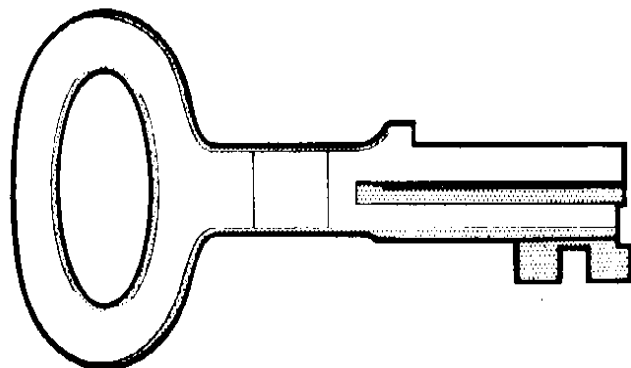
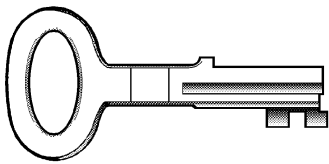


AMATEUR
WINEMAKERS
OF
CANADA
HANDBOOK





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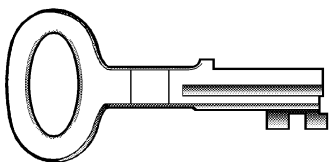
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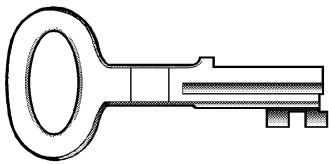
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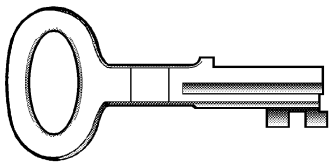
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PREAMBLE

It is hoped that this HANDBOOK will serve several purposes.

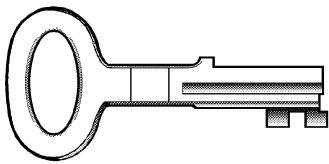
A major part of the HANDBOOK deals with the COMPETITION. Many aspects of the COMPETITION have been well defined, either by precedent or by agreement among the Provinces. Class definitions and what points count for which Championships are two examples. These have been laid out in detail. Comments concerning changes and contentious items are dated. Some are no longer relevant but are retained for historical purposes. It is hoped that the HANDBOOK will not remain static, but that as ideas grow and change, and as new and better ideas emerge, sections of the HANDBOOK will be re-written or added to reflect this. Thanks are due to various people who have provided contributions in the early days.

In 2001 Medal Judging was used for the first time. This was agreed to by all participating Provinces. Some changes to entry rules have been made between Dec 2001 and May 2003.

Other aspects of the COMPETITION such as Judging and Scoring Systems have not been agreed upon. Neither is such agreement wholly necessary.

Thus the Judging Systems included are only suggested ones. A number of Scoring Systems are included, for it is felt that the individual Judge must be allowed to use any Scoring System he or she feels comfortable with. In an attempt to avoid having the Reader scurrying back and forth through the pages too much in search of the details for a particular job, some information is repeated in more than one place.

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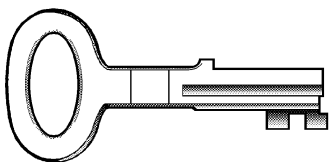
Amateur Winemakers of Canada

SECTION A

CONSTITUTION

An organization to be known as "**AMATEUR WINEMAKERS OF CANADA**" is hereby established to provide a coordinating body for amateur winemakers in Canada through representative provincial associations. A principal aim of the organization shall be to promote and increase the knowledge of its members in all things relating to the hobby of making wine and other fermented beverages, and to that end, AWC may establish classes, lectures and competitions as deemed appropriate in order to attain these objectives. The organization shall endeavour to establish and maintain communications amongst provincial bodies and individual members.

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SECTION B

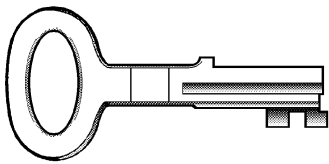
BYLAWS

I. MEMBERSHIP

- a. The Member Provinces of AWC shall be the Provincial Associations properly affiliated through the payment of annual dues.
- b. The Fiscal/membership year starts on January 1st of each year.
- c. Proper affiliation shall be construed as annual payment of fees based on the following schedule: \$25.00 minimum per Province plus \$ 0.50 per member as per attached census. Each province must provide a census of their provincial membership each year.
- d. Members with multiple club membership should be counted once only. The census will be used to determine maximum provincial entries in the National Competition and should be received by AWC by January 1 of the competition year.
- e. The annual fees shall be due on January 1st and any Member Province that has not paid the annual fees by April 1st will not be eligible for entry into the National Competition of that year.

II. MEETINGS

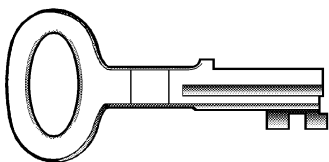
- a. The AWC may hold an Annual General Meeting in the Host Province in conjunction with the National Competition.
- b. If an AGM is to be held, The AWC Secretary will notify all Member Provinces at least two months prior to the meeting and provide the following:
 - date of meeting
 - place of meeting
 - agenda
 - request for nominations for President, Secretary and Treasurer
 - request for Provincial Reports, Chief Steward / Competition Committee Report, Handbook and Bylaw Committee Report and Other Reports.
 - request for additional agenda items
- c. The President or in her/his absence, the Vice President (appointed by the Host Province) will chair the meeting.
- d. Motions may be made by any Member of the executive
- e. All motions must include a suggested timeline for final voting. Such timeline must not exceed six (6) months. A shorter timeline will be appropriate for a motion that is considered non-contentious and that will probably be brought to an immediate vote. A longer timeline will be appropriate for a motion that will probably require discussion within and among Member Provinces.



- f. All motions including the election of Officers will be circulated by email and/or other means to all Provinces.
- g. Voting will be conducted by email and chaired by the President
- h. Each Member Province is entitled to one vote per issue. A majority vote of 50% plus 1 is required for a motion to pass. Abstentions are not permitted.
- i. The AGM Agenda should cover the following:
 - time, date and place of meeting
 - consideration of agenda
 - recording of delegates and guests present
 - minutes from previous meeting
 - business arising out of these minutes
 - business arising out of Motions carried since the previous AGM.
 - reports:
 - President
 - Treasurer
 - Secretary
 - Chief Steward/Competition Committee
 - Provincial Directors
 - Handbook and Bylaw Committee
 - Any other reports
 - discussion arising out of reports
 - further old business
 - new business
 - nominations
 - appointment of Archivist
 - next Host Province and appointment of Vice President
 - adjournment
- j. Minutes of the AGM should be circulated within 30 days.
- k. If an AGM is not held in any year, then the appropriate parts of the agenda should be presented and voted upon by email.

III MOTIONS AND VOTING BETWEEN ONE AGM AND THE NEXT

Any Member of the Executive may make a motion at any time between one AGM and the next. The rules regarding such motions are the same as for motions made at the AGM – under **II MEETINGS** d, e, f, g and h.



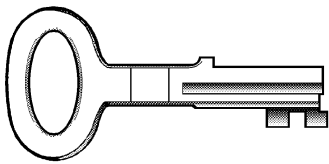
IV. EXECUTIVE

- a. The Executive shall be composed of:
 - President [elected]
 - Vice President [appointed]
 - Secretary [elected]
 - Treasurer [elected]
 - Archivist [appointed]
 - Past President
 - Provincial Directors [Appointed -one from each Member Province]
- b. There shall be no limit on the number of annual terms of office of the elected members of the Executive. However, elections shall be held for each office of the Executive annually.
- c. Any Member of any affiliated club is eligible to be nominated for any office.
- d. A Nominating Committee shall be established by the President prior to the AGM or the Annual National Competition for the purpose of submitting a slate of candidates for election to the meeting. Nominations may also be made by the Member Provinces at the AGM or prior to the Annual National Competition.
- e. Each Provincial Association shall, within its association, elect a Provincial Director to serve on the AWC Executive and make nominations for any of the three elected positions.
- f. Officers shall be elected on the basis of one (1) vote per Member Province. For voting purposes, the election of Officers will be governed by the same rules as those for regular motions under **II MEETINGS**, d, e, f, g and h.
- g. The Directors, as guided by their Provincial Associations, shall elect the Executive from those nominated, such election to be held by email immediately following the AGM or following the Annual National Competition.
- h. An Archivist shall be appointed annually at the AGM or following the Annual National Competition.
- i. The Vice President should be appointed by the next Host Province at, or prior to the AGM if possible. If this is not possible then the next Host Province should appoint the Vice President following the AGM and **notify the President of his/her name within one month.**

V. DUTIES AND RESPONSIBILITIES

PRESIDENT

- a. The President's responsibilities include coordinating the hosting of the National Competition. Offers to host shall be open to all Provinces but this responsibility should be shared equitably by all Member Provinces.
- b. The President shall be ex officio a Member of all Committees. He/she shall, when present, preside at all meetings of the Organization. In his/her absence, the Vice President shall preside at any such meetings, and in the absence of both, a Chair may be elected at the meeting to preside thereat.



VICE PRESIDENT

- a. The Vice President shall be responsible for arranging and setting the agenda for the Annual General Meeting held in conjunction with the National Competition. She/He shall act as Chair in the absence of the President.

SECRETARY

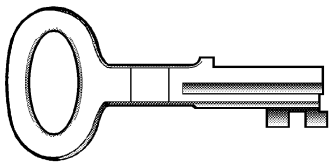
- a. It shall be the duty of the Secretary, whenever possible, to attend all meetings of the Organization and of the Executive, and to keep accurate minutes of the same.
- b. The Secretary will keep an accurate account of all motions made during the period between one AGM and the next, including whether such motions were carried or not.
- c. In case of the absence of the Secretary, his/her duties shall be carried out by a person appointed by the Executive.
- d. The Secretary shall keep a record of all the Member Provinces of AWC and send all notices and agendas of various meetings as required.
- e. The Secretary shall have charge of the AWC seal.
- f. The Secretary shall have charge of all the correspondence of the Organization and shall be under the direction of the President and the Executive.

TREASURER

- a. The Treasurer shall receive all monies paid to AWC and shall be responsible for the safe holding of same.
- b. He/she shall establish two accounts: one for the deposit of the annual Membership fees from the provincial bodies and to be used for the maintenance and operating costs of AWC, the second to hold funds to be used in conjunction with the operation of National Competitions.
- c. The Treasurer must, at the start of the new fiscal year, i. e. January 1st, remind all Provinces of the annual fees being due now and notify the Host Province after three months which Provinces are eligible to submit entries into the National Competition of the year. The Treasurer shall present a financial statement at the end of the previous Fiscal Year.

ARCHIVIST

- a. It shall be the responsibility of the Archivist to maintain the AWC records and to preserve the historical data concerning competition results.



Amateur Winemakers of Canada

PAST PRESIDENT

- a. The main job of the Past President is to advise and assist the President in his/her tasks ensuring there is a continuation of previously established policies and programs.

PROVINCIAL DIRECTORS

- a. The Provincial Directors shall be responsible for:
- b. The dissemination and distribution of information received concerning any AWC business to the appropriate persons in her/his Province.
- c. The collection and shipping of wines to the AWC National Competition.

AMATEUR WINEMAKERS OF CANADA

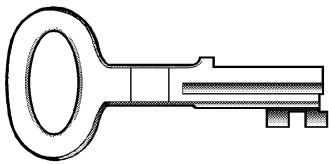
The AWC shall be responsible for:

- a. The printing and distribution of the Agenda for the AGM as approved by the Vice-President, and of any associated documents
- b. The cost of printing any Certificates awarded.
- c. The purchase of the Gold Key award for the Grand Champion Winemaker.
- d. The printing and distribution of the minutes of the AGM and any associated reports and documents.

