

2018
NATIONAL

Commercial

— WINE —

COMPETITION

Buffalo, New York

October 30—31, 2018

REGISTRATION DEADLINE IS OCTOBER 21



**20
18**

The American Wine Society (AWS) invites your commercial winery to compete in the 2018 AWS Commercial Wine Competition being held Oct 30 - 31, just prior to the 2018 American Wine Society Conference, in Buffalo, New York. The American Wine Society is the largest consumer based wine organization in the United States. We have conducted this prestigious Commercial wine competition annually for over 40 years.

This Commercial Competition will provide national recognition for your winery among both consumers and wine industry professionals. Judges for the AWS Commercial Wine Competition include both AWS trained and certified judges and professional experts from all aspects of the wine industry. AWS judges have completed a rigorous 3 level course over a minimum 3 years. This intense curriculum includes a disciplined approach to wine fault identification, component analysis, winery operations, viticulture, wine history and appreciation and of course, extensive wine evaluation and rating.

We encourage you to enter your wines in the 2018 AWS Commercial Wine Competition because:

- Medal winners will receive national exposure among our members, consumers, and the wine industry
- Press Releases will be issued acknowledging Best in Class award winning wines.
- Your award winning wines will be publicized through AWS events and communications to wine enthusiasts and aficionados throughout North America.
- Medal winning wines will be showcased at a special tasting at this year's national AWS Conference and at other wine events throughout the year.
- Medal Winners will also be posted on the American Wine Society website and Competition website, which will provide national recognition.

We look forward to receiving your wine entries this year and appreciate your support for our competition. We know that there are many wine competitions competing for your entries. We believe that our competition offers an exceptional venue for national recognition, promotion, and sales of your award winning wines, and provides one of the fairest and most competent wine evaluations possible. "The AWS medals truly stand out amongst all the others."

Competition Points of Contact:

Al Guber and Mike Wassenberg Co-Chairs AWS Commercial Wine Competition

Email: cwc@americanwinesociety.org

Competition Website: www.awscompetitions.com

Al's Phone 703-850-3780 Mike's Phone 703-217-4890

For each entry, select the number which best represents the wine and enter it on the Wine Entry form. If any doubts, contact Al Guber or Mike Wassenberg

White Vinifera *Table wines made from a Vinifera species of grape, dry or semi-dry.*

- 105 Chardonnay - Unoaked
- 110 Chardonnay - Oaked
- 115 Albariño
- 120 Riesling Dry (0-0.9 % r.s.)
- 121 Riesling Semi-Dry (0.91-2.0% r.s.)
- 122 Riesling Semi-Sweet (2.1-4.0% r.)
- 123 Riesling Sweet (over 4.0% r.s.)
- 130 Gewürztraminer
- 140 Sauvignon Blanc
- 141 Muscat
- 145 Petit Manseng
- 150 Pinot Grigio (Pinot Gris)
- 160 Viognier
- 195 Other White Vinifera Varietals
- 199 White Vinifera blends

Red Vinifera *Table wines made from a Vinifera species of grape, dry or semi-dry.*

- 210 Cabernet Sauvignon
- 220 Zinfandel
- 230 Merlot
- 240 Syrah/Shiraz
- 250 Pinot Noir
- 260 Cabernet Franc
- 265 Malbec
- 270 Sangiovese
- 275 Gamay
- 280 Petit Verdot
- 285 Tannat
- 290 Petite Sirah
- 295 Other Red Vinifera Varietals
- 297 Red Vinifera Rhone Blends
- 298 Red Vinifera Bordeaux Blends
- 299 Other Red Vinifera Blends

White Hybrid *Table wines made from grapes crossed from more than one species, dry or semi-dry*

- 310 Seyval
- 320 Vidal Blanc
- 330 Cayuga White
- 340 Traminette
- 360 Chardonel
- 370 La Crescent
- 395 Other White Hybrid Varietals
- 399 White Hybrid Blends

Red Hybrid *Table wines made from grapes crossed from more than one species, dry or semi-dry.*

- 410 Chambourcin
- 415 Baco Noir
- 420 Chancellor
- 430 DeChaunac
- 440 Foch
- 450 Frontenac
- 460 Corot Noir
- 465 Marquette
- 470 Noiret
- 495 Other Red Hybrid Varietals
- 499 Red Hybrid Blends

