

British Columbia
Amateur Winemakers
Association

*Provincial
Competition
Handbook*

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PREAMBLE

This handbook has been designed as far as possible with one topic per page. This is to facilitate the constant revision from year to year of those sections that require revision.

We hope that the hand book will serve , with local modifications, as a useful guide to any club wishing to set up a wine competition.

To all participants in all competitions, we wish you good judging, good tasting and good luck,

- The 1973 E.C.A.W.A. Competition
Committee.

Duties of the Competition Chairman

1. The Competition Chairman will be the Steward of the B.C.A.W.A.
2. He will select the COMPETITION COMMITTEE from among the members of the B.C.A.W.A. council and the host club.
3. He will convene and chair all meetings of the competition committee.
4. The Chairman will convene the first meeting of the competition committee enough in advance of the competition date so that all members of all clubs will have at least 10 WEEKS ADVANCE NOTICE OF COMPETITION DETAILS.

DUTIES OF THE COMPETITION COMMITTEE

1. The first meeting of the committee must be far enough in advance of the competition to allow enough time to get into the hands of all members of affiliated clubs, AT LEAST 10 WEEKS IN ADVANCE OF THE COMPETITION DATE, DETAILS ON
 - i. Classes
 - ii. Entry and presentation rules
 - iii. Advance entry forms

2. The committee will hold whatever further meetings are necessary to
 - a. Obtain suitable judges
 - b. Obtain prizes, ribbons and badges.
 - c. Arrange for the obtaining of assistants for the registrar of wines
 - d. Arrange for the obtaining of stewards. It is desirable for the stewards to be selected from among the members of several different clubs.
 - e. Arrange for the obtaining of all necessary equipment and supplies. (q.v.)
 - f. Update judging and scoring systems as necessary
 - g. Revise the competition HANDBOOK as necessary and ensure that all clubs have sufficient copies of the revisions
 - h. Arrange for the printing of the competition REPORT.

Description of classes

1973 competition

A. Dry Aperitif

A wine to be taken before a meal, and which should stimulate the appetite. The class should include French style aperitifs, all somewhat bitter, also Sherry type wines, and other baked and/or oxidized wines .

The 1973 competition committee is forced to admit that it cannot come up with any definite exclusions from this class, except for those wines that obviously belong in a another class of the competition.

B. Sweet Aperitif

As above but sweet.

C. Red Table

D. White Table

E. Rose Table

Table wines should contain about 11% alcohol and should be dry.

The above description is deliberately open ended. The committee felt it wrong to lay down specific rules about specific gravity or maximum permissible sugar content, because of fear of including or excluding unsuitable or suitable entries.

F. Dessert

These should be sweet wines whose alcohol has been developed solely by fermentation. Oxidized, baked and/or fortified wines do NOT belong in this class.

G. After Dinner

Includes Oxidized, baked and/or fortified wines, but does not exclude naturally fermented wines.

H. Sparkling

This class includes all wines with a noticeable amount of dissolved carbon dioxide gas.

I. B.C.Dry Red Grape

J. B.C.Dry White Grape

These wines should be 95% or better from grapes grown in B.C. This is to allow for the possibility of yeast starters cultured in different mediums etc. etc. The same rule applies as for the Table classes above.

K. Light beer and Ale

L. Dark Beer and Ale

Self explanatory. The committee ruled that a stout type of beer would have to take it's chances.

M. Cider

Should be made from apples and should be sparkling. Cider should not be as high in alcohol as a wine.

N. Working Table

This should be the winemakers own personal as used on his own wines.

ENTRY REGULATIONS

1. The competitor must be a member in good standing of a wine club that is affiliated with the B.C.A.W.A.
2. The competitor must submit an ADVANCE ENTRY FORM which must be in the hands of the competition chairman two weeks before the date of the competition.
3. The entry fee is \$1.00 per bottle, and is to be submitted to the competition chairman at the same time as the advance entry form.
4. The competitor may enter one bottle in each of the classes
5. Entries should be in the hands of a member of the B.C.A.W.A. executive or of the B.C.A.W.A. competition committee by the day preceding the competition.
6. Late registration is possible, but entry forms received later than two weeks before the competition must be accompanied by an entry fee of \$2.00 per bottle.