HOST PROVINCE

The Host Province shall be responsible for:

- a. The holding of the AWC Competition using a format of its choice but within any constraints that may be decided upon by the AWC.
- b. Determining the scope and timing of the National Competition giving due consideration to the dates of the various Provincial Competitions if a conflict arises. Nonetheless, the Competition shall be held between July 1st and October 1st with eight months notice of the date being given.
- c. Setting, within any limits laid down by AWC, and collection of Competition fees from National Competition entrants.
- d. Forwarding to the AWC and Member Provinces the results of the National Competition in as timely fashion as possible.



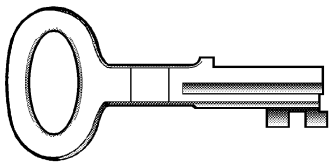
VI. REMUNERATION

- a. No Officer or Member of the AWC shall receive any remuneration for his/her services.

VII. AMENDING THE BYLAWS

- a. Any motion to amend the bylaws of the Amateur Winemakers of Canada (AWC) will be discussed and decided exclusively in an AWC on-line forum. There will be no voting on issues at an AGM, although motions can be introduced there.
- b. Motions can be submitted by any member of the Executive.
- c. Publishing a motion by email to all members of the Executive is sufficient to put a motion on the table and no seconder is required. All motions submitted should include a timeframe for discussion and resolution, but voting must be concluded within six months.
- d. Voting on motions will be done by the Provincial Directors on the basis of one vote per Province, with 75% of all Member Provinces required to pass the motion.
- e. The President of the AWC will act as Chair for on-line discussions. The first duty of the Chair will be to seek consensus on the timeframe for reaching a decision on a proposed amendment. In the case of the President's extended absence, the Past President will assume the role of the Chair.

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SECTION C

OPERATING PROCEDURES

I. ANNUAL GENERAL MEETING

The AGM may be held by the Host Province.

An agenda needs to be produced, and even though the bylaws state that it's the job of the Vice President, he/she should certainly consult with the President, Secretary and Treasurer. Probably the Secretary should do the actual dissemination of information.

Provincial Directors should be asked for agenda items and nominations well before the AGM, as they in turn need time to check with their Provincial Associations. A lead time of two months is required by the by-laws. More never hurt.

Since voting on all motions including the election of Officers is to be done by email, the meeting should go ahead in a straightforward manner.

If the President is unable to be at the AGM, then the Vice President (who is appointed by the Host Province) should chair the meeting. If the VP can't make it, a Chairperson should be elected at the meeting.

If the Secretary is unable to attend, the Host Province should appoint a temporary Recording Secretary to record the minutes and send them to the AWC Secretary.

OBSERVERS should be made to feel welcome at the AGM, and be encouraged to voice their opinions on matters that are of concern to them.

II. ELECTIONS

Nominations may be put forward at an AGM or by email. However, elections must be conducted by email.

III. FUNDS: SOURCES AND USES

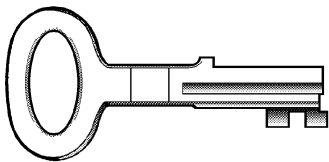
AWC has two accounts:

OPERATING ACCOUNT and COMPETITION ACCOUNT

1. OPERATING ACCOUNT.

Affiliation fees are payable annually by each Province. These funds are used for postage, telephone, stationery, printing costs and other day-to-day expenses of running AWC.

The Treasurer should, at the start of the new fiscal year [January 1st.] remind the Directors of each Member Province of the amount due.

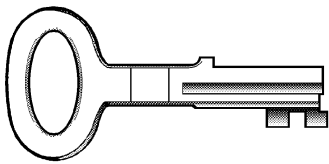


2. COMPETITION ACCOUNT.

If the Host Province requests, and has been given financial assistance [a repayable loan to a maximum of \$200] from AWC to hold the National Competition, then the resulting profit or losses must be split 50/50, except that the AWC will not be responsible for losses greater than the amount of the loan.

If no loan has been granted, profits need not necessarily be shared nor losses covered.
July 1992

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IV. EXECUTIVE

a. The Executive is made up of the following:

- President
- Vice President
- Secretary
- Treasurer
- Archivist
- Past President
- Provincial Directors

b. Elections for the following positions are held annually by email, with any Member of any affiliated Club being eligible:

- President
- Secretary
- Treasurer

c. Appointed by the Host Province for that year:

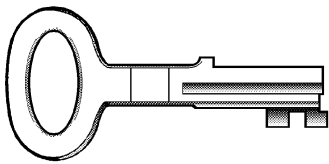
- Vice President

d. Appointed annually at the AGM:

- Archivist

e. Appointed annually, one by each member province:

- Provincial Directors



V. DUTIES OF EXECUTIVE

PRESIDENT

The main job of the President is to see that all the things that are supposed to happen during the year **DO HAPPEN**. Clearly, a lot of this is going to have to be done by email. Thus the President must be able to think months or, in some cases, years ahead. Host Provinces have to be found, preferably two years ahead, to give them time to plan. Agendas have to be set up well ahead of meetings and the Secretary instructed to send them out.

Although a National Newsletter might be preferable, it seems impractical so far to produce one. Perhaps a better solution is to keep this **HANDBOOK** updated as changes in each Province occur. Possibly the Competition Report the Host Province is supposed to produce after the Competition could contain other items of interest if the Host Province felt like it.

The President ought to be chair the AGM. This may not, however, be possible because of travel costs or other factors.

Notwithstanding the "official duties" as laid out in the Bylaws, the President should do everything possible to be in touch with the workings of AWC, difficult though this can be, and do every thing possible to improve the Association for the benefit of its Members.

VICE PRESIDENT

The reason the Vice President is appointed by the Host Province, rather than being elected, is to guarantee a member of the "table officer" part of the Executive in the Host Province. If Nova Scotia is the Host Province and the President lives in Alberta, cost of transportation may prevent him or her being present at the AGM. This is why the responsibility for the AGM agenda falls to the VP under the bylaws. In any case, the agenda should be organized in consultation with the President, Secretary and Treasurer.

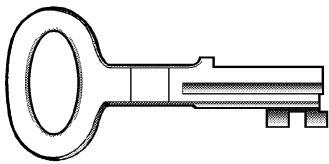
If you were going to chair the AGM, you would certainly want to be sure the agenda was in order and that you understood procedures to be followed.

The Vice President would likely be very involved in the running of the Competition, along with whatever other events may be planned by the Host Province.

SECRETARY

In spite of the fact that you may not be able to precisely carry out all the items in the Bylaws, as Secretary, you should do everything possible to assist the President in the matter of communications. This will probably require a certain amount of aggressiveness, particularly if, as is likely, you and the President live in different Provinces and AWC does not have a fleet of Lear jets at its disposal.

Since the annual election of Officers must be held by email, replies from Provinces are essential. Abstentions are not permitted thus some nagging may be needed.



Amateur Winemakers of Canada

Same thing with all other motions – remember 50% plus 1 is required to pass a regular motion, 75% is required on a motion to amend the By-laws.

If you are unable to be at the AGM because it is being held 2000 kilometres away, you should try to communicate with the person acting as Secretary at that meeting.

TREASURER

When you check the bylaws under your title, you will see that they state, among other things, that the Treasurer shall “receive all monies....” In actual fact the past has shown that you have to go get them. At the start of the fiscal year, January 1st, you should send out a communication to each of the Provincial Directors informing them that the fees for the year are due. You should include a copy of item I of the Bylaws headed “MEMBERSHIP”

The annual dues are to be kept in the OPERATING ACCOUNT. This is to be used for general running costs of AWC, such as postage, telephone, printing and so on.

The COMPETITION ACCOUNT funds come from profits from the annual National Competition. The Host Province is entitled to ask for a loan [\$200 maximum] to cover advance booking of facilities etc. This loan is repayable.

If a loan has been granted, then the resulting profit or loss must be split fifty-fifty between the Host Province and AWC. In the unthinkable event of a Host Province incurring a loss, AWC's commitment to sharing the loss is limited to the amount of the loan.

Other Competition related expenses such as costs of Grand Champion Gold Keys should also be covered by this fund.

It is probably your responsibility to remind the Host Province that since a financially successful National Competition is the only source of money for this fund, they should attempt to support it.

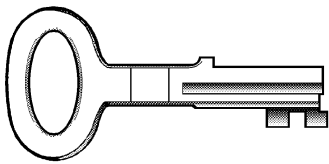
The money from both accounts can be kept in the same physical bank account, and definitely should be earning interest.

ARCHIVIST

The Archivist is appointed from year to year to look after the records: who hosted the Competition; who won the awards; what sort of program was put on and so forth.

Cumulative point totals from year to year should also be maintained. In the past, the 58% system was used to yield rank points for 1st, 2nd, 3rd &c places. With the advent of Medal Judging, cumulative points are to be updated annually on the basis of 100 points for a Gold, 58 points for a Silver, and 33.64 points for a Bronze.

As Archivist, you might, from time to time, be asked to produce some item of historical interest for the Provincial Competition Report, an update for some item in the Handbook or a current version of the cumulative point totals.



Amateur Winemakers of Canada

PAST PRESIDENT

The main job of the Past President is to advise and assist the new President in his tasks, ensuring there is a continuation of previously established policies and programs.

PROVINCIAL DIRECTORS

In a nutshell, the job of the Director is to MAINTAIN COMMUNICATIONS, including WORDS and WINE, between his or her Provincial Organization and AWC.

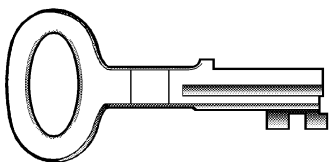
Since in all voting matters there is but ONE VOTE per Province by email, the Director has the responsibility for casting that vote.

Normally, communications from AWC would come to the Provincial Director. Hopefully, whoever sent them would realize that important matters to be decided might have to be discussed by the Provincial Executive level, or even more broadly before that Province's decision can be made, and would thus allow plenty of time for a reply. In the case of formal motions, which must be made by an AWC Executive member, a time-line for voting by email must be included.

The Provincial Director is the person who receives the National Competition entry forms and regulations. It is the director's responsibility to get these to the wine makers in his or her Province eligible to enter the National Competition.

It is also the responsibility of the Provincial Director to arrange for the collection and shipping to the Host Province of the entries from his or her Province.

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SECTION D

HOST PROVINCE

Different Provinces have different resources at their disposal upon which to draw for the hosting of the National Competition.

It is always to be hoped that the Host Province will stage a full weekend Convention that will attract wine and beer makers from not only all over the Host Province itself but from other Provinces as well.

In the past, AWC has also had the pleasure of welcoming winemakers from the United States.

However, if a Province does not feel it has the resources to stage a full Convention, it should still feel encouraged to host the Competition and Annual General Meeting or just the Competition.

HOST PROVINCE - MINIMUM OBLIGATIONS

The minimum obligations of the Host Province consist of running the Annual General Meeting and National Competition without any other kind of program, awards ceremony or whatever. This would consist of the following:

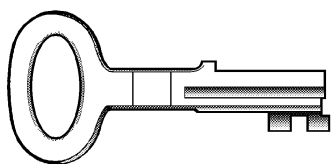
- Setting up and distributing entry forms and regulations by approximately April 1st.
- Receiving the entries.
- Judging the entries.
- Producing and sending to the AWC Executive including the Archivist, and other recipients such as Provincial Websites, a report on the Competition results, indicating medal winners, Wine and Beer Champions and any other winners decided on. This should be done as soon as is possible following the conclusion of judging.
- Arranging for distribution of Judges comments for all entries.
- Issuing certificates where it has been deemed appropriate.

