

AMATEUR WINEMAKERS OF ONTARIO  
2010 Competition Notice

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**TO: All AWO CLUB REPRESENTATIVES**

**RE: UPDATE on 2010 AWO PROVINCIAL COMPETITION**

**Dear Club Representative:**

We are sending all the 2010 AWO competition materials out by email only. Please share with any club reps you know who may not have email access to this information. You may also receive reminder notices and updates in a similar electronic format via Winetalk.

Please find attached the following information:

- 1) AWO 2010 Competition Key Dates & Activities
- 2) Ontario Finals 2010 Electronic spreadsheet (AWO\_entries\_2010.xls)
- 3) 2010 AWO Competition - Club Entry Registration Form
- 4) Multiple Medal Entry Certificates (**List all wines that will be advancing to AWO competition on the multiple medal entry form.**)
- 5) Bottle Tags and Collection Points for Entries to AWO Provincial Competition (bottle tags 2010.doc) **NOTE: INCLUDE SUB CLASS FOR BEER ENTRIES.**
- 6) Abridged Class Descriptions (**NOTE CHANGES FROM 2009**)

**I need all your club data and competition fees received by Monday April 5<sup>th</sup> AT THE LATEST to ensure your club is entered into this year's AWO competition. Please be on time as there are many hours of work required after I receive your data in order to be ready for the competition.**

If you have any questions please contact me directly:

**Email: [newdundeesteve@rogers.com](mailto:newdundeesteve@rogers.com)  
Phone (519) 696-3254**

Please leave a message if I am not available. I will get back to you within 24 hours.

All AWO members should be made aware of the substantial effort and volunteer time being spent on their behalf by the AWO Executive, the Wine Judges Commission, and Wine Stewards. We are all working as a team to make sure the 2010 competition is as fair, transparent and professional as possible.

Good luck in the competitions ahead. I look forward to receiving your Club's results and meeting you at the AGM in June.

Chief Steward,

**Steve McDonald**  
55 Poth Dr  
PO Box 44  
New Dundee ON N0B 2E0  
[newdundeesteve@rogers.com](mailto:newdundeesteve@rogers.com)  
(519) 696-3254

## 1) 2010 AWO Competition Key Dates and Activities

**The following are the drop dead dates for 1) entry registration; 2) bottle collection; and 3) entry arrival at Brock University. Do not miss these dates.**

<u>Key Dates</u>	<u>Activities</u>
March 28, 2010	Last Date for Club judging for the 2009 competition
April 5, 2010	Last Date for Club data, entry registration and fees for AWO 2010 competition received by Chief Steward
April 24 to May 5	Bottle Drop-off dates (late entries will not be collected or judged)
May 7	5:00 PM at Brock University is cut off date for registered entries to arrive for judging.
May 7-9, 2010	AWO Provincial Competition Weekend – Brock University
June 5, 2010	AWO Annual General Meeting – Medal Presentations

## 2) COMPLETE ONTARIO FINALS ELECTRONIC ENTRY FORM

I have provided an Excel spreadsheet entry form attached below, (AWO\_entries\_2010.xls) similar to last year. It must be filled in electronically and submitted to the Chief Steward by April 5<sup>th</sup> to ensure your Club's entries are included in the provincial competition.

**IF YOU ARE HAVING TROUBLE - CALL ME TO DISCUSS RIGHT AWAY! All late entries and/or unregistered entries will be disqualified from the provincial competition as per the dates provided above.**

**Class:** The Ontario Final Entry form (AWO\_entries\_2010.xls) provides a number and lists all the classes in the correct sequence in rows A and B of the spreadsheet. Abridged Class Descriptions are provided at the end of this letter. For a full description of the Class, consult the AWO website as noted above. Fill in the appropriate row that corresponds to the entry going forward from your Club to the Provincial competition. Multiple entries are added as a new row inserted after the row provided in the spreadsheet.

**Ontario Ingredients Yes / No:** If table wine entries contain 100% Ontario ingredients type "Yes" in the 100 % Ontario column. All 100 % Ontario table wine entries will be considered in either the Ontario Red or Ontario White Trophy classes awarded by the Grape Growers Marketing Board.