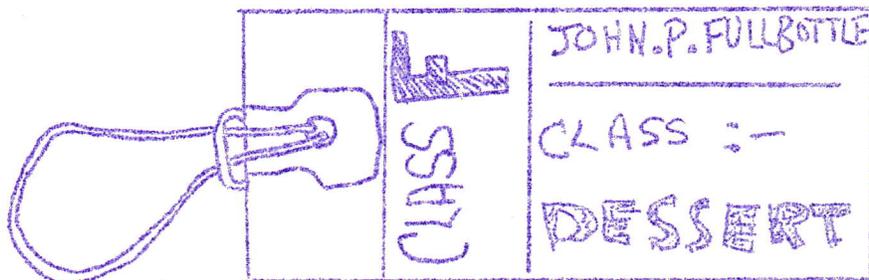
Presentation

1. Wines are to be presented in bottles of approximately 25 ounces capacity. This leaves the type of bottle, its shape, color and closure to the discretion of the competitor.

Note: Although the appearance of the wine will be judged in the glass rather than in the bottle, the competitor should note that the judges will see the bottles and may be adversely prejudiced by sloppy presentation.

Note: Although the stewards will handle the bottles as carefully as possible, a deposit that is not firm could well stir up cloud the wine and detract from the appearance in the glass, thus losing points.

2. Sparkling wines may be entered only in the sparkling class, and must be presented in appropriate pressure bottles for safety reasons.
3. Beers, ales and ciders are to be presented in beer bottles of approximately 12 ounces capacity.
4. The only identification must be in the form of a tag attached to the bottle neck by an elastic band in such a manner so that it will not come off accidentally, but may be easily removed. The sketch below indicates the form of the label and the information required.



BRITISH COLUMBIA AMATEUR WINEMAKERS ASSOCIATION PROVINCIAL COMPETITION

ADVANCE INFORMATION

The competition will be held at the WASONIC HALL, 4426 W. 10th. Ave., Vancouver.
The date of the competition is Saturday, May 26th., 1973.

The classes are:

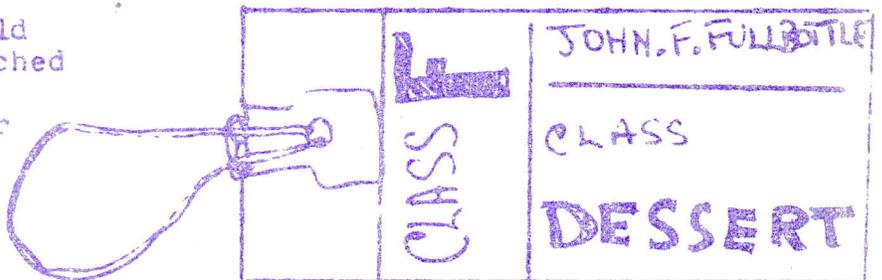
- A. Dry Aperitif Aperitif wines are designed to be drunk before meals, and should stimulate the appetite.
- B. Sweet Aperitif Table wines must be dry, and should contain about 11% alcohol
- C. Red Table
- D. White Table
- E. Rose Table
- F. Dessert Dessert wines should be naturally fermented. Oxidized, baked and fortified wines are excluded from this class.
- G. After Dinner After Dinner wines include baked, oxidized and fortified wines but do not exclude naturally fermented wines
- H. Sparkling B.C. grape wines should be 95% or better from grapes grown in British Columbia.
- 1. B.C. Dry red Grape
- 2. B.C. Dry White Grape
- 3. Light Beer and Ale
- 4. Dark Beer and Ale
- 5. Cider Cider should be made from apples and should be sparkling.

Entry Regulations:

1. The competitor must be a member in good standing of a wine club that is affiliated with the British Columbia Amateur Winemakers Association.
2. The competitor must submit an ADVANCE ENTRY FORM. This form must be in the hands of the B.C.A.W.A. steward by Friday May 11 1973.
3. The entry fee is \$1.00 per bottle, and is to be submitted at the same time as the advance entry form. The BCWA steward for 1973 is C. Plant, 4049 W. 36th. Ave., Vancouver 13.
4. The competitor may enter one bottle in each of the classes.
5. Entries should be in the hands of any member of the B.C.A.W.A executive or member of the B.C.A.W.A. competition committee by Friday, May 25 1973.
6. Late registration is possible but advance entry forms received after May 11 will require an entry fee of \$2.00 per bottle.