HOST PROVINCE - MAXIMUM POSSIBILITIES

The Province that wants and feels able to explore the maximum possibilities of the National Competition will stage a Convention spreading out over a weekend. Such a Convention would have the potential of bringing Wine and Beer makers together from distant points to make new friends and rejoice with them in all aspects of our great hobby.

The AWC AGM would be scheduled sometime during the Convention. Since Observers (other than the Executive) are encouraged to attend and to have their say the meeting should not be scheduled too early in the day.

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SECTION E

NATIONAL COMPETITION

I. AN INTRODUCTION TO AWC CLASS DEFINITIONS.

Under no circumstances may the same entry be entered into more than one class in the AWC Competition. This means, for example, that a sweet cherry wine will be placed either into Country or into Dessert, but not both. It is the responsibility of the entrant to choose the most appropriate provincial class if his/her goal is to qualify for the AWC Competition. A responsibility of each AWC provincial director is to ensure that each entry for the AWC Competition has been assigned to the appropriate class, that full ingredient information has been received, and that all data are submitted electronically to the Vice President of Competition for that year. Exactly the same wine or cider that qualified in the provincial competition shall be entered in the AWC Competition; no substitution is allowed. Products of On Premises winemaking are not eligible to enter the AWC Competition. The final determination of the eligibility of any entry is the responsibility of the Vice President of Competition for that year.

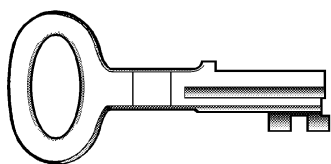
AWC class descriptions need to evolve on an ongoing basis. The wine classes were originally set up essentially by purpose, rather than by ingredient. In 2001, varietal classes were introduced in the White and Red Table sections. In 2008, classes and number of entries were expanded, with an accompanying need for more complete information from the competitor.

Whereas in our everyday usage of wines there are those that may be used for more than one purpose, in the AWC Competition each qualifying wine must be entered in the AWC class most specifically defined for it. For example, champagne type wines are restricted to the Sparkling Class even though they may be used as aperitifs or social wines or anywhere else during a meal.

In some of the class definitions there are lists of grape varieties. They are for the benefit of competition organizers and winemakers who may not be clear as to ultimate class destinations of wines eligible for the AWC Competition. Probably, they – particularly the non-vinifera varieties – should be updated annually.

Rather than expect to find the permissible parameters in each table wine class definition, competitors should note that the perception of sweetness in entries in dry white table classes (C1, C3, C4) should not exceed the range of 0 to 1.5% residual sugar (RS) and in dry red table classes (E1, E2, E3, E4, E5, E6) 0 to 1% RS.

The parameters of each class [where given] are included as guidelines only and are not to be construed as hard and fast limits. Primarily these guidelines are to enable entrants to more accurately determine the class into which their wine should be entered. The principal requirement is that the wine fits the written description of the class.



II. COMPETITION CLASSES.

WINE

- A Aperitif Sherry
- B Aperitif
- C1 Chardonnay
- C2 Aromatic White
- C3 Dry White – Non-Vinifera
- C4 Other Dry White
- D Rosé Table
- E1 Dry Red Bordeaux Style
- E2 Dry Red Pinot
- E3 Dry Red Non-Vinifera
- E4 Dry Red Zinfandel
- E5 Dry Red Rhone Style
- E6 Other Dry Red
- F Dessert
- G After Dinner
- H Sparkling
- I Social
- J1 Country Table
- J2 Country Social

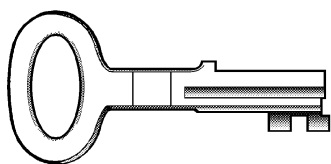
CIDER

- P Sparkling Cider

III. CLASS DEFINITIONS

A. APERITIF SHERRY

Wines to be drunk before a meal. Dry and not very sweet sherry, madeira and related type wines (10% Residual Sugar or less) belong in this class. A "nutty" characteristic is often present. These wines have been fortified with brandy or neutral grape spirits to a moderately high alcohol content (15-20%) and frequently have undergone oxidation during baking and/or barrel ageing or have been fermented with flor yeast and aged under a flor film. Titratable acidity is low (4.0-5.5g/L). Non-grape examples must be placed in this class. The sweeter sherries, madeira, and related wines (15-20% RS) belong in the After Dinner Class and herbed aperitif wines belong in Class B.



B. APERITIF

Wines in this class are designed to be drunk before a meal or at the conclusion of a meal as a digestif. They have been created to exhibit a strong stimulating effect on the salivary glands due to ingredients such as citrus or other strongly flavoured fruit as well as a diversity of aromatic and slightly bitter herbs. They are usually fortified (16-18% alcohol) and may range from dry to very sweet. They include vermouth types and those similar to commercial patent aperitifs. Non-grape examples must be placed in this class.

C1. CHARDONNAY

Dry wines that contain at least 85% Chardonnay. The remaining 15% may be any other ingredient. Most Chardonnay wines are not blended.

C2. AROMATIC WHITE

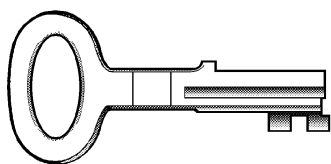
A dry to off-dry white wine (0% to 3% Residual Sugar) from grapes such as any of the muscats, Bacchus, Ehrenfelser, Gewurztraminer, Malvasia, Optima, Ortega, Pearl of Csaba, Scheurebe, Schonburger, Siegerrebe, Symphony, Viognier, and White Riesling. Unblended varieties that demonstrate a striking perfumed quality tend to be more successful than blends. Aromatic quality may reflect floral characters, fruit characters, or both. Preferred examples will usually have been cold-fermented. The final decisions about which entries best represent the concept of 'aromatic' must be left to the judges. Wines in this class should /be judged cool.

C3. DRY WHITE NON-VINIFERA

A white table wine made from grapes of which at least 85% are interspecific hybrid varieties. They include, as varieties or blends, L'Acadie blanc, Aurore, Cayuga, Kay Gray, La Crosse, Louise Swenson, St. Pépin, Seyval blanc, Vidal blanc, and Vandal Cliche, among many others. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Judges should have sufficient familiarity with these wines that they recognize their positive attributes and realize that entries should not be penalized for characters that are typical of the variety. The remaining 15% may be any other ingredient.

C4. OTHER DRY WHITE

This class contains all other dry white table wines - either varieties or blends - that do not fit the definitions of Classes C1 (Chardonnay), C2 (Aromatic White Vinifera), C3 (Dry White Non-Vinifera). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Auxerrois, Chasselas, Chenin blanc, Colombard, Gruner Veltliner, Madeleine Angevine, Pinot blanc, Pinot gris, Sauvignon blanc, Semillon, or Trebbiano. The remaining 15% may be any ingredient. Blends in this class must not fit the definitions of C1, C2, or C3. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 85% hybrid. Aromatic white grape varieties are acceptable in blends provided their impact is subdued. Non-grape dry white table wines belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker.



D. ROSÉ TABLE

Light, refreshing, transparent pink to very pale red wines to accompany food. Wines that are unmistakably red are not acceptable. Sweetness ranges from dry to off-dry (0% to 2% Residual Sugar). The most interesting rosés tend to be made from the juice of black grapes fermented with little or no skin contact but small amounts of red wine may also be added to a white wine. Slight spritz is permissible. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Non-grape rosés belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker. Blends of grape and less than 95% non-grape may also be entered here. Non-vinifera rosés are acceptable in this class.

E1. DRY RED BORDEAUX STYLE

Varietal wines in the Dry Red Bordeaux Style Class must contain at least 85% of one of the following grapes: Cabernet Franc, Cabernet Sauvignon, Carmenère, Malbec, Merlot, or Petit Verdot. The remaining 15% may be any ingredient. Blended wines in this class must contain at least 85% of two or more of the above varieties blended to create an elegant combination rather than a wine resembling one of the components. The remaining 15% may be any ingredient.

E2. DRY RED PINOT

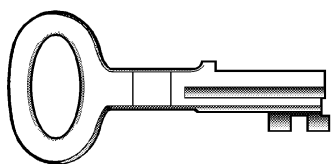
Ideally, these wines exhibit fruity attributes and may be at their peak young. The best mature examples demonstrate complexity and finesse while retaining substantial fruit. Varietal wines in this class must contain at least 85% of one of the following varieties: Pinot Noir; Pinot Meunier, or Gamay Noir. The remaining 15% may be any ingredient. Blended wines in this class must include at least 85% of two or more of the above varieties. The remaining 15% may be any ingredient.

E3. DRY RED NON-VINIFERA

A red table wine made from grapes of which at least 85% are interspecific hybrid varieties. They include, as varieties or blends, Baco noir, Castel, Chambourcin, Chancellor, De Chaunac, Frontenac, Landal, Landot, Lucie Kuhlmann, Léon Millot, Maréchal Foch, Michurinetz, Sabrevois, and St. Croix among many others. The remaining 15% may be any ingredient. As with any table wine, the sugar-acid balance must convey the impact of dry table wine style. Judges should have sufficient general familiarity with these wines that they recognize their positive attributes and realize that entries should not be penalized for characters that are typical of the varietal.

E4. DRY RED ZINFANDEL

A dry red table wine made from at least 85% Zinfandel grapes. Primitivo grapes are acceptable. The remaining 15% may be any other ingredient.



E5. DRY RED RHONE STYLE

A dry red table wine made from at least 85% of one or more of the following grape varieties: Alicante Bouschet, Carignane, Grenache, Mourvèdre, and/or Syrah (Shiraz). Blends may also contain any other variety permitted in Chateauneuf-du-Pape. The remaining 15% may be any ingredient.

E6. OTHER DRY RED

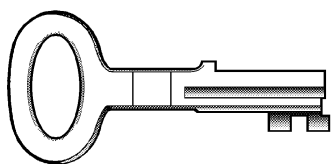
This class contains all other red table wines - either varietals or blends - that do not fit the definitions of Classes E1 (Dry Red Bordeaux Style), E2 (Dry Red Pinot), E3 (Dry Red Non-Vinifera), E4 (Dry Red Zinfandel), or E5 (Dry Red Rhone Style). Varietal vinifera wines in this class must contain 85% or more of vinifera varieties such as Lemberger, Barbera, Dornfelder, Nebbiolo, Petite Sirah (Durif), Ruby Cabernet, Sangiovese, Touriga Nacional, Tempranillo (Valdepeñas), or Zweigelt. The remaining 15% may be any other ingredient. Wines that include interspecific hybrid grapes are eligible for this class provided they are from less than 85% hybrid. Non-grape dry red table wines belong in either this class or J1 (Country Table) and qualifying provincial entries will be placed in the more appropriate of those classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker.

F. DESSERT

Wines to accompany the dessert course of a meal. Dessert wines are sweet and luscious but with sufficient acid to prevent them from being cloying. Alcohol must have been developed only by fermentation. Wines whose production involved fortification, baking or controlled oxidation such as port, sherry or madeira types do not belong in this class. Dessert wines made from 95% or more non-grape must be entered in this class. Dessert wines that are blends of grape with less than 95% non-grape are acceptable. Non-vinifera dessert wines are acceptable. Entries forwarded to the AWC Competition must be identified as to type: Ice Wine, Botrytized, or Other.

G. AFTER DINNER

Wines in this class are for use after dinner or on other occasions in place of a liqueur, perhaps with nuts or cheese. They are rich, sweet (15 to 20%), full bodied and alcoholic (15% to 20%). Any ingredient is acceptable. Wines such as port, sweet sherry or madeira types or other wines that have been fortified, baked or otherwise made using appropriate processes belong in this class. Most wines in this class will have been fortified by the addition of brandy or neutral spirits. An unfortified wine naturally home-fermented to high alcohol is also acceptable. Acid and astringency should be muted. Any appropriate ingredients are acceptable.