**Concentrate Kit 100% Yes / No:** If a table wine entry was made entirely 100% from a Concentrate / Commercial Kit type "Yes" in this column to qualify the entry for the Best Red or

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White wine from a Commercial Concentrate Kit Trophy competition to be awarded by the AWO. No separate entry is required for this class.

**Medal:** List the medal awarded by the Judge at the Club Competition, if one was awarded.

**Makers Name:** First and Last Name of AWO Club member who made the entry. Please ensure spelling and upper and lower case is used.

**Ingredients List:** List from most to least up to four ingredients in the entry.

Please complete the attached Spreadsheet (AWO\_entries\_2010.XLS) immediately following your club competition and email / submit it to the Chief Steward along with your payment for the Provincial competition.

**Entry Registration Form, Excel spreadsheet and Entry Fees not received by the Chief Steward by midnight April 5<sup>th</sup> will disqualify the club's entries.**

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### 3) 2010 AWO COMPETITION - CLUB ENTRY REGISTRATION FORM

The 2010 Club Entry Registration Form, the Multiple Bottle Entry form and payment for judging must be mailed in hard copy to the Chief Steward at the Address provided on the bottom of this form.

**Entry Registration Forms, Excel spreadsheet and fees not received by the Chief Steward by midnight on Friday April 5<sup>th</sup> will disqualify the club's entries.**

Please complete this form immediately on completing your club competition.

Please make cheque out to "**WINE JUDGES OF CANADA**".

**CLUB NAME :** \_\_\_\_\_

**Confirm Club Competition payment:** Yes – Cheque given to Judges  
No - (included with the provincial fee)

<b>Club Cost for Provincial Judging</b>		<b>Calculations</b>
1.	Total # Entries for Ontario Finals (including multiple entries)	#
2.	Total Cost of Club Entries for judging at Provincial finals	X \$15.00 per entry
3	<b>TOTAL COST FOR PROVINCIAL JUDGING</b>	\$

**How will the Club's entries be submitted to the Provincial competition?**

- 1) Delivery to \_\_\_\_\_ bottle collection point, or,
- 2) Delivery to Brock by \_\_\_\_\_ (person).

#### **Instructions for Provincial Entry Registration:**

1. Complete the Club Cost for Judging Entry Form to determine the Total Cost for Provincial Judging on Line 3;
2. **Prepare a cheque to cover the total listed in Row 3 made payable to "Wine Judges of Canada";**
3. **Include cheque and the completed "Multiple Medal Entry Certificate" if it applies to any of your Club's entries;**
4. *Mail to Steve McDonald, Chief Steward, 55 Poth Dr, PO Box 44 New Dundee ON N0B 2E0. **Mail as soon as possible to ensure receipt no later than April 5, 2010;***
5. Prepare Club entries for provincial competition with appropriate bottle tags, pack them carefully in sturdy wine boxes, and get them to your nearest bottle collection location in good time.



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## 5) Bottle Tags

**2010 Bottle Tags:** Note that all entries must also include the appropriate bottle tag showing the class and class number, the Club name, winemakers name and contact phone and email address. **Each bottle tag must be signed by the maker.**

**NOTE: FOR BEER ALSO ENTER THE SUB CLASS AS FOUND IN THE 2010 COMPETITION CLASS DESCRIPTIONS.**

The 2010 Bottle Tags are provided as a separate file (2010 Bottle Tags.doc) for you to print out and use to tag all Club entries going forward to the 2010 AWO Provincial Competition. **Note : you may use the bottle tags with the preprinted class name and number for all entries this year rather than using a multiple entry bottle tag. This will save you time and energy. If you do choose to use Multiple Entry bottle tags they appear at the end of the file. You can reprint that specific page as many times as necessary to get the multiple entry tags you need. You must fill them in correctly to ensure a correct judging takes place.**

## 6) Collection Points for Entries

**Entry Collection Locations:** Collection Points are listed below at key locations across Southern Ontario, including Ottawa, Toronto, Peterborough, Scarborough, Aurora, Hamilton, Jordan Station, Kitchener, and London. **Collection dates are between April 24 and Wed May 5 2010.** Call in advance to confirm time and location. **It is the Club's responsibility to ensure that their entries are properly submitted to the appropriate Entry Collection location. Please convey that information to the Chief Steward. If you make other arrangements YOU must ensure the registered entry's safe arrival to the Competition at Brock University.** Entries should be packed in sturdy wine boxes, wrapped with proper dividers and lids.

