

AMATEUR WINEMAKERS OF ONTARIO
2012 Competition Notice

TO: All AWO CLUB REPRESENTATIVES

RE: UPDATE on 2012 AWO PROVINCIAL COMPETITION

Dear Club Representative:

We are sending all the 2012 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 2012 Competition Key Dates & Activities (page 2 of this memo)
- 2) Ontario Finals 2012 Electronic spreadsheet (separate attachment AWO_entries_2012.xls) Note: Class 31 is broken down into Dry Rose Class 31A and Off Dry Rose/Blush Class 31B
- 3) 2012 AWO Competition - Club Entry Registration Form (page 4 of this memo)
- 4) Entry Certificates - formerly call multiple medal certificate (**List all wines that will be advancing to AWO competition on the entry form.**) (**Page 5 of this memo**)
- 5) Bottle Tags and Collection Points for Entries to AWO Provincial Competition (bottle tags 2012.doc) **NOTE: INCLUDE SUB CLASS FOR BEER ENTRIES. Please identify whether your Rose is DRY class 31A or Off Dry class 31B** (separate attachment)
- 6) Abridged Class Descriptions (page 7 of this memo)

I need all your club data (Club entry Registration form, electronic spreadsheet, entry certificate) and competition fees received by Sunday April 1st 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

Phone (519) 214-0336

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 2012 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
13-21 Foell St
Baden ON N3A 2V6
newdundeesteve@rogers.com
(519) 214-0336

1) 2012 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.

Key Dates	Activities
March 25, 2012	Last Date for Club judging for the 2011 competition
April 1, 2012	Last Date for Club data, entry registration and fees for AWO 2011 competition received by Chief Steward
April 23 to May 1 st	Bottle Drop-off dates (late entries will not be collected or judged)
May 4	3:30 PM at Brock University is cut off date for registered entries to arrive for judging.
May 4-6, 2012	AWO Provincial Competition Weekend – Brock University
June 9, 2012	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_2012.xls) similar to last year. It must be filled in electronically and submitted to the Chief Steward by April 1 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_2012.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.

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 White wine from a Commercial Concentrate Kit.. No separate entry is required.

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

AMATEUR WINEMAKERS OF ONTARIO
2012 Competition Notice

Makers Name: First and Last Name of AWO Club member who made the entry. Please ensure spelling and upper and lower case is used. Errors in spelling or case will result in medals also being incorrect.

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

Please complete the attached Spreadsheet (AWO_entries_2012.XLS) immediately following your club competition and email / submit it to the Chief Steward at newdundeesteve@rogers.com. Mail Club Registration form & Entry Certificate along with your payment for the Provincial competition to Steve McDonald, Chief Steward AWO, 13-21 Foell St. Baden ON N3A 2V6

NOTE: that the ROSE class 31 is broken down into 2 subclasses to make it easier to judge. Dry Rose will be class 31A and Off Dry Rose/Blush will be class 31B. You are only allowed to enter 1 bottle in class 31.

Entry Registration Form, Excel spreadsheet and Entry Fees not received by the Chief Steward by midnight April 1 will disqualify the club's entries.

AMATEUR WINEMAKERS OF ONTARIO

2012 Competition Notice

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.

AMATEUR WINEMAKERS OF ONTARIO
2012 Competition Notice

5) Bottle Tags

2012 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 2012 COMPETITION CLASS DESCRIPTIONS.

The 2012 Bottle Tags are provided as a separate file (2012 Bottle Tags.doc) for you to print out and use to tag all Club entries going forward to the 2012 AWO Provincial Competition. **Note : you may use the bottle tags with the preprinted class name and number for all entries 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 23 and Wed May 1.** 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 3:30 PM on Friday May 4th will be disqualified from the 2012 AWO Provincial Competition.

2012 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	Burton McClelland	829 Hewitt Dr Peterborough	705 740-1709	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 Hamilton	905 387 1993	Call first to make arrangements
Vineland	Dan Stevenson	3120 High Road	905 562 5894	Call first to make arrangements

AMATEUR WINEMAKERS OF ONTARIO
2012 Competition Notice

Kitchener	Don Panagapka	76 Ahrens St. West	519 742 1233	Call first to make arrangements
London	Claire Boulley	365 Griffith St. London	519 657-3987	Call first to make arrangements

AMATEUR WINEMAKERS OF ONTARIO
2012 Competition Notice

6) Abridged Class Descriptions

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

APERITIF

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

WHITE TABLE WINE

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

- 31 **ROSE / BLUSH** (Dry 31A or Off Dry 31B) Light body and colour

RED TABLE WINE

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

DESSERT STYLE WINE

- 51 Dessert Not fortified. 10-15% alcohol Freeze fractionated okay Not oxidized
52 Ice Wine Style Frozen-in-the field or otherwise concentrated
53 After Dinner Rich, sweet and full bodied. 15-20% sugar, 15-20% alcohol.

OTHER WINES

- 61 Social Non-dinner wines not included in other categories with sweetness between Table and Dessert..
62 Country Table Minimum 95% non-grape
63 Country Social Minimum 95% non-grape.

SPARKLING

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

BEER

- 81 Light Lager & Hybrid Beers Clean malt flavour of Pilsner and other very lightly kilned malts
82 Hops-Focused Beers Toasty malt character, often with nutty or biscuity flavours
83 Malt-Focused Beers Styles with noticeable malt sweetness, often with toffee notes
84 Roasted and Smoked Beers All beer styles with a moderate to strong roasted grain character
85 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/kit - No fresh fruits or grapes
Concentrate White Table 100% concentrate/kit - No fresh fruits or grapes
Red Best red wine in Show
White Best white wine in Show