H. SPARKLING

All wines with detectable carbon dioxide pressure in the bottle and showing visible sparkle in the glass. Cloudy sediment of any kind, in the bottle or in the glass, is unacceptable. Presence of a secondary fermentation capsule or capsules in the bottle is not a fault. There is no restriction on ingredients. The competitor must provide information on pressure – at least, low, medium, or high – and the weight of bottle must be appropriate to the pressure within. Sparkling wines without that information or in lightweight bottles may or may not be opened (if they survived shipment).

I. SOCIAL

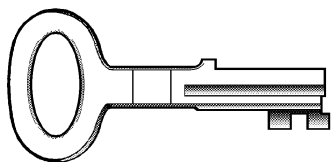
A Social wine should be enjoyable without the accompaniment of food and may be less suitable (lower acid, lower tannin, lower alcohol, sweeter) than a table wine to accompany food other than snacks. Colour may fall into a wide range but should be inviting. The wine should be neither dry nor excessively sweet. It should not have noticeably high alcohol, and good acid/sugar/alcohol balance is essential. Bitterness is undesirable. A touch of spritz is acceptable. Non-grape social wines belong in either this class or J1 [Country Table] or J2 [Country Social] and qualifying provincial entries will be placed in the more appropriate of these classes for the AWC Competition by the Provincial Director, usually after discussion with the winemaker. Non-vinifera wines that contain too much sweetness for table use belong here. Wines that fit the definitions of C2 (Aromatic White) or D (Rosé Table) are not permitted here. Sweeter versions of the aromatic white and rosé wines such as a commercial style White Zinfandel are acceptable here. Wine coolers or low alcohol “mists” are not permitted in any AWC class at present; however, blends of grape and fruit with moderate alcohol levels and the characteristics of Class I are acceptable. Suggested parameters are :- alcohol 8% - 13%, RS between 2% and 5%.

COUNTRY WINE CLASSES

A country wine is any wine made from at least 95% non-grape ingredients. Some country wines are intentionally made in a style closely matching the description of one of the “functional” grape classes: A (Aperitif Sherry), B (Aperitif), F (Dessert), G (After Dinner), H (Sparkling) and will be entered in those classes in the AWC Competition. Others may fit more appropriately into classes C4 (Other Dry White), D (Rosé Table), E6 (Other Dry Red), or I (Social) and will be assigned by the Provincial Director either to that class or to a Country Class for the AWC Competition, usually after consultation with the winemaker. Ciders and Perries (Class P) are distinguished from Class H primarily by having alcohol levels below 10%.

The Country Wine Classes J1 and J2 are intended for those country wines which depend heavily on their non-grape origins for their interest and character and have been made in a functionally table or functionally social style. Still meads and melomels are appropriate for this class and should be entered in either J1 or J2 depending on sweetness.

Competitors will be required to list the juice varieties and to quantify basic aspects of their eligible entry in the Country Wine Classes, including: approximate alcohol content, approximate sweetness, and intentional hint of bitterness.



J1. COUNTRY TABLE WINE

Any dry to medium dry (0-3% Residual Sugar) country wine intended as table wine. Balance is of great importance in determining a successful wine. Flavour may range from very delicate to very intense. A touch of "spritz" is acceptable, especially in lower alcohol or lighter flavoured wines.

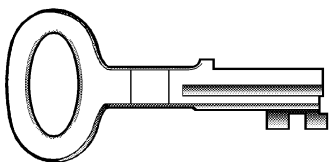
J2. COUNTRY SOCIAL WINE

Any country wine intended to be appreciated on its own, rather than to accompany food. Country Social Wines are medium dry to medium sweet (3-8% Residual Sugar) and are not sweet enough to be dessert wines. Class J2 is intended primarily for wines which are outside the parameters of Class I (Social) because of their fruit characteristics and often, sweetness. Country Social Wines typically have one or more dramatic "peaks" in their profile - an immediately recognizable intensity of fruit aroma and/or flavour, or noticeable acidity and freshness, or a hint of bitterness, or a higher alcohol level through fermentation than is suitable for Class I (Social). Astringency and/or bitterness and/or high acidity are not faults in themselves but must have been balanced by appropriate sweetness and/or flavour intensity and/or mouthfeel. A touch of spritz is acceptable, especially in lower alcohol or less intensely flavoured wines.

P. SPARKLING CIDER

A sparkling beverage of 6 to 10% alcohol content, dry to medium sweetness, low to medium acidity, made from either or both apple juice (Cider), or pear juice (Perry) or from some combination of one or both of those juices with other fruit (non-grape) juice. The other juice must be less than 50% of the blend and the flavour of the other fruit should not dominate. The difficult-to-define, zesty character of traditional cider must be present and will be a direct reflection of the cidemaker's skill in selecting ingredients. Any form of carbonation acceptable in the Sparkling Class is also acceptable in the Sparkling Cider Class. Sparkle should be controlled and prolonged. Fine champagne-like bubbles trailing from the bottom of the glass are preferred. Cider may be disgorged or presented on the priming yeast. In the latter case the cider must pour clear to within 3 cm of the bottom of the bottle.

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IV. ADVICE FOR THE CHIEF STEWARD

As CHIEF STEWARD, your overall job is to run the AWC COMPETITION from initial contact with Provincial Organizations to issuing a Report on the Competition results. You may wish to have a committee or not as you choose.

In any case what you will need is listed here and expanded on in following pages of this section of the HANDBOOK.

Personnel:

- Registrar
- Stewards
- Qualified Judges

Money:

- Income
- Expenses

Facilities:

- Judging area

Furniture:

- Tables
- Table coverings & signs
- Chairs

Supplies:

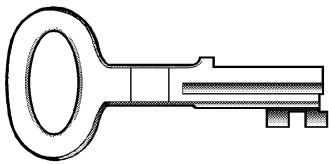
- Glasses
- Various printed materials
- Other supplies

Plans for:

- Getting personnel
- Getting entries delivered
- Registering entries
- Planning for the judging
- Setting up for the judging
- Running the judging
- Establishing Award winners
- Awards
- Reporting results

V. COUNTDOWN TO THE COMPETITION

Most of the items in the list below are explained in greater detail in subsequent sections of the HANDBOOK. Much of the work can be done by the Registrar.



12 MONTHS AHEAD

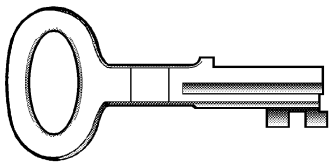
- Appoint a Registrar.
- Decide on a date [between July 01 and October 01, taking into consideration the dates of the various Provincial Competitions.]
- Devise a Budget.
- Establish contact with the Director in each Province. Your first correspondence should include: the proposed date and place of the judging; a request for the date of the Provincial Competition; some description of Convention plans, if any; a request for an alternate reliable person and address (i.e. Provincial Organization President) in case the Provincial Director cannot be reached at some time. Also included should be your email address, phone number, and street address and any other information you think is appropriate.
- Order keeper trophies if you plan to award them. They won't get any cheaper.
- Book a judging room.
- Begin correspondence with any "long - distance" Judges you may be planning to import.

8 MONTHS AHEAD

- Plan on awarding certificates, and arrange for the printing of same - also locate the AWC Seal.
- Arrange for obtaining the Wine Champion's keeper key. Since this cannot be engraved and gold-plated until after the judging, it can be used as a presentation key if the Wine Champion is present at any awards ceremony you plan.
- Correspond with Provincial Directors informing them of the entry deadline and any other appropriate matters.

4 MONTHS AHEAD

- Have entry information, forms etc. completed and ensure the information is in the hands of each Provincial Director.
- Make sure you have certificates and the AWC Seal.
- Plan registration system.
- Invite Judges.



2 MONTHS AHEAD

- Decide how and when certificates are to be filled out.
- Ask Judges for their preferences of Classes to be judged.
- Invite Stewards.
- Arrange for glasses.

1 MONTH AHEAD

- Assign Judges to classes where possible. Remember, no Judge may judge in a class where he/she has an entry.
- Assign Stewards to classes.
- Arrange for equipment and supplies necessary for the judging room.

3 WEEKS AHEAD

- Receive and register entries.

1 DAY AHEAD

- Double check that everything is ready. Get some sleep.

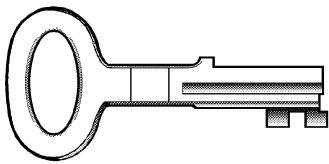
SOON AFTER

- Complete results communicated to AWC Executive, Provincial and AWC Websites.

VI. COMPETITION CHECKLIST.

Information

- entry regulations
- class descriptions
- entry forms
- entry tags



Other paperwork

- judging sheets: wine and sparkling cider; blank
- comment sheets
- registration labels and master list
- class signs for tables
- wall sized judging schedule
- instructions to Judges
- instructions to Stewards

Judges and Stewards

- obtain
- assign to classes
- instructions in advance
- instructions on day
- spares

Entries

- collect entries, forms, fees
- deadline
- registration
- storage
- cooling
- handling of winners
- disposal of very poor entries
- calculation of results
- re-identification

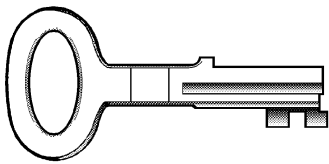
Equipment

- glasses: wine, sparkling, water
- water carafes
- buckets, spittoons, napkins
- hydrometer [for possible use by Chief Steward in cases of Judges asking for "out of class" rulings]
- capper, corker
- flashlight
- stapler, tape, card, felt
- pens, pens to mark glasses,
- scissors, no-smoking signs
- tables: white covers, layout

Trophies

- Medals
- certificates obtain
- calligrapher
- Gold Key.

Name Tags:



Amateur Winemakers of Canada

- committee, Judge, Steward (with ribbons if desired))
- engraving if any
- keeper trophies if any

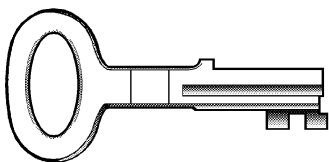
Facilities

- judging room
- tables and chairs
- natural light
- ventilation
- noise level
- glass washing

Afterwards

- comments to entrants
- winners notified
- thank you letters
- financial statement
- distributon of awards.
- have a large glass of wine

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VII. PERSONNEL

REGISTRAR.

The Chief Steward would be well advised to appoint a separate person to act as **REGISTRAR**. The **REGISTRAR'S** responsibilities are:

- being in charge of the registration of entries [[see REGISTRATION SYSTEM](#)]
- collecting results from the Judges.
- calculating winners [[see AFTER THE JUDGING](#)]

JUDGES.

The number of entries in any given class is somewhat unpredictable ahead of time. Classes C1, E1 and E3 tend to be larger than others – occasionally in the thirties, and possibly requiring two flights.

You ought to have at least two Judges for each class. So, if all classes are going to be judged simultaneously, you are going to need at least 40.

However, since the size of most classes is not too large and you choose to have a morning and an afternoon judging session, fewer Judges will be necessary – 24 in 2004.

You really should have a couple of spares available, in case someone gets sick or sleeps in or something. You can always use them as third Judges if everybody shows up.

Where do all these Judges come from? If your Province has a Guild of Judges, that's very helpful. Professionals in the winemaking industry are often happy to be asked to judge in an amateur competition. Likewise people who do the tasting and buying for the local liquor board, or better restaurants.

Home wine and beer makers, the quality of whose products is respected are probably capable of doing a job of judging. You don't get to be a top notch winemaker without being able to properly assess what you're doing. Team an amateur up with a professional.

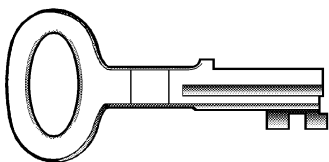
Judges should be asked in advance of their judging preferences.