Presentation

1. Wines are to be presented in bottles of approximately 25 ounces capacity.
2. Sparkling wines may be entered only in the sparkling class and must be presented in appropriate pressure bottles.
3. Beers and ciders are to be presented in beer bottles of approximately 12 ounces capacity.
4. The only identification should be in the form of a tag attached to the bottle neck with an elastic band in such a manner so that it will not come off accidentally, but may be easily removed. The sketch indicates the information required.



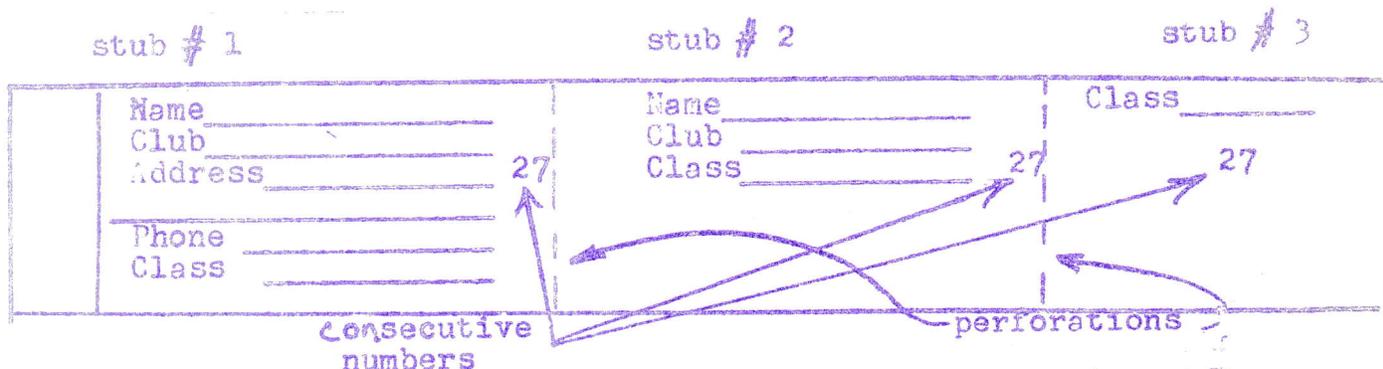
- NOTES
1. Although the appearance of the wine will be judged in the glass rather than in the bottle, the competitor should note that the judges will see the bottles and may be adversely prejudiced by sloppy presentation.
 2. Although the stewards will handle the bottles as carefully as possible, a deposit that is not firm could well stir up, cloud the wine, and detract from the appearance in glass, thus losing points.

THIS NOTICE SHOULD BE ACCOMPANIED BY A BLANK ADVANCE ENTRY FORM.

*NOTE: THE Regulation under "Presentation 1" leaves the type of bottle, its shape, colour and closure to the discretion of the competitor.

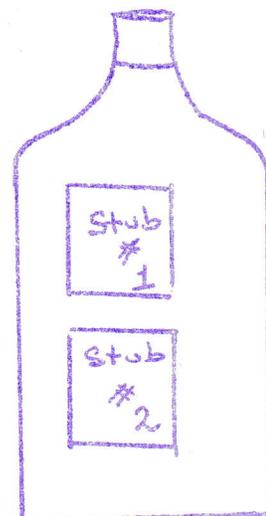
Duties of the REGISTRAR of wines

- The competition chairman will pass on all the ADVANCE ENTRY FORMS to the REGISTRAR. The registrar will transfer this information to REGISTRATION SHEETS. These are to be printed on gummed stock and bound into booklets of 50. They are to be perforated between stubs 1 and 2 and 2 and 3. The sheets are to be consecutively numbered.



The consecutive numbers are transferred from the registration sheets to the advance entry forms.

- The bottles are received at the "receiving-table" at the entrance of the hall and are checked against the advance entry forms.
- The entries and the advance entry forms are transferred to the "registration table". Here the REGISTRAR takes one bottle at a time, checks the NAME and the CLASS on the tag against the registration sheet. Stub # 1 is pasted on the upper half of the bottle.
- The bottle is transferred to the correct "judging-table" according to its class.
- After the JUDGING is completed stub # 2 of the registration sheet is pasted on the bottle under stub # 1.
- The winning wines are transferred to the "winners table" where the information is transferred to the WINNERS SHEET.