White Native *Table wines made from a North American species of grape, dry or semi-dry..*

- 510 Delaware
- 520 Diamond
- 530 Catawba
- 535 White Muscadines
- 540 Niagara
- 545 Other White Varietals
- 549 White Native Varietal Blends

Red Native *Table wines made from a North American species of grape, dry or semi-dry.*

- 550 Concord
- 560 Cynthiana/ Norton
- 570 Red Muscadines
- 595 Other Red Native Varietals
- 599 Red Native Blends

610 White Mixed Blends *Table wines made from grapes, from different main categories, dry or semi-dry. (Examples: Vinifera/Hybrid, Hybrid/Native, Vinifera/Native.) Minor varietal should constitute 10% or more. If the minor varietal is less than 10%, enter the wine in the appropriate varietal category above.*

620 Red Mixed Category Blends *Table wines made from grapes, from different main categories, dry or semi-dry. (Examples: Vinifera/Hybrid, Hybrid/Native, Vinifera/Native.) Minor varietal should constitute 10% or more. If the minor varietal is less than 10%, enter the wine in the appropriate varietal category above.*

Rosé *Blush, pink or rose colored, grape table wines. Rosé Fruit Wines should be entered in the appropriate Fruit Category.*

- 660 Vinifera
- 670 Hybrid
- 680 Native

Fruit *Table wines, dry, semi-dry or sweet*

- 710 Apple or Pear
- 720 Stone Fruits (Examples: Peach, Plum, Apricot, Cherry, etc.)
- 730 Raspberry or Blackberry
- 760 Apple Cider
- 795 Other (examples: Elderberry, Blueberry, Citrus, May Wine)
- 799 Fruit Blends

Non-Fortified Dessert Wines

- 820 Ice Wine
- 825 Late Harvest Wines
- 827 Other Non-Fortified Dessert Wines

Fortified Dessert Wines *Over 16% alcohol*

- 830 Port Style
- 835 Sherries
- 896 Other Fortified Dessert Wines

Mead/Honey Wine

- 900 Mead/Honey Still
- 905 Mead/Honey Fruit Infused
- 945 Other

Sparkling *Wines made effervescent by the presence of Carbon Dioxide.*

- 990 Sparkling Grape and Non-grape including blends

Distilled

- 1130 Vodka
- 1140 Gin
- 1150 Brandies
- 1160 Grain Spirits
- 1170 Liqueurs
- 1180 Rums

Scoring and Awards:

1. All wine categories are eligible to win the following awards: Double Gold, Gold, Silver and Bronze.
2. The judging will be conducted in a blind-tasting format.
3. The judging panels will be made up of American Wine Society trained judges and industry professionals.
4. Winners will be announced at the AWS National Conference on November 2, 2018 in Buffalo, New York.
5. Medals will be mailed by early December. Results will be posted on the AWS competition website by November 15, 2018.
6. The “Best of Category” winners will be clearly superior in their category and the “Best of Show” wine will have an overall enological excellence that surpasses all other wines in the competition. The following special awards will be given: Best Red Wine, Best White Wine, Best Rosé Wine, Best Sparkling Wine, Best Hybrid Wine, Best Native Wine, Best Dessert Wine, Best Fruit Wine, Best Distilled Product, and Best of Show. In addition, the AWS will recognize the most awarded winery in each US State.
7. Best of New York (Grown and Produced) Award. The AWS Commercial Competition gives a special award each year for a grape variety grown widely in the location of our National Conference. This year the featured award is for the best wine made in New York from vinifera or hybrid grapes. If you wish any of your wines be considered for this award, please check the box for that wine in the application form. There is NO extra charge for this competition.

Registration information:

On-line registration and payment (credit card) is encouraged and can be found at www.awsc competitions.com/rules-directions.

Alternately, you may print this form, fill out and make appropriate copies. **PRINT OR TYPE ALL ENTRY INFORMATION IN BLACK INK.** Mail or fax the entry form to AWS Office address below. Include the name of the winery, distributor or importer and a complete mailing address. Also provide phone number with area code, name and title of the individual at the winery in case questions, errors or shipping problems arise. Include the name of the wine entered and the vintage year. If non-vintage wine, please check the box provided. Percent alcohol and residual sugar percentage should be provided. Wine composition and % of each component will greatly enhance judging of your wine.