Judges **MUST NOT** have entries in the classes they are judging.

Make sure your Judges are well informed ahead of time what is expected from them. They should be given a copy of the **CLASS DESCRIPTION** of the classes they are going to judge, as well as a copy of **NOTES TO JUDGES** as well as an outline of the judging system to be used.

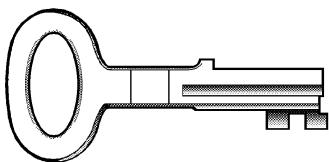
NOTES TO JUDGES.

The following assumes the Judging System in [Section E XI \[a\]](#) is to be used. If not, appropriate Notes to Judges need to be produced for the System to be used.



- On a personal note, you are asked not to wear strongly scented after-shave, perfume etc.
- You should be equipped with a spittoon, pens, pencils, a flashlight if desired for checking clarity [candles are undesirable as they smell unpleasant] and any other personal items you feel are necessary. A spare corkscrew/bottle opener never hurt. A Steward, paper towel, room temperature water, etc. will be provided for you.
- Score sheets will be provided but you should feel free to bring your own score sheets if there is a particular Scoring System you prefer.
- You should familiarize yourself with the **CLASS DESCRIPTIONS** of the classes you are going to judge - these are the same guidelines used by the Competitors when submitting their entries.
- You may **NOT** disqualify an entry for being out of class without consulting the Chief Steward.
- You will first be asked to independently assess **EACH** entry in the class or flight you are judging, to determine what award, if any, you believe it deserves. You may be accustomed to a point system or not. In any event, the following cut-offs are provided for your guidance: Gold Medal 18/20 or 90/100; Silver Medal 16/20 or 80/100; Bronze Medal 14/20 or 70/100; Merit 13/20 or 65/100.
- When all the Judges in your class or flight have completed their independent assessment of the entries, you will then confer together to arrive at an agreement as to what awards should be made. When conferring with your fellow Judges, you should always be willing to back your opinions up with specifics that should be apparent to them when they reassess the entry under consideration.
- If an irreconcilable disagreement occurs, you should consult with the Chief Steward.
- In the case of a Class being large enough to require more than one flight, you may be asked to do a consultation with the judges of the other flight(s) to check on general consistency.
- While your main task is to find the award winners in your class, you will be asked to fill out, perhaps with the help of your Steward, a **COMMENT SHEET** that will go back to the Competitor. Please try to make any comments constructive, for example, “acid too high for good balance with the body and sweetness” rather than “poor balance”. Make sure you or your Steward have checked that each comment sheet is properly identified by **CLASS LETTER** and **ENTRY NUMBER**, and that your name is on it.
- Your Steward may have volunteered for the job in hopes of learning something from you, the Judge. **IF** you feel comfortable with the idea, please try to let your Steward in on what you are doing as you work through the class.
- If any certificates are to be awarded make sure you have signed those pertaining to your class or flight.
- For your benefit, smoking in or near the judging room is not permitted.

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STEWARDS

One Steward per class will work if you are short of bodies. However, if you have a lot of people that want to be involved with the judging, and perhaps learn something, then you might assign one Steward per Judge.

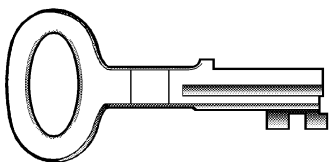
Stewards should be informed well ahead of time what is expected of them. As with Judges, they should be provided with **CLASS DESCRIPTION** and **DUTIES OF STEWARDS** as well as necessary information about the methods of arriving at Winners [\[see Section E XIII\]](#).

You might wish to get the Stewards to come well before the judging is to start. They can be of assistance setting up tables, entries and glasses.

Hopefully the Judges will feel able to involve the Stewards in the judging process to some extent, so they have the opportunity to learn.

DUTIES OF STEWARDS

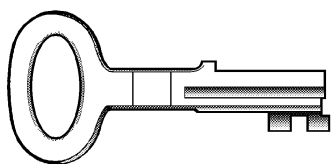
- Well before the Competition, you should familiarize yourself with the way it is going to be run. In particular, you should read the appropriate parts of **SECTION E** of the **HANDBOOK**. Find out which system – that suggested in the Handbook or some other, is going to be used to determine the winners in each class. Find out if “Best Wine in Competition” is going to be assessed and if so, how you might be involved.
- On competition day, take care to avoid all use of after-shave or scent which, along with tobacco smoke residue, is most disturbing to Judges. Arrive at the judging room **AT LEAST HALF AN HOUR BEFORE** the judging is to start.
- You should bring the following equipment:
 - Bucket
 - Spittoon
 - bottle opener
 - corkscrew
 - lint free dish towel.
- Introduce yourself to the Chief Steward who will in turn introduce you to the Judge or Judges you are going to be working with.
- Prepare a set of **IDENTICAL** glasses for the Judge. These should be numbered on the **FOOT** (not the bowl) of each glass to correspond to the number of each entry. Check with the Judge to see if any special preparation of the glasses is required before pouring the entries. The Judge may wish to sniff an empty glass or two to ensure that they are free from foreign smells. He or she may even want them to be “pickled” with the entry that is to be judged in that glass. “Pickling” involves pouring a tiny amount of the wine to be judged in that glass, swirling it and dumping it out.
- Make sure the Judge has a supply of water for palate cleansing. The temperature of this should be close to that of the entries being judged. Iced water is most undesirable, as it shocks the palate.



Amateur Winemakers of Canada

- Bottles may (check with the Judges) be opened ahead of time in all classes except Sparkling, and Sparkling Cider classes. In the latter classes you **MUST** consult with the Judges on the timing and method of opening the entries.
- In all classes, the Judges must be consulted as to how the entries are to be poured. Entries which contain sediment should be carefully handled.
- Be prepared to deal with any special requests the Judge might have, such as shuffling the order of the top entries so the Judge can check his or her opinion blind.
- Keep the Judge supplied with such additional clean glasses as he or she should require for re-tasting toward the end of the judging process.
- Handle the comment sheets as required and check that each comment sheet is the correct one for the entry being judged.
- Make sure the Chief Steward gets the entry numbers of all award winners along with the medal or merit award made. If there is to be a tasting of entries at a social gathering later, check with the Chief Steward and the Judges if there are any totally undrinkable entries. These should be dumped to protect the unwary.
- Clear off the judging table and dispose of dirty glasses as directed.
- Ensure that winning bottles are not marked in any way, and return them to the Chief Steward for retagging after the judging. Obtain the tags for the rest of the entries from the Chief Steward and retag them.
- Any verbal comments made by the Judges during the judging should be treated as confidential.
- Smoking is **NOT PERMITTED** anywhere in the vicinity of the judging room.

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VIII. FINANCES

INCOME

ENTRY FEES:

For 2014 AWC has 5 member Provinces, with maximum entry entitlements, based upon each Province's percentage of the total membership, as follows

British Columbia	61 entries
Alberta	35 entries
Manitoba	27 entries
Ontario	66 entries
Nova Scotia	31 entries

however not all Provinces will necessarily make full entries. You can thus expect a maximum of 220 entries in all.

AWC LOAN:

AWC can make you a loan in advance. The idea is that you can use this money to make advance payments for rental of facilities. The loan is repayable along with 50% of the profits you made from a successful event.

If you accept a loan, and in the unfortunate event of your incurring a loss, 50% of this loss, up to a maximum equal to the amount of the loan will be borne by AWC.

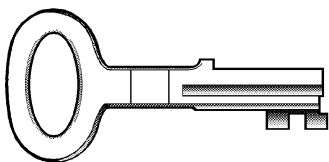
If you don't want a loan, then you don't have to share profits, but neither will AWC bail you out.

AWC will pay for or refund you for:

- printing of results and/or competition report
- printing and shipping of certificates
- purchase, engraving, plating and shipping of gold keeper key
- purchase of medals to a maximum cost of \$1,500.00 [the amount of sponsorship currently offered by Winexpert]. Any excess of cost beyond \$1,500.00 will be dealt with on a case by case basis, but estimated excess costs must be discussed with AWC prior to the event.

CONVENTION:

In the past, successful Conventions have been held by several Host Provinces. In virtually all cases, these were financially successful and generated money for both the Host and AWC.



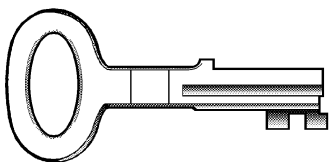
Amateur Winemakers of Canada

EXPENSES

YOUR COSTS:

- score sheet printing
- comment card printing
- name tags for Judges, Stewards and Committee
- entry forms, class definitions and tags
- postage for correspondence with Judges and Stewards
- rental of judging room [if necessary]
- rental of glasses [if necessary]
- lunch for Judges and Stewards [if desired]
- long distance telephone [if necessary]
- travel expenses for Judges [if desired]

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IX OBTAIN ENTRIES

COMPETITION INFORMATION TO PROVINCES

The Host Province should send a sample Competition Kit to the Provincial Director of each Member Province so that it arrives by the **end of April**. This is to allow distribution of information and tags to Competitors at the time of their Provincial Competitions, rather than having to mail them individually.

The kit should contain an example of each of the items listed below for each class in the Competition:

- Entry FORM
- Entry TAG
- Entry REGULATIONS
- Class DEFINITIONS

Examples of FORMS, TAGS and REGULATIONS appear on the following pages.

The DEFINITIONS are to be found in SECTION F a) ii.

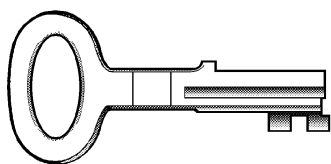
Each Provincial Director will ensure that the forms and tags are distributed to each of the Competitors eligible to enter, in his/her Province.

The following is an example of information required on the Competition Notice – the format may be changed to suit your preference

COMPETITION ENTRY REGULATIONS

a. GENERAL REGULATIONS

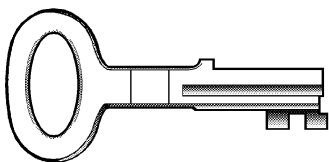
- Date of Judging
- Place of Judging
- Vice President in charge of Competition
- Chief Steward: Telephone, Fax, email
- Submit entries to: NAME, ADDRESS, Telephone, Fax, email
- Entries must be received no later than:
- An Excel file spreadsheet will be forwarded at a later date and this must be completed in full as requested, using the exact format specified. Entries forwarded on any other format may be rejected.
- The entry fee is \$_____ per entry and a single payment by cheque or email transfer for all of your province's entries should be submitted to _____
- Classes and definitions will be in accordance with the latest version of the AWC Handbook.
- All entries must be first have been judged at the Provincial level.



b. ENTRIES

- For 2014 Provinces are entitled to the following maximum number of entries
- British Columbia 61 entries
- Alberta 35 entries
- Manitoba 27 entries
- Ontario 66 entries
- Nova Scotia 31 entries
- The entries will normally be selected from the highest scoring wines in the respective Provincial Competition regardless of class but subject to (2) below
- No individual may under any circumstances have more than **ONE** entry in any given class.
- Entry fee is \$____ per entry to a maximum of \$10.00 as determined each year by the national organization.
- No entry is complete until **FORM, FEE AND TAGGED BOTTLE** are in the hands of the Chief Steward. In addition, each province must submit an electronic version in a form acceptable to the national organization that summarizes the information included on the entry tags. It is the responsibility of the AWC to communicate such approved forms to each provincial director as part of the competition / Annual General Meeting package of information.
- Each entry must have an entry tag attached in such a way that it may be readily removed before judging, but cannot come off accidentally in shipping.
- The entry tag or label should include whatever information is requested by the Vice President of Competition.
- Bottles must be plain, recognizable as wine bottles and FREE OF ANY MARKINGS except for the entry tag or label.
- Entries in STILL WINE classes may be in recognizable wine bottles of 375 mL or 750 mL nominal capacity. Entries into wine and cider classes must state on the entry form whether they are from grapes (includes fresh or frozen juice or must), grape concentrates/kits, or non-grape raw materials (fruits, vegetables). For grapes, origin and supplier must be stated; percentage by variety is optional. For non-grape materials, origin and supplier must be stated. For concentrates/kits, producer, product name, and variety and origin (if known) must be stated. Entrants must state year entry was made (or years for multi-year blends).
- SPARKLING wines and SPARKLING CIDER must be in PRESSURE type bottles with well secured PRESSURE type closures.
- All entries become the property of AWC and will not be returned.

c. REGISTRATION SYSTEM.