The winning bottles will be RETURNED TO THE WINNERS with their prizes.

- All the other entries will be transferred to the "exhibition tables" so that they may be investigated or collected by their owners.

CHIEF STEWARD

1. The chief steward will be the steward of the B.C.A.W.A.
2. The chief steward will appoint the Registrar of Lines, and will forward the advance entry forms to him.
3. The chief steward will be in charge of planning the arrangement of the tables for judging so that the judges do not interfere with each other.
4. He will ensure that the judges have the necessary stewards, equipment and supplies.
5. He will act as arbitrator in all cases where the disqualification of a wine for being out of class is being considered.
6. The chief steward will be responsible for allocating alternative judges to classes where the original judges are unable to come to an agreement.

DUTIES OF STEWARDS

1. To equip themselves with materials to wash and dry glasses, with a corkscrew (or bottle opener for beers, ales or ciders), with a candle or other suitable light source for examining the clarity of wines, with a spittoon.
2. To introduce themselves to the judge they have been allocated to, and to assist the judge in any way necessary, such as opening bottles, providing the judge with samples of the wines as he requests them, keeping an adequate supply of clean glasses available, etc. etc.

NOTE ON SEDIMENT

In certain classes, a small sediment due to proper bottle ageing is permissible. However stewards should handle such wines as carefully as possible to avoid stirring such a sediment up.

EQUIPMENT AND SUPPLIES

The following must be arranged for:

1. Advance entry forms
 2. Form stating classes, entry and presentation regulations
- These must be sent out far enough to be in the hands of all club members at least 10 weeks in advance.
3. Registration sheets, on gummed stock and correctly perforated
 4. Scoring System (copies for judges)
 5. Scoring sheets for judges
 6. Winners sheets
- These comprise the forms for the competition.
8. Stewards supplies:
 - water bucket for washing glasses
 - cloths for drying glasses
 - spittoons
 - candle, or other suitable light source
 - corkscrew or bottle opener
- These supplies would be normally provided by the individual stewards.
9. Palate refresheners
 10. Sampling glasses for judging.
- These supplies would normally be supplied by the host club

BRITISH COLUMBIA AMATEUR
WINEMAKERS
ASSOCIATION

WASSET



JUDGING AND SCORING SYSTEMS

JUDGING SYSTEM

1. The judges will be put into groups of 2, 3 or 4. The number and size of the groups will depend on the number of entries and the number of judges available
2. Each group will be allotted certain classes to judge. The allotment of classes to judges will be governed by the following considerations
 - a. Sharing the work out evenly to all groups
 - b. Giving each group classes of wines to judge that are compatible with each other, and in a suitable order.
3. A group of judges will judge one class at a time. Each judge will INDEPENDANTLY assess each wine in the class, and complete his judging sheet. When each judge in the group has assessed all wines in the class, the group will then get together as a committee.
4. The group of judges as a committee will come to an agreement as to the first, second, third and fourth wines in the class and make comments and suggestions as to the class as a whole.
5. When ready, the group will procede to judge the next class allotted to them in the same manner
6. If a group of judges finds itself unable to decide on the four top wines and their order, the matter will be refered to the chief steward who will appoint another group of judges to arbitrate the matter.
7. The chieff steward must be consulted before a wine is disqualified for being out of class

SCORING SYSTEM

This page contains a brief outline of the system. For more detailed information, the judge should read carefully through the pages that follow.

- 1. COLUMN B. Appearance of the wine.
 - Cloudy.....0 points
 - Hazy.....1 point
 - Clear.....2 points
 - Brilliant.....3 points

- 2. COLUMN C. Aroma and Bouquet.
 - Vinegary, spoiled or bad odor.....0 points
 - Slightly off odor.....2 points
 - Lacking any pronounced aroma or bouquet.....4 points
 - Good aroma from the variety of ingredient used.....6 points
 - Good aroma plus a noticeable bouquet developed by ageing.....8 points
 - Superb aroma and bouquet.....10 points

- 3. COLUMN A. Initial assessment of Flavor and Balance
 - Truly dreadful.....0 points
 - Poor wine.....5 points
 - Sound but very ordinary.....10 points
 - Good but not outstanding.....15 points
 - Excellent in all respects.....20 points

- 4. COLUMN D. Reassessment.

