial Wine Competition

### Hosted by The Langley Fermenters Wine Club

### May 3-4, 2013

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## Rules and Regulations

- 1) The Competitor must be a member in good standing of a wine club that is affiliated with BCAWA (BCAWA dues must have been paid).
- 2) The purpose of the Competition is to judge the wines and ciders produced in the homes of members of BCAWA member clubs. Wines and ciders made in brew-on-premises are NOT eligible.
- 3) The Competitor must use the ***NEW On-line Entry Procedure*** which can be found at the BCAWA website, <http://www.bcawa.ca> On the tabs on the left side of the website, click on Provincial Competition and then "Wine Competition System" where you register and log on to the site. Select "2013 Provincial 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. The vintage (year made or "NV"), principal ingredients and percentages, sweetness and/or style, grape or must geographic source should be included and if made from a kit, name of manufacturer and name of kit **are required**. Names of growers or importers should not be included without their permission.
- 4) It is the Competitor's responsibility to ensure that the entries listed match correctly with the information provided, particularly if there have been last minute substitutions.
- 5) Competitors are requested to read over the Class Descriptions, paying particular attention to the percentages of varietal ingredients, to ensure all entries have been allocated to the correct Class.
- 6) The bottles, completed Entry Forms and entry fee must be in the hands of either the Chief Steward or the Registrar of Entries, or at a designated Drop Site by the Deadline date. Cheques or money orders should be made payable as indicated by the Chief Steward in Competition Information.
- 7) The Competitor may submit two entries in each class. Competitors entering two bottles in one class must ensure that the entries are made from different ingredients and, if from grapes, from different varieties, vintages or vineyards. Different yeasts or slight adjustments to a blend do not make "different" wines.
- 8) Because the Provincial has two classes that do not exist in the National Competition (C5 -Dry White Pinot, and E7 -Cabernet Sauvignon) the most successful entries from those two classes will be reallocated by the National Director to the appropriate AWC classes. For Dry White Pinot the AWC class is Other Dry White; for Cabernet Sauvignon – Bordeaux Type Red. In cases where the same competitor ends up with two or more different wines allocated to a National class his/her highest scoring entry is selected. In problematic cases the National Director will contact the competitor.