

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W
1	clsno	class		conc	medl	namef	namel	p1	y1	i1	s1	p2	y2	i2	s2	p3	y3	i3	s3	p4	y4	i4	s4
2	2013 AWO ONTARIO FINALS ENTRY FORM																						
3																							
4	CLUB NAME:																						
5																							
6	NOTES: PLEASE READ AND FILL IN CAREFULLY TO ESURE ENTRY IS JUGED CORRECTLY, AND MEDAL & CERTIFICATES ARE SPELLED AS YOU WANT THEM.																						
7	1) Please fill in all appropriate columns. Failure to complete the forms properly will disqualify the entry.																						
8	2) For each multiple entry in a class, insert a new row at the appropriate place and input the information. Please enter classNo. and class on each line																						
9	3) For Table wines, If all the ingredients are from a Concentrate Kit, Put "Y" in the 100% Concentrate column, and the entry will then also be in the Concentrate Kit Competition.																						
10	4) If an entry was awarded a medal at the Club Competition, enter the medal colour (Gold / Silver / Bronze) in the "Club Medal" column.																						
11	5) Spell your name carefully to ensure the Medal and Certificate is printed correctly as in "Steve McDonald" Not "STEVE MCDONALD", Not "steve mcdonald"																						
12	6) List major ingredient, vintage year, percentage and supplier - maximum 4 ingredients.																						
13	7) Return this form as an attachment to an e-mail to newdundeesteve@rogers.com ASAP after your club competition																						
14	8) Submit a cheque payable to WINE JUDGES OF CANADA, and mail cheque along with your entry form to Bob Stalder, Deputy Chief Steward, 70 Brembel St. Kitchener, ON N2B 3T8																						
15	9) The Class No., the CLASS, The Club name and the Maker Name must appear on the bottle tag. Please fill in Bottle Tags carefully to match the data entered on this spreadsheet and the wines being submitted.																						
16	10) Please enter sub class for beer entries. See sub classes listed in 2013 competition class descriptions																						
17	11) Please note that I am asking you to identify your Rose as Dry or Off Dry (class 31A or 31B)																						
18																							
19																							
20	ClassNo.	CLASS	100% Ont. Grapes	100% Concentrate	Club Medal	Maker's Name First Last Name		Major Ingredient One Percent Year Ingredient			Ingredient Two Percent Year Ingredient			Ingredient Three Percent Year Ingredient			Ingredient Four Percent Year Ingredient			Supplier			
21	11	Aperitif - Dry to Med Sherry	yes/no	NA																			
22	12	Aperitif - Non-Sherry	yes/no	NA																			
23	21	Chardonnay	yes/no	Y/N																			
24	22	Riesling	yes/no	Y/N																			
25	23	White Non Vinifera (Hybrids)	yes/no	Y/N																			
26	24	Gewurztraminer	yes/no	Y/N																			
27	25	Other White	yes/no	Y/N																			
28	26	White Blend	yes/no	Y/N																			
29	31A	Rose/ Blush Dry	yes/no	Y/N																			
30	31B	Rose/ Blush Off Dry	yes/no	Y/N																			
31	41	Red Bordeaux style (cab family)	yes/no	Y/N																			
32	42	Pinot/Gamay	yes/no	Y/N																			
33	43	Red Non Vinifera (Hybrids)	yes/no	Y/N																			
34	44	Red Rhone Style (Syrah/Rhone)	yes/no	Y/N																			
35	45	Other Red	yes/no	Y/N																			
36	46	Red Blend	yes/no	Y/N																			
37	51	Dessert	N/A	NA																			
38	52	Icewine Style	N/A	NA																			
39	53	After Dinner	N/A	NA																			
40	61	Social	N/A	NA																			
41	62	Country Table	N/A	NA																			
42	63	Country Social	N/A	NA																			
43	64	Sparkling Wine	N/A	NA																			
44	71	Cider or Perry	N/A	NA																			
45				sub class																			
46	81	Light Lager & Hybrid Beers																					
47	82	Hop-Focused Beers																					
48	83	Malt-Focused Beers																					
49	84	Roasted & Smoked Beers																					
50	85	Belgian & Wheat Beers																					