

2024  
Commercial Wine Competition  
October 30-31



Registration Information and On-line Entry at [www.awskompetitions.com/rules-directions](http://www.awskompetitions.com/rules-directions)



The American Wine Society (AWS) invites your commercial winery to compete in the 2024 AWS Commercial Wine Competition being held October 30-31, 2024. 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 2024 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 tastings at 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](mailto:cwc@americanwinesociety.org)

Competition Website: [www.awscompetitions.com](http://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
- 992 Seltzers
- 996 Spritzers

**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 3, 2024.
5. Medals will be mailed by early December. Results will be posted on the AWS competition website by November 25, 2024.
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 highest scoring wines by varietal with special certificates.
7. The AWS Commercial Competition gives a special award each year for a grape variety grown widely in the location of our Commercial Competition. This year the featured award is for the highest scoring wine made from vinifera or hybrid grapes in the State of North Carolina. 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.awscompetitions.com/rules-directions](http://www.awscompetitions.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 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 18, 2024**

Mail to **American Wine Society, PO Box 889, Scranton, PA 18501**

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 18, 2024**. 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

**Raffaldini Vineyard & Winery**  
**CWC c/o Chris Nelson**  
**514 Groce Road**  
**Ronda, NC 28670**

**Note: We encourage early shipment of wines and are happy to accommodate shipping of wines prior to September. Please contact Al or Mike at [cwc@americanwinesociety.org](mailto:cwc@americanwinesociety.org) for directions.**

## Rules and Information

1. The competition is open to all wineries, distributors and importers.
2. The fee is \$75.00 per entry or \$65.00 per entry for AWS Professional Members. There is an early registration discount of \$5 per entry for those who register before Sept 15.
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.awscompetitions.com](http://www.awscompetitions.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.
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.

## **REGISTRATION**

Type or print in BLACK INK.

**Registration Deadline is OCT 18. Receiving Deadline is OCT 18 at the warehouse**

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: \$75 per wine entered (\$65 for AWS Professional Members), Before Sept 15 early registration discount of \$5 per entry

Number of Wine Entries @ \_\_\_\_\_ each.

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

### **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 18, 2024

**2024 AWS Commercial Wine Competition**

Winery/Distributor/Importer: \_\_\_\_\_

Contact Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State/Province \_\_\_\_\_ Zip \_\_\_\_\_

Phone (    ) \_\_\_\_\_ Fax (    ) \_\_\_\_\_

Email \_\_\_\_\_

Number of Wine Entries \_\_\_\_\_.

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**ENTRY # 1** Category # \_\_\_\_\_ (refer to Wine Classifications list)

Wine Name \_\_\_\_\_

Vintage Year \_\_\_\_\_ Non-Vintage  Alcohol % \_\_\_\_\_

Residual Sugar \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

**ENTRY # 2** Category # \_\_\_\_\_ (refer to Wine Classifications list)

Wine Name \_\_\_\_\_

Vintage Year \_\_\_\_\_ Non-Vintage  Alcohol % \_\_\_\_\_

Residual Sugar \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

**ENTRY # 3** Category # \_\_\_\_\_ (refer to Wine Classifications list)

Wine Name \_\_\_\_\_

Vintage Year \_\_\_\_\_ Non-Vintage  Alcohol % \_\_\_\_\_

Residual Sugar \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

**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 \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

**ENTRY # 5** Category # \_\_\_\_\_ (refer to Wine Classifications list)

Wine Name \_\_\_\_\_

Vintage Year \_\_\_\_\_ Non-Vintage  Alcohol % \_\_\_\_\_

Residual Sugar \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

**ENTRY # 6** Category # \_\_\_\_\_ (refer to Wine Classifications list)

Wine Name \_\_\_\_\_

Vintage Year \_\_\_\_\_ Non-Vintage  Alcohol % \_\_\_\_\_

Residual Sugar \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

**ENTRY # 7** Category # \_\_\_\_\_ (refer to Wine Classifications list)

Wine Name \_\_\_\_\_

Vintage Year \_\_\_\_\_ Non-Vintage  Alcohol % \_\_\_\_\_

Residual Sugar \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

**ENTRY # 8** Category # \_\_\_\_\_ (refer to Wine Classifications list)

Wine Name \_\_\_\_\_

Vintage Year \_\_\_\_\_ Non-Vintage  Alcohol % \_\_\_\_\_

Residual Sugar \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

**ENTRY # 9** Category # \_\_\_\_\_ (refer to Wine Classifications list)

Wine Name \_\_\_\_\_

Vintage Year \_\_\_\_\_ Non-Vintage  Alcohol % \_\_\_\_\_

Residual Sugar \_\_\_\_\_% Estimated Retail Price \$ \_\_\_\_\_

Main Varietal & % \_\_\_\_\_

Other Varietal % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_

Other Varietal & % \_\_\_\_\_