EQUIPMENT

- Master Registration Forms for each class, preferably computerised..
- Labels bearing Class letter and entry numbers (up to 5 of each entry)
- One or more wine cases, with sound bottoms (maybe duct tape reinforced) for each class boldly marked with the class in thick felt pen.

PROCEDURE

- Devise a system of entry numbers so that **no two entries bear the same number**. A possible system includes the letter of the class with the class entry number. For example, the Dessert class is class F, thus the entries in this class might be labelled F1, F2, F3 etc.

REGISTERING AN ENTRY:

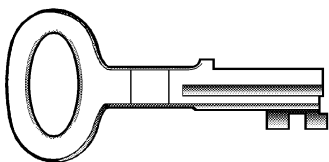
- Have Master Registration Form, labels, wine case, tagged entry and Competitor's entry form in front of you. Some of these might be computerised.
- Stick one label on the Master Registration Form. Beside it write the Competitor's name, club, Province and any other information you wish to have in one place.
- Place a second label on the Competitor's Entry Form.
- Place a third label on the Entry Tag on the bottle.
- Place the fourth and fifth labels on each side near the top of the bottle itself. (So two Judges on opposite sides of the table can see the entry number).
- Only now remove the Entry Tag from the bottle, and save it for re-identifying the entry after the judging is complete.
- Place the entry in the appropriate wine case for storage and subsequent transfer to the judging place.
- The bottle is now anonymous except for the entry number. The entry number should appear in **FIVE** places: twice on the bottle; on the entry tag; on the entry form and on the Master Registration Form.

CONTENTS

X. JUDGING

a. JUDGING ROOM

The ideal type of judging room would be large enough to accommodate at least 8 rectangular banquet type tables with chairs on each side.



The ideal lighting is natural light. The least desirable is fluorescent as it distorts the colours, particularly of rose and red wines. Incandescent lighting is acceptable.

Adjoining kitchen facilities allow for glass washing, cooling of Sparkling and Cider entries and food preparation.

The area should be well ventilated and quiet.

There must be no smoking anywhere in or near the area.

The ideal may not be possible, for instance, different class might have to be judged in different rooms of a home.

In any case, the space where any given class is to be judged must be such that there is room for ALL OF THE JUDGES OF THAT CLASS OR FLIGHT TO HAVE SAMPLES OF EACH ENTRY SIMULTANEOUSLY UNDER QUIET CONDITIONS OF GOOD LIGHTING AND VENTILATION.

b. FURNITURE

JUDGING tables should be large enough to hold a full set of glasses (one for each entry) for each of the Judges of that class. Ideally, there will be space for the entries themselves. Most classes, or in larger classes, flights, have about 16 entries.

Tables should have white paper coverings and have a sign indicating the Class.

As well as the entries and glasses, there should be a jug of room temperature water and a water glass for each Judge.

Chairs should be available for Judges and Stewards with enough room so that people do not interfere with each other.

A **REGISTRAR'S** table is necessary. It should be placed in such a manner that the Registrar will not be disturbed as results are being tabulated and calculated.

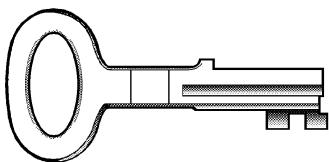
A separate table to hold judging sheets, comment cards, Judges and Stewards ribbons/name tags, paper towel and other equipment should also be provided.

c. GLASSES

Glasses must be clean and free of cardboard box smell or "dishwasher stink". A good trick is to breathe into an empty glass and immediately sniff it. Dishwasher stink shows up as a peppery smell.

There must be a sufficient number of glasses so that no matter how the judging is scheduled, each Judge has a full set (one for each entry in the class) of the SAME TYPE and SIZE simultaneously.

If the glasses have been rented (or borrowed from your local friendly winery) a good idea is for each Steward to **wipe them out** with a **LINT-FREE** dishtowel as they are set on the judging table. Alternatively the glasses should be rinsed in cold water and inverted in a rack [**NOT ON PAPER TOWEL**] to drain.



STILL WINE should be judged in stemmed colourless un-patterned glasses of no less than 230 ml (8 oz) capacity. The design should be such that it is possible to **SWIRL** the wine without dousing everyone at the table with the contents.

SPARKLING wines are best judged in champagne flutes. (Under no circumstances should the "saucer" type glass be used.) If flutes are unavailable then regular wine glasses may be used.

The **ENTRY NUMBER** should be marked on the **FOOT** of the glass with either a peelable label or waterproof felt pen. (Staedtler Lumocolour Permanent purple fine point works well and comes off in the washing)

CIDER should be judged in colourless unpatterned beer glasses of 375 ml (13 oz) capacity. Glasses should be marked near the bottom with the **ENTRY NUMBER**.

Each Judge should be provided with a **WATER GLASS** for palate rinsing between entries.

Water jugs with **ROOM TEMPERATURE** water should be available.

d. EQUIPMENT/SUPPLIES - FORMS

A copy of the AWC HANDBOOK should be available for reference.

A copy of the appropriate **CLASS DESCRIPTION** should be available at each judging table.

SCORING SHEETS should be available. The type of scoring sheet used depends on a number of factors. If all the Judges are used to a particular system, then it's easy. Otherwise more than one type of sheet might be made available, including a supply of plain lined paper.

Judges are required to fill out **COMMENT SHEETS** to be returned to entrants. There are many possible designs of these some of which are included on the following pages.

The Registrar may find it convenient to produce a **JUDGE'S REPORT SHEET** for Judges to list the winners in an orderly fashion.

If any **CERTIFICATES** are to be awarded, they should be available for the appropriate **JUDGES** or other personnel to sign.

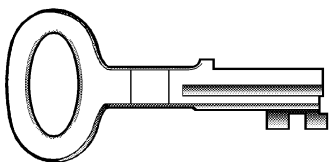
Note: The following pages have not been given a heading or page designation.

e. EQUIPMENT/SUPPLIES - NAME TAGS, SIGNS

NAME TAGS should be provided for everyone in the judging room. If you want to go to the trouble of getting ribbons with things like STEWARD or JUDGE printed on them that's fine.

You will need a sign for each **CLASS** to put on the judging table.

A large sign showing the **SCHEDULE** should be in place near the entrance. It should include **CLASSES**,



JUDGES, STEWARDS and JUDGING TIMES.

NO SMOKING signs are necessary. An example "Don't even THINK of smoking anywhere near here!"

f. EQUIPMENT/SUPPLIES - OTHER

ON JUDGING TABLES:

Provided by Committee:

- room temperature water

Provided by Stewards:

- bucket
- spittoon
- corkscrew / bottle opener
- lint free tea towel

Provided by Judge:

- spittoon
- corkscrew / bottle opener
- flashlight
- pens / pencils
- [if the Judge is from out of town, the Committee might have to arrange some of these]

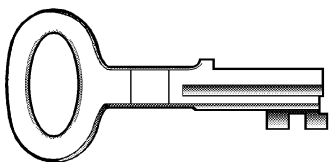
CHIEF STEWARD'S TABLE

- cooling facilities for Sparkling wine etc.
- corker
- capper
- hydrometer [for possible use by Chief Steward in the event of Judges requesting "out of class" rulings.]
- felt pens
- felt pens to mark glasses
- scissors
- masking tape
- paper towel

REGISTRAR'S TABLE

- Calculator / computer

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XI. JUDGING

a. JUDGING SYSTEM - WINE AND CIDER JUDGING

A Suggested System:

- Each Judge independently assesses each entry in the class or flight, and decides what award, if any, each entry should receive. The Judge may or may not use a point – based system to arrive at a decision. However, as a general guide, the following cut-offs for awards have been approved by AWC (August 2004): Gold Medal 18/20 or 90/100; Silver Medal 16/20 or 80/100; Bronze Medal 14/20 or 70/100; Merit 13/20 or 65/100.
- The Chief Steward **MUST** be consulted before an entry is disqualified for being out of class. A check should be made that the entry was properly registered.
- After each Judge has independently assessed the entries, all the Judges in the class or flight confer to reach agreement on Medals or Merit to be awarded. In the case of classes where two flights have been run, some conferencing among the Judges of the different flights, to establish if they are on similar tracks may be useful. In the event of irreconcilable disagreement on the part of any Judge, the Chief Steward should be consulted and will decide what further steps to take.
- The Host Province may have decided to award “Best in Class”. In this case the Chief Steward will instruct the Judges as to how she/he wishes this to be achieved.
- If “Best Wine in Competition”, is to be determined, the Gold medal winners must be re-judged in a class together.

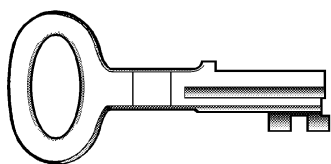
b. JUDGING AND SCORING.

A Host Province has the right to use the judging system of its choice. [AWC may decide to require some constraints to ensure that a certain degree of consistency among Judge's results is attained] Any such system must, however, ensure that each and every entry gets equitable treatment.

As far as Scoring Systems are concerned, the choice should be up to the individual Judge, including the number of points out of which he or she scores. The main job of the Judge is to determine what medal award, merit award or no award each entry deserves.

c. JUDGING SYSTEM - SCHEDULING

- Each Judge will be allotted certain classes, normally a maximum of two. These should be scheduled in a suitable order, i. e. dry before sweet, light before heavy, and aperitifs probably last.
- Ideally there should be enough Judges, glasses and space to judge all classes at the same time. Realistically, however, judging is usually divided into two sections, morning and afternoon. Here is a sample schedule:



Amateur Winemakers of Canada

MORNING

White Table Classes
Rose Table
Red Table Classes
Country Wine
Sparkling Cider

AFTERNOON

Aperitif Sherry
Aperitif
Dessert
After Dinner
Sparkling

- Sparkling is placed in the afternoon so that its winner will have a fair chance of retaining its sparkle for the judging of **BEST WINE IN SHOW**. Thought might be given to reclosing the Sparkling winner with this in mind.

XII. AWARDS

KEYS

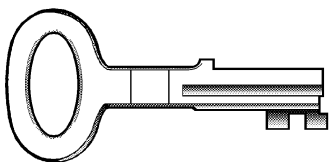
- The keeper trophy for the Grand Champion Winemaker is the **AWC GOLD KEY**.
- Consult with the AWC EXECUTIVE as to how and where this is to be produced. The cost of the key is borne by AWC.
- A **PRESENTATION KEY** exists, and the AWC SECRETARY and ARCHIVIST should know where it is. If you are going to have an awards ceremony at which the winner might be present you will want to have it on hand. As an **alternative**, the un-engraved, un-plated keeper key could be used.
- **Historical Note - Perpetual Trophies.** Perpetual Trophies with various designations were retired and given to their 1992 Winners. Descriptions may be found in the Handbook Archive.

MEDALS

- Gold, Silver and Bronze medals are the responsibility of the host province, but are sponsored by Winexpert to a maximum cost of \$1,500.00. The production of medals cannot proceed until after the winners are known.