Retaste those wines that got 20 or 15 points in COLUMN A, along with any 10 point wines you might be in doubt about. Adjust points up or down.

 - Maximur.....25 points

- 5. TOTAL

Transfer points of those wines not retasted from COLUMN A to COLUMN D.

Add COLUMNS B+C+D and place the result in the TOTAL COLUMN.

 - Maximur total.....38 points

PRESENTATION.

There are no specific points awarded for presentation however wine should be in bottles of approx. 25 oz. Sparkling wines must be in pressure bottles. Beer, ale and cider should be in 12oz. beer bottles.

Tiebreaking : If a poorly presented wine were tied for first place it should lose to the better presented wine

If there are any questions about presentation, the chief steward should be consulted.

APPEARANCE

Clarity only is being considered here. Color will be dealt with in the comments under REASSESSMENT.

It should be noted that the rules permit a small sediment due to proper bottle ageing. Such a sediment is normal in many types of wine. Such wines would normally be decanted before serving, or would be emptied at one pouring. However during judging, the bottle may be tipped up a number of times. This should be taken into consideration by the judge.

The awarding of points should be clear on page one.

BOUQUET AND AROMA

This should be tested by pouring a little of the wine into the glass, swirling it around and sniffing it. The sniffing should be cautious at first. Once you are sure that there are no serious faults, then a full deep sniiiiffff is called for.

Although the point scale goes up by "2's", this is for the sake of simplicity. There is nothing to stop you from awarding odd numbered scores.

0 points would be awarded to a wine that definitely smelled bad. This could be due to any number of causes. Vinegary due to acetification; metallic due to insufficient acid; musty barrel smell, severe oxidation in a type of wine where there should be no oxidation etc.

2 points A wine may have slight off smells, but still be reasonably sound. Slight oxidation etc. Such wines should be awarded 2 points.

4 points. Wines which have no noticeable aroma or bouquet can be caused by a number of reasons. Among these are Over zealous preparation of the wine for competition, youthfulness of the wine, use of ingredients that simply do not produce an aroma. Lack of aroma is not a true fault, but on the other hand neither is this a positive factor. Such wines should be awarded 4 points

BOUQUET AND
AROMA CONTD.

6 points. Aroma is the smell of the ingredients of the wine. (Bouquet is what develops during ageing if the wine is properly made) A wine that has a good varietal aroma rates 6 points.

8 points. Wines that have developed a good bouquet due to proper bottle ageing will invariably also have good aroma. These deserve 8 points.

10 points would be difficult to achieve, for it would mean excellent aroma and an intense bouquet.

INITIAL ASSESSMENT
OF FLAVOR AND
BALANCE

If a wine is obviously badly oxidised, acetified or musty etc., you will have recognized this when you sniffed it. Don't taste such wines, they will ruin your palate. Award them 0 points

WINES YOU TASTE. Take a little wine in your mouth. Chew it. Slog it around. Breathe in through your mouth through the wine. Exhale through the nose. Gurgles it! If so inclined, swallow a little of the wine and note the aftertaste. However, you are definitely better off to spit the wine out at this stage - you can swallow some later if the wine is really good.

THE AWARDED OF POINTS here is basically a five point scale : 0, 5, 10, 15 or 20 points. Award no intermediate values at this stage. The purpose of this is to allow the judge to go fairly rapidly through the class, sorting out the better wines. Later, these wines will be re-tasted.

0 points. Truly dreadful. You didn't even taste it due to its terrible smell, or upon tasting (and spitting) found the wine to be unfit for human consumption!

5 points. A wine that you would likely avoid having for dinner, or drinking by itself. You might save it for use in a punch or for making mulled wine out of.

10 points. You would be quite happy to have this with dinner, or as a casual social wine. Very ordinary wine.

15 points Good. A sound, balanced, stable and healthy wine. You would be quite happy to serve it before, during or after a dinner for guests (depending on class) but you wouldn't brag too much.

20 points. You would brag about this one - you'd be very proud of it indeed. "The best" you'd say - "compare it with anything you can get for \$7.00 at the store!"

REASSESSMENT.

