

AWO PROVINCIAL COMPETITION

Rules and Eligibility

Updated 2016

Eligibility

1. An AWO club is in “good standing” for competition purposes if their annual dues are paid before January 1st of the competition year.
2. Winemakers who are members of more than one Club must enter through one Club only.
3. Entries made in a Brew-on-Premise or similar commercial establishment by owners, employees or customers are acceptable.
4. Winemakers who are members of a Club AND hold an ACO provincial license to manufacture or are professional winemakers are not eligible.

Entries

1. If a Club uses AWO certified judges to judge their wines, they are entitled to enter all GOLD and SILVER wines, as long as a winemaker has not entered more than one wine in any class.
2. BRONZE medal wines are not eligible, with the following exception:
Any winemaker who was not awarded **any** GOLD or SILVER medals at the Club competition may enter **one Bronze medal wine only** in a class of their choice.
3. If a Club does not use AWO certified judges to judge their wines, they are entitled to enter **one wine only per class.**

Ingredients

1. Full disclosure of wine ingredients, percentages, year and supplier must be provided for each wine. Failure to provide this information may result in disqualification. The information on the bottle label and the Entry Spreadsheet must match. It is the winemaker’s responsibility to ensure that each entry is in compliance with the Class Descriptions.
2. Wines entered in the AWO Competition must be the same wines that qualified at the Club competition. No substitution of bottles will be allowed without the specific authorization of the Chief Steward.

Containers

1. Each wine entry must be in a clean glass standard bottle. They may be clear or tinted, but not opaque, without any decorative or distinguishing marks or labels.
2. **Sparkling Cider** must be presented in beer bottles, sparkling wine bottles, plastic bottles or tins. Corks, stoppers, crown caps and plastic screw caps are permitted enclosures. Containers and caps must not have distinguishing marks.
3. **Sparkling Wines** must be presented in proper pressure-type "Champagne" style, 750 ml bottles. As a guideline, bottles should have a punt and weigh between 750-900 grams to withstand up to 90 psi. Thin bottles used for coolers or lightly carbonated beverages pose a safety hazard and will be disqualified. Stopper & wire hood or crown caps are acceptable closures.
4. All table classes (Red, White & Rose) shall be presented in standard 750 ml bottles.
5. All other classes may be in standard 750 ml or 375 ml bottles.

Closures for Still Wines

1. Closures must be new, clean and without pattern or distinguishing marks. Only one closure per bottle is permitted. Closure must be appropriate to the bottle - corks or screw caps.
2. **Please note:** *Screw cap bottles are not designed to be corked and doing so presents a potential safety hazard. Please do not submit wines in screw cap bottles that have been corked.*

GENERAL AUTHORITY

All entries become the property of the AWO and will not be returned in part or in whole. The decisions of the Judges and the award of the Chief Steward will be final. The results will be released at the AWO Festival and thereafter on the AWO Web Site.

IMPORTANT: Clubs and Members at Large are responsible for picking up, or making arrangements for the pickup, of all medals, judging sheets and other awards at or after the annual AWO Festival. **Please note that materials not picked up will not be mailed out.**