CERTIFICATES

- **Historically, AWC CERTIFICATES** have been awarded to all medal winners, and optionally Class winners, Grand Champion Winemaker, and maker of Best Wine in Show
- Any certificates awarded should be suitably lettered with the **CLASS, DATE, and WINNER'S NAME**. They should be **SIGNED** by the appropriate Judges or Chief Steward and affixed with the **AWC SEAL**.
- The AWC seal is available through the **AWC SECRETARY**.



XIII. AFTER THE JUDGING

CHAMPIONS.

- The determination of **GRAND CHAMPION WINEMAKER** is made on the basis of the number of **58% SYSTEM MEDAL POINTS** [see **G a**)] won in the regular classes of the division.
- The Grand Champion Winemaker will be the competitor with the highest medal value total (G - 100, S - 58, B - 33.64) from his/her five (5) best wines **NEITHER** Best in Show, **NOR** Sparkling Cider, **NOR** any "special" class count for Grand Champion Winemaker.
 - **EXAMPLE:** Entrant "X" gets a **GOLD and a BRONZE** for $100.00 + 33.64 = 133.64$ points.
 - Entrant "Y" gets two **SILVERS and a BRONZE** for $58.00 + 58.00 + 33.64 = 149.64$ points.
 - ENTRANT "Y" is the CHAMPION.
- The Winning Province will have the highest medal value total of its top twenty (20) wines

COMMUNICATIONS.

- The Chief Steward is asked to communicate the **RESULTS** of the Competition to the **AWC EXECUTIVE, including THE ARCHIVIST and PROVINCIAL WEBSITES** as soon as possible following the Competition. [Formal Report including suggestions for future Competitions in 60 days.]
- The recipient of any "special" award should be contacted with the information as to how to go about receiving it either directly or through the AWC EXECUTIVE.

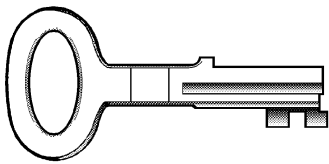
COMMENTS.

- Probably the simplest way of doing things is for the Chief Steward to mail Judges **COMMENT SHEETS** and any **CERTIFICATES** awarded directly to Provincial Directors.

REPORT.

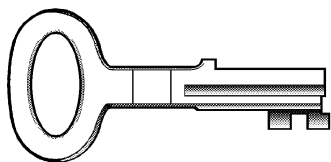
- The Competition **REPORT** can be very simple, including a list of **ENTRANTS** by **CLASS** and **PROVINCE, WINNERS, JUDGES and FINANCES**. Copies need to be sent the AWC Executive and Provincial Websites within **60 DAYS** of the Competition. [Medal and Merit results as soon as physically possible to AWC Executive and Provincial Websites.]
- It can also be very comprehensive, including full details of the Judging, Convention etc. together with ideas for improving the system, and to help future Host Provinces.

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Amateur Winemakers of Canada

APPENDIX



THE 58% SYSTEM

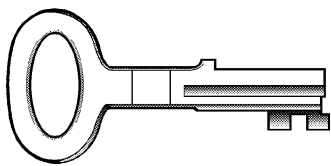
Before medal judging was adopted the 58% system was used where the results of a number of Judges in a single class had to be combined numerically, or Champions chosen based on places in a number of different classes.

Judge's raw scores were not used for these purposes. 58% system rank points were the determining factor. The system generated a place order, results of which the following is a sample:

Two firsts	A second + 2 thirds	A first + a sixth etc
A first + a second	A first + a fourth	A first
Two seconds + a third	Two seconds	A second + a third
A first + a third	A first + a fifth	Two thirds + a fourth etc. etc.

With the advent of the Medal System, the 58% system may still be used. The top score doesn't matter. Let's choose 100.00 points for a Gold. For the system to work in all cases, two decimal places should be considered. Thus a Silver gets $58\% \times 100.00 = 58.00$ and a Bronze, $58\% \times 58.00 = 33.64$. The system yields, in part, the following order:

One gold four bronze	234.56	Two silver one bronze	149.64
One gold one silver two bronze	225.28	One gold one bronze	133.64
One gold two silver	216.00	Two silver	116.00
One gold three bronze	200.92	Three Bronze	100.92
Two gold	200.00	One gold	100.00
One gold one silver one bronze	191.64	One silver one bronze	91.64
Three silver	174.00	Two bronze	67.28
One gold two bronze	167.28	One silver	58.00
One gold one silver	158.00	One bronze	33.64



Amateur Winemakers of Canada

SOME REFERENCES ON WINETASTING

PEYNAUD Emil, 1987. *The Taste of Wine*. Macdonald & Co Ltd. London.

Probably the definitive text on the subject of winetasting.

AMERINE M. A. and ROESSLER E. B., 1976. *Wines: Their Sensory Evaluation*. Freeman & Co. San Francisco.

A major text on the subject. From the Preface: "Part I deals with wines and their sensory examination. Part II deals with the statistical procedures used to evaluate the data obtained." A lot of math here.

BROADBENT Michael, 1977. *Wine tasting / enjoying / understanding*. Christies. London.

From Harry Waugh's Foreword: "...the basic facts of how to taste and smell and assess every wine as you drink it .."

MOWBRAY G. H., 1981. *Elements of Wine Tasting*. American Wine Society. Rochester.

A useful pamphlet, including a series of tasting exercises on wine components.

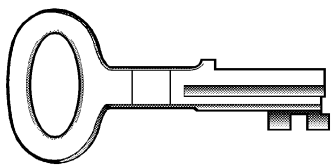
WAGNER P. M., 1976. *Grapes into Wine*. Knopf. New York.

This excellent winemaking text should be in every Home Winemakers library. Chapter 17 is devoted to tasting and drinking.

AMERINE M. A. and SINGLETON V. L., 1977. *Wine: An Introduction*. University of California Press. Berkeley.

"An introduction to the wines of the world, grape cultivation, techniques of wine-making and how to evaluate and enjoy wines." Chapter 19 deals with wine appreciation, evaluation and service.

C. P. October 1992



Amateur Winemakers of Canada

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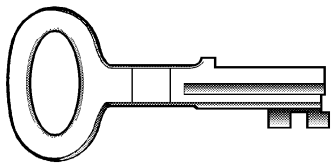
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Amateur Winemakers of Canada

AWC ORIGINS

John Armstrong, of course, started the whole thing off in 1971. Here is an excerpt from the item he wrote for the 1975 AWC Convention program

"As I sat in our quiet livingroom in Rexdale, Ontario, I flexed my fingers and then thrust them stiffly toward the centre of the room. I spoke. 'Let there be an Amateur Winemakers of Canada.'

And there was a great roll of thunder and there was a blinding flash of light, as the stench of sulphite filled the room. And lo! There before me did appear the words:

Amateur Winemakers Of Canada

in a tawny smoke in Old English Script. And it was done,"

The version of how it really happened is slightly different.

In the second Amateur Winemakers of Ontario competition, the first prize in the Dry Aperitif class was won by an entry from Québec. Thus John felt that it would be a great idea to get as many entries as possible from other Provinces to compete in a National Competition to be held in conjunction with Ontario's third Competition in 1971. The only 'thrusting of fingers' that John did was writing dozens of letters, filled with enthusiastic ideas, exhorting every person he could get in touch with to share them. Thus the first AWC Competition was held and had entries from Québec, Ontario and British Columbia.

By 1972, John had managed to contact people in Nova Scotia and Manitoba as well, and the Competition, again held in conjunction with the AWO Provincial, had entries from five Provinces.

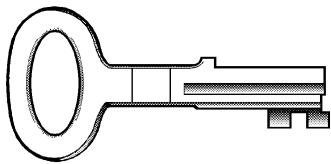
The 1973 AWC Competition was again held in Ontario, but this time, separately from the Provincial. Entries came from seven Provinces and for the first time, the Championship went outside of Ontario.

1974 was the Centennial year for the city of Winnipeg and in that year a hard working committee from Manitoba hosted the National. 1974 also marked the first year that a Convention type weekend was held in conjunction with the Competition with Amateur Winemakers from across the country. The writer well remembers his first meeting with John Armstrong in the lobby of the North Star Inn - an emotional moment after so much correspondence had passed between us. There were people from B. C., Saskatchewan and Ontario as well as Manitoba and for the first time the National was a "people" thing as well as a Competition.

British Columbia was the 1975 Host Province and once again a Convention weekend was laid on. The Competition had 167 entries from Nova Scotia, Québec, Ontario, Manitoba, Saskatchewan, Alberta and British Columbia.

Ontario was once again Host Province in 1976.

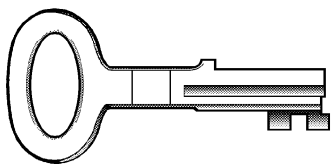
In 1977, Alberta was the Host for the first time and once again a Convention was held, which was attended by Winemakers from several Provinces. At this time the first really formal Annual General Meeting was held. A Constitution and a set of Bylaws were agreed upon by Representatives from Ontario, Manitoba, Saskatchewan, Alberta and British Columbia. A committee was also struck to improve the definitions of the classes.



Amateur Winemakers of Canada

Representatives from Ontario, Manitoba and British Columbia were appointed to it.

Since then, the hosting of the Competition has rotated in a more or less regular fashion among several Member Provinces.



Amateur Winemakers of Canada

FORMS

FORM OF PROXY

ANNUAL GENERAL MEETING PROVINCIAL REPRESENTATIVE

[CITY/PROVINCE] DATED: _____

To: Chairperson, Amateur Winemakers of Canada Annual General Meeting.

In the absence of the [Province] Provincial Director, we the undersigned wish to inform you that the following person(s) have been duly authorized to put forward [Province's] positions and motions at the Annual General Meeting of the Amateur Winemakers of Canada, scheduled to be held on

_____ in _____

NAME AND ADDRESS: _____

OR:

NAME AND ADDRESS: _____

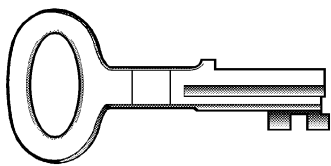
Exceptions and conditions if any: _____

On behalf of [Province] Amateur Winemakers:

_____ President

_____ Secretary

_____ Provincial Director



Amateur Winemakers of Canada

NOMINATION FORM

Nominated for President by: [PROVINCIAL ASSOCIATION]

Signature of Nominator:

Nominators position:

Nominated for Secretary by: [PROVINCIAL ASSOCIATION]

Signature of Nominator:

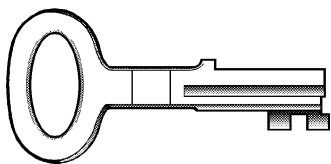
Nominators position:

Nominated for Treasurer by: [PROVINCIAL ASSOCIATION]

Signature of Nominator:

Nominators position:

"Any member of any affiliated club is eligible to be nominated for any office" : AWC Bylaws.



Amateur Winemakers of Canada

ENTRY FORM / TAG [example]

The following is an example of information required on the Competition Form and Tag – the format may be changed to suit your preference

a. COMPETITION ENTRY FORM & TAG

CLASS _____ DATE _____

Please wrap this form around your entry and secure with tape.

PLEASE PRINT

NAME _____

ADDRESS _____

POSTAL CODE _____

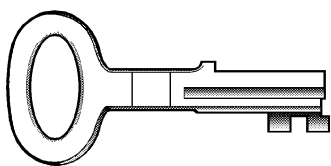
TEL (_____) _____ - _____ email _____

WINE CLUB/GUILD

PRINCIPAL INGREDIENTS

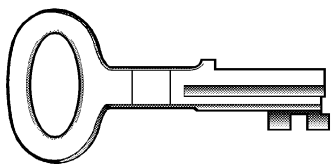
SIGNATURE _____

Be sure to forward your entry fee to your Provincial Director with your entry.