**Any registered entry not received at Brock University by 5:00 PM on Friday May 7<sup>th</sup> will be disqualified from the 2010 AWO Provincial Competition.**

## 2009 Bottle Entry Collection Locations

Region	Name	Address	Phone	Instructions
Ottawa	Merv Quast	37 Cremona Cres. Napeon	613 225-7672	Call first to make arrangements
Peterborough	Jim Lloyd	209 Zion Line Millbrook	705 932 5000	Call first to make arrangements
Whitby	Joe Dale	141 Hazelwood Drive	905 728-0201	Call first to make arrangements
Toronto	Steve Gunning	49 Sixteen St Etobicoke	647 435-4855	Call first to make arrangements
Hamilton	Bob Gibbon	342 Caledon Ave	905 387 1993	Call first to make arrangements
Vineland	Dan Stevenson	3120 High Road	905 562 5894	Call first to make arrangements
Kitchener	Don Panagapka	76 Ahrens St. West	519 742 1233	Call first to make arrangements
London	Terry Rayner	1653 Phillbrook Cr.	519 660 0708	Call first to make arrangements

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## 6) Abridged Class Descriptions

Note: This is a brief reminder. Complete class descriptions are the AWO web site ([www.makewine.com](http://www.makewine.com)).

### APERITIF

Aperitif–Sherry Dry to Med Low to medium sweet, medium high alcohol, fortified to 15-20%  
Aperitif-Non Sherry Low sugar to residual sugar 13-15%, Herbed and fortified to 16-18% alcohol

### WHITE WINE

Chardonnay Minimum of 85% Chardonnay.  
Riesling Minimum of 85% Riesling  
Gewurztraminer Minimum of 85% Gewurztraminer  
White Non Vinifera (Hybrids) Minimum of 85% hybrid or hybrid blend  
Other White Other white grapes with no more than 15% content from above white wine classes  
White Blend A blended white table wine that does not fit into any other white class.

Rosé / Blush Light body and colour

### RED WINE

Bordeaux Style (Cab Family) Minimum of 85% Cab Family grape/juice  
Pinot /Gamay Minimum of 85% Pinot Noir or Gamay or combination  
Red Non Vinifera (Hybrids) Minimum of 85% hybrid or hybrid blend  
Red Rhone Style (Syrah/Rhone) Minimum of 85% syrah / rhone blend  
Other Red Other red grapes with no more than 15% content from above red wine classes  
Red Blend A blended red table wine that does not fit into any other red class.

### DESSERT STYLE WINE

Dessert Not fortified. 10-15% alcohol Freeze fractionated OK Not oxidized  
Ice Wine Style Frozen-in-the field or otherwise concentrated (Revised AGM '98).  
After Dinner Rich, sweet and full bodied. 15-20% sugar, 15-20% alcohol.  
Social Non-dinner wines not included in other categories with sweetness between Table and Dessert. Includes medium sherry.

Country Table Minimum 95% non-grape  
Country Social Minimum 95% non-grape.

### SPARKLING

Sparkling Wine Dry to sweet with alcohol at 8%-12%  
Cider and Perry Apple or Pear Base. Sparkling

### BEER

Light Lager & Hybrid Beers Clean malt flavour of Pilsner and other very lightly kilned malts  
Hops-Focused Beers Toasty malt character, often with nutty or biscuity flavours  
Malt-Focused Beers Styles with noticeable malt sweetness, often with toffee notes  
Roasted and Smoked Beers All beer styles with a moderate to strong roasted grain character  
Belgian or Wheat Beers Distinctive appearance, flavours and aromas out of place in the other classes

### TROPHY CLASSES ( no points awarded)

Concentrate Red Table 100% concentrate - No fresh fruits or grapes  
Concentrate White Table 100% concentrate - No fresh fruits or grapes  
Ontario Red 100% Ontario grown grapes  
Ontario White 100% Ontario grown grapes