This is a critical part of the judging. By this time, you will have sorted out all the better wines and have given them 15 or 20 points. There may be one or two that you gave 10 points to, but are not quite sure if that was enough. All these wines should be now retasted, and their points in COLUMN A adjusted up or down, on the basis of particular qualities. The REASSESSED score goes in COLUMN D.

Maximum points allowed in COLUMN D is 25 points.

PARTICULAR QUALITIES:-

1. Total acid. The acid content should be in balance with the type of wine. The wine should not be "flat" tasting, due to a lack of acid, nor should it be unduly sharp. PLUS OR MINUS 2 POINTS
2. Sugar. This is a difficult topic, and the subject of much contention. Many dry wines will contain some glycerol, and possibly a trace of residual sugar. Sweet wines can contain as much as 10% residual sugar. The judge should concentrate on whether he feels the sweetness or lack of it is suitable for the class, and whether it is in balance with the other factors. PLUS OR MINUS 1 POINT.
3. Body. Body is particularly important in red wines. It is a feeling of fullness on the palate that is not sugar. It makes one think of such words as luscious. It is difficult to assess the body of a very sweet wine, but some low alcohol wines are thin even when sweet. Once again the body of the wine must be compatible with the type of wine intended and it should be in balance with the other factors. PLUS OR MINUS 2 POINTS.
4. Astringency or tannin. Tannin gives a wine character. Too much makes it harsh; too little leaves it insipid or flabby. It is more acceptable in red wines than in white. Young wines will often exhibit more tannin than well aged ones. You are more likely to deduct a point here rather than add one. PLUS OR MINUS 1 POINT.
5. Color. This characteristic should be used more as a tiebreaker than for any other purpose. A youthful red wine will tend to be on the purple rather than the deep red side. White table wines can range from white with a greenish tinge to a light straw color without being penalized. Brown wines do not belong in a white table category. Rose wines may be allowed to have a fair amount of color and still be rose rather than red wines. Use your judgement.

NOTE THE ABOVE PARTICULAR QUALITIES ARE DESIGNED ONLY AS A GUIDE. YOU MAY DEVIATE FROM THE SUGGESTED PLUS OR MINUS VALUES AS YOU DESIRE.

MAXIMUM POINTS IN COLUMN D IS 25 POINTS

DIRECT COMPARISONS By this time you should have narrowed down the possible winners to 4 or 5 bottles. Taste them carefully in direct comparison with each other. Arrive at your decision for FIRST, SECOND, THIRD AND FOURTH placing wines. If you need to bring the points in line with your decision do so.

TOTALS You will have points in COLUMN D for those wines that you felt were good enough to retaste, but none for the rest. Transfer the points for those wines that you didnt retaste from COLUMN A to COLUMN D.

Total COLUMNS B PLUS C PLUS D and put the result in the TOTAL COLUMN.
Have a glass of your number one - you've deserved it!

FINAL DECISION. After a rest, you will be asked to get together with the other judges that have been working on the same class as you, in order to come to an agreement as to the best 4 wines, in order of merit.

If you and your fellow judges are unable to come to a satisfactory mutual decision, consult with the chief steward of the competition.

PRIZES, RIBBONS AND BADGES.

The following must be arranged for:

1. Suitably engraved silver plated goblets for the first place winners in the wine classes

Suitable first prizes for the first place winners in the beer, ale and cider classes

A suitable prize for the winner of the working label class.
2. Ribbons and rosettes for the 2nd, 3rd., and 4th. place winners in all classes.
3. Identification tags with ribbons for all judges, stewards, and other officials.

COMPETITION REPORT

Details to be forthcoming, following the 1973
competition.

DUTIES OF THE HOST CLUB.

March 1973. These have not yet been finalised, however some of the duties can be laid out at this time.

1. To hire a suitable hall for the judging and the social event.
2. To take complete responsibility for the running of the dinner and party after the judging.
3. To provide glasses for the judging
4. To provide palate refresheners for the judges
5. To provide personnel to assist the Registrar of wines with his duties
6. To attempt to make as much money as possible from the social event, by means of raffles or whatever other devious schemes can be dreamt up, and to return to the E.C.A.W.A. 50% of such profits, for this is planned as the main source of revenue for the E.C.A.W.A.

THIS LIST IS LIKELY TO BE CONSIDERABLY
REVISED.