Pre-Registration is required and entries must be received by **October 21, 2018**

Mail to **American Wine Society, PO Box 889, Scranton, PA 18501**, or fax to **570-344-4825**

Check or money order should be made payable to the American Wine Society. VISA, MasterCard, American Express and Discover cards are also accepted.

Shipping:

The wines should be shipped to arrive at the on-site shipping location between **September 1 and October 24, 2018**. Include in the shipment a **COPY** of all registration information, but **NOT** your payment information. Payment information is on a separate page, so don't include that page. This allows ample time to verify that the wines corresponding to your registration have been shipped and received and allows time to reship any wines that may have been shipped in error or damaged in transit. Shipping and import duty costs are the sole responsibility of the entrant. We cannot assume costs related to shipping errors, import taxes, duties or freight charges.

On-Site Shipping Address (For wines sent after Sept 1, 2018)

Leonard Oaks Estate Winery

Attn: AWS CWC

10609 Ridge Rd

Medina, NY 14103

Note: We are happy to accommodate shipping of wines prior to September. Please contact Al or Mike at cwc@americanwinesociety.org for directions.

Rules and Information

1. The competition is open to all wineries, distributors and importers.
2. The fee is \$70.00 per entry or \$65.00 per entry for AWS Professional Members.
3. The committee will make every effort to insure that the wines are properly stored in a controlled environment prior to the competition and properly served to the judges during the competition.
4. The results of the competition will be published in an upcoming edition of the *AWS Wine Journal* magazine, and posted on the AWS web site and AWS Competition website at www.awsc competitions.com.
5. Three 750ml bottles (or four 375ml) are required for each wine entered. For distilled, two 375 ml bottles or one 750 ml bottle. Wines not used during the competition will be poured for the membership at the “Showcase of Wines” on November 2.
6. Wines entered into a varietal category must contain at least 75% of that varietal. If less than 75%, the wine should be entered in a blend category.
7. Wineries, distributors and importers donating wines for conference meals are encouraged to enter one (1) “no fee” entry for each case of wine donated, up to a total of six (6) “no fee” entries (i.e. six cases donated equals 6 “no fee” entries). Additional entries may be made at the standard entry fee of \$70.00 per entry or \$65.00 per entry for American Wine Society Professional Members. Please read shipping information carefully. If you are interested in donating wine for the Conference please contact:

Tom Wallman @ tomaws@yahoo.com

REGISTRATION

Type or print in BLACK INK.

Registration Deadline OCT 21. Receiving Deadline OCT 24 in New York

Return this page with your entry fee payment. Include a copy of all entries and your winery and contact information.

Winery/Distributor/Importer: _____

Contact Name _____

Address _____

City _____ State/Province _____ Zip _____

Phone () _____ Fax () _____

Email _____

Entry Fee: \$70 per wine entered (\$65 for AWS Professional Members)

Number of Wine Entries @ _____ each.

Total Entry Fees (U.S. Dollars) \$ _____

Will you be donating wines for a conference meal? Yes No

If donating wines, please indicate the total number of donations (cases) _____

METHOD OF PAYMENT (or Paid On-Line)

Check/Money Order Visa MasterCard American Express Discover

Card No. _____ Security Code: _____

Exp Date: _____

Cardholder's

Signature _____

Official Wine Entry Form

(Include a copy of this form with your payment and registration AND include another copy with your wine shipment. TYPE OR PRINT IN BLACK INK.)

Wine receiving deadline is OCT 24, 2018

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Winery/Distributor/Importer: _____

Contact Name _____

Address _____

City _____ State/Province _____ Zip _____

Phone () _____ Fax () _____

Email _____

Number of Wine Entries _____.

ENTRY # 1 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition

ENTRY # 2 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition

ENTRY # 3 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition

Please make copies of this page for additional entries

ENTRY # 4 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition

ENTRY # 5 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition

ENTRY # 6 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition

ENTRY # 7 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition

ENTRY # 8 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition

ENTRY # 9 Category # _____ (refer to Wine Classifications list)

Wine Name _____

Vintage Year _____ Non-Vintage Alcohol % _____

Residual Sugar _____%

Main Varietal & % _____

Other Varietal % _____

Other Varietal & % _____

Other Varietal & % _____

Other Varietal & % _____

Enter this wine in "Best of New York" Wine Competition