Amateur Winemakers of Canada

Sample Wine Scoresheet										
Class										
Judge										
Entry #	Appearance [1]	Aroma & Bouquet [5]	Balance Acid [2]	Sugar [1]	Body [1]	Astring. [1]	Flavour [3]	Finish [3]	General Quality [3]	Total [20]
	comments									
										Medal
	comments									
										Medal
	comments									
										Medal
	comments									
										Medal
	comments									
										Medal



Amateur Winemakers of Canada

Sample Judges Comment Sheet

Class _____	Entry Number _____
Competitor _____	Province _____ Club _____

Judges are asked to either circle as many | descriptors | as they feel appropriate, or use only the Comments areas or both.

Appearance

Clarity

| brilliant | clear | | dull | | hazy | cloudy |

Comments

Colour

| appropriate | attractive | | young | faded | | wrong for class |

Comments

Aroma and Bouquet

| complex | varietal | intense | fruity | inviting | | light | faint | closed in | some SO₂ | slight oxidation | slight off odours | | uninviting | unpleasant | corked | oxidized | high SO₂ | H₂S | geranium |

Comments

Balance

Acid balance

| well balanced | crisp | appropriate | | slightly high | slightly low | high for the sugar level | low for the sugar level | | low | flabby | hard | high | sour |

Comments

Sugar balance

| well balanced | appropriately dry | appropriately sweet | good balance with the acid | | slightly high for the class | slightly low for the class | high for the acid | low for the acid | | too high | too low |

Comments

Body

| attractive | greeting | delicate | full | good mouth feel | | slightly thin | slightly heavy | | thin | watery | too heavy |

Comments

Astringency

| appropriate for class | | slightly high for the class | slightly low for the class | | excessive |

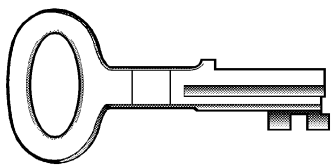
Comments

Flavour

| attractive | complex | intense | fruity | varietal | | one dimensional | lacks fruit | hot | high alcohol for class | | lacking | unattractive | unpleasant |

Comments

A. W. C. JUDGE'S COMMENTS



Amateur Winemakers of Canada

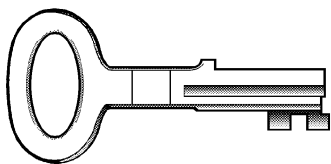
Class: _____ Entry #: _____

JUDGES:

This area reserved for Chief Steward:

NAME _____

CLUB _____



Amateur Winemakers of Canada

SECTION F h)

REGISTRATION SYSTEM

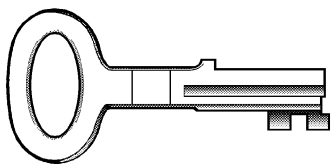
MASTER REGISTRATION FORM.

CLASS
LETTER

CLASS
NAME

ENTRY #	ENTRANT	ADDRESS	PROV	CLUB	RANK	AWARD

July 1992



Amateur Winemakers of Canada

ARCHIVE OF CHANGES

CHANGES TO THE CONSTITUTION AND BY-LAWS

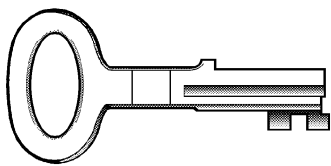
Fees

\$10.00 minimum per Province plus \$1.00 per club.

June 2008:

\$25.00 per Province plus \$ 0.50 per member as per attached census

Each province must provide a census of their provincial membership each year. Members with multiple club membership should be counted once only. The census will be used to determine maximum provincial entries in the National Competition and should be received by AWC by January 1 of the competition year.



Amateur Winemakers of Canada

CHANGES TO THE COMPETITION REGULATIONS

Entry Rules and Fees

1. Each Province is entitled to a maximum of **TWO** entries per class with **34 FURTHER ENTRIES** in whichever classes the entering Province decides.
2. No individual may under any circumstances have more than **ONE** entry in any given class.
3. Entry fee is \$___ per entry to a maximum of \$8 as determined each year by the national organization.

2008

Draft: Each Province is entitled to up to **TWO** entries per class with up to 38 **50 FURTHER ENTRIES** in whichever classes the entering Province decides. **Based on the Census as of January 1st of the competition year those provinces with membership in excess of 100 will be allowed one extra entry in whichever class the entering Province decides for every five members over 100 or portion thereof.**

Adopted: Each Province is entitled to up to TWO entries in each class with up to 50 FURTHER ENTRIES in whichever classes the Province decides. Based on the Census of January 1, 2009 provinces will be allowed one EXTRA ENTRY in any of the classes for every five members or portion thereof over 100 [E.g., a province with 126 members would be allowed $(126-100)/5=6$ EXTRA ENTRIES.]

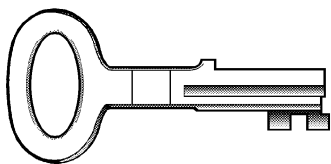
2. No individual may under any circumstances have more than **ONE** entry in any given class, **nor may any entry be put into more than ONE class.**

2011

The Directors of the Amateur Winemakers of Canada have just passed the following motion outlining the basics for this year's National Competition.

That the 2011 Amateur Winemakers of Canada Competition be carried out with the following requirements:

- a) That there will be about 250 entries, the provincial totals not to exceed - Ontario 80, British Columbia 50, Alberta 30, Manitoba 30, Quebec 30, and Nova Scotia 30.*
- b) That the classes will be the 19 wine classes A to J2 and Sparkling Cider.*
- c) That the AWC entries may be selected from the highest scoring wines in each provincial competition, irrespective of class.*
- d) That the Grand Champion Winemaker will be the competitor with the highest medal value total (G - 100, S - 58, B - 33.64) from his/her five (5) best wines and the Winning Province will have the highest medal value total of its top twenty (20) wines.*



Amateur Winemakers of Canada

CHANGES TO ENTRY CLASSES

1971

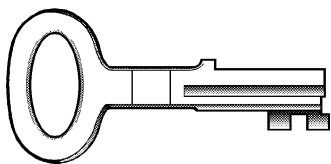
These were the classes in the first competition in 1971:

awc1971	A	Aperitif Sherry
awc1971	B	Aperitif
awc1971	C	White Table Wine
awc1971	D	Rose
awc1971	E	Red Table Wine
awc1971	F	Dessert
awc1971	G	After Dinner
awc1971	H	Sparkling

1972

Beer was added to the competition in 1972:

awc1972	A	Aperitif Sherry
awc1972	B	Aperitif
awc1972	C	White Table Wine
awc1972	D	Rose
awc1972	E	Red Table Wine
awc1972	F	Dessert
awc1972	G	After Dinner
awc1972	H	Sparkling
awc1972	K	Light Beer
awc1972	L	Dark Beer / Ale
awc1972	P	Cider



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1976

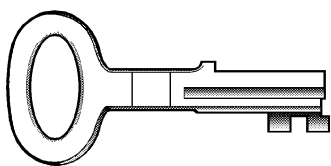
Another beer and cider added for 1976:

awc1976A	Aperitif Sherry
awc1976B	Aperitif
awc1976C	White Table Wine
awc1976D	Rose
awc1976E	Red Table Wine
awc1976F	Dessert
awc1976G	After Dinner
awc1976H	Sparkling
awc1976K	Light Beer
awc1976L	Dark Beer / Ale
awc1976M	Stout
awc1976P	Cider

1982

Country wines added in 1982:

awc1982A	Aperitif Sherry
awc1982B	Aperitif
awc1982C	White Table Wine
awc1982D	Rose
awc1982E	Red Table Wine
awc1982F	Dessert
awc1982G	After Dinner
awc1982H	Sparkling
awc1982J	Country
awc1982K	Light Beer
awc1982L	Dark Beer / Ale
awc1982M	Stout
awc1982P	Cider



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1993

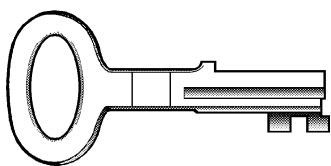
Social wines added in 1993:

awc1993A	Aperitif Sherry
awc1993B	Aperitif
awc1993C	White Table Wine
awc1993D	Rose
awc1993E	Red Table Wine
awc1993F	Dessert
awc1993G	After Dinner
awc1993H	Sparkling
awc1993I	Social
awc1993J	Country
awc1993K	Light Beer
awc1993L	Dark Beer / Ale
awc1993M	Stout
awc1993P	Cider

2001

Varietals added to Dry Table classes 2001:

awc2001A	Aperitif Sherry
awc2001B	Aperitif
awc2001C1	Chardonnay
awc2001C2	Other Dry White
awc2001D	Rose
awc2001E1	Bordeaux Style Dry Red
awc2001E2	Red Pinot
awc2001E3	Other Dry Red
awc2001F	Dessert
awc2001G	After Dinner
awc2001H	Sparkling
awc2001I	Social
awc2001J	Country
awc2001K	Light Beer
awc2001L	Dark Beer / Ale
awc2001M	Stout
awc2001P	Cider



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2006

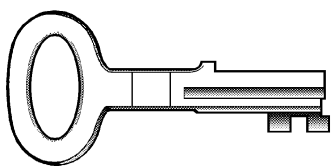
More varietals added in 2006:

awc2006A	Aperitif Sherry
awc2006B	Aperitif
awc2006C1	Chardonnay
awc2006C2	Other Dry White
awc2006D	Rose
awc2006E1	Bordeaux Style Dry Red
awc2006E2	Red Pinot
awc2006E3	Other Dry Red
awc2006F	Dessert
awc2006G	After Dinner
awc2006H	Sparkling
awc2006I	Social
awc2006J	Country
awc2006K	Light Lager & Hybrid Beer Styles
awc2006L	Hop-Focused Styles
awc2006M	Malt-Focused Styles
awc2006N	Roasted & Smoked
awc2006O	Belgian & Wheat
awc2006P	Cider

2009

Even more varietals added in 2009:

awc2009A	Aperitif Sherry
awc2009B	Aperitif
awc2009C1	Chardonnay
awc2009C2	Aromatic White Vinifera
awc2009C5	Dry White Non-Vinifera
awc2009C4	Other Dry White
awc2009D	Rose
awc2009E1	Dry Red Bordeaux Style
awc2009E2	Dry Red Pinot
awc2009E3	Dry Red Non-Vinifera
awc2009E4	Dry Red Zinfandel
awc2009E5	Red Rhone Style
awc2009E6	Other Dry Red
awc2009F	Dessert
awc2009G	After Dinner



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awc2009H	Sparkling
awc2009I	Social
awc2009J1	Country Table
awc2009J2	Country Social
awc2009K	Light Lager & Hybrid Beer Styles
awc2009L	Hop-Focused Styles
awc2009M	Malt-Focused Styles
awc2009N	Roasted & Smoked
awc2009O	Belgian & Wheat
awc2009P	Cider

2011

Beer “suspended” from competition in 2011:

awc2011A	Aperitif Sherry
awc2011B	Aperitif
awc2011C1	Chardonnay
awc2011C2	Aromatic White Vinifera
awc2011C3	Dry White Non-Vinifera
awc2011C4	Other Dry White
awc2011D	Rose
awc2011E1	Dry Red Bordeaux Style
awc2011E2	Dry Red Pinot
awc2011E3	Dry Red Non-Vinifera
awc2011E4	Dry Red Zinfandel
awc2011E5	Red Rhone Style
awc2011E6	Other Dry Red
awc2011F	Dessert
awc2011G	After Dinner
awc2011H	Sparkling
awc2011I	Social
awc2011J1	Country Table
awc2011J2	Country Social
awc2011P	Cider