



**2022 National
Amateur**

Wine

Competition

Bellevue, Washington

October 25-27, 2022



Featuring:
Coravin® Wine Preservation System

To our fellow winemakers,

Based upon feedback from you, we continue to improve our competition. We invite you to submit your homemade wines to the 2022 American Wine Society (**AWS**) Amateur Wine Competition. The **AWS** has conducted this prestigious Amateur and Commercial wine competition annually for over 40 years.

This year, we're continuing the use of the Coravin® Wine Preservation System. This will better protect your wines between initial scoring, best of category, and best of show judging. For wines submitted with synthetic corks and screw caps we will use an inert gas (e.g. Argon). Additionally, this allows us to reduce the amount of wine we require for evaluation—also reduces the amount of wine you have to ship. We will only require 750ml of wine per entry.

To maintain our high quality and consistency we utilize **AWS** Certified Judges and industry winemakers to score and critique submitted wines. **AWS** judges have completed a rigorous three-year training program, supplemented by extensive hands-on experience and periodic recertification. These judges are often sought out to judge in major US wine competitions. Amateur winemakers will also receive the actual scoring sheets and judges' comments for each of their submitted wines. This insightful feedback usually includes suggestions for improvements, when needed, and is often found to be more valuable than winning a medal.

We look forward to seeing your product in our competition. Also, please let me know what we can do to improve our 2023 competition.

Good Luck!

Vincent Williams

AWS Amateur Wine Competition

DEADLINES

Paperwork can be submitted now.

Registration deadline is October 7, 2022

Delivery of wine is accepted from September 1st
and **delivery deadline October 14th** to:

Tiger Mountain Services
Attn: Billy Lucyk-AWC
7050 S. 216th St
Kent, WA 98032

COMPETITION INQUIRIES

Vincent Williams

618-363-3015

AWC@AmericanWineSociety.org

Wine Classifications

Please read the Competition Guidelines. Wines containing less than 75% of one Varietal should be entered as blends.

White Vinifera

Table wines made from a Vinifera species of grape.

- 105 Chardonnay – Unoaked
- 110 Chardonnay – Oaked
- 115 Albariño
- 120 Riesling (Dry)
- 121 Riesling (Semi-Dry)
- 122 Riesling (Semi-Sweet)
- 123 Riesling (Sweet)
- 130 Gewürztraminer
- 140 Sauvignon Blanc
- 141 Muscat
- 145 Petit Manseng
- 150 Pinot Grigio (Pinot Gris)
- 160 Viognier
- 195 Other Wine Vinifera Varietals
- 199 White Vinifera Blends

Red Vinifera

Table wines made from a Vinifera species of grape.

- 210 Cabernet Sauvignon
- 220 Zinfandel
- 230 Merlot
- 240 Syrah/Shiraz
- 245 Barbera
- 250 Pinot Noir (Pinot Nero)
- 255 Nebbiolo
- 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 Rhône Blends
- 298 Red Vinifera Bordeaux Blends
- 299 Other Red Vinifera Blends

White Hybrid

Table wines made from grapes crossed from more than one species.

- 310 Seyval
- 320 Vidal Blanc
- 330 Cayuga White
- 340 Traminette
- 360 Chardonel
- 365 Vignoles
- 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.

- 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.

- 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.

- 550 Concord
- 560 Cynthian/Norton
- 570 Red Muscadines
- 595 Other Red Native Varieties
- 599 Red Native Blends

Mixed Blends

Table wines made from grapes, from different main categories. (Examples: Vinifera/Hybrid, Hybrid/Native, Vinifera/Native.)

- 610 White Mixed Blends
- 620 Red Mixed Blends

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
- 690 Blends

Non-Grape

Table wines made from fruits, vegetables, flowers, and grasses. (Also see "Mead/Honey Wine".)

- 710 Apple or Pear Wine
- 720 Stone Fruits (ex: Peach, Plum, Apricot, Cherry, etc.)
- 730 Raspberry or Blackberry
- 735 Strawberry
- 740 Blueberry or Elderberry
- 750 Specialty (ex: Dandelion, Rhubarb, Citrus, Vegetable)
- 760 Cider/Perry (Apple/Pear)
- 790 Fruit infused
- 795 Other
- 799 Fruit Blends/Fruit-Grape Blends

Non-Fortified Dessert Wines

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

Fortified Dessert

Dessert Wines over 16% alcohol

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

Mead/Honey Wine

- 900 Traditional/Show Mead
- 905 Melomel (Brewed with Fruit)
- 910 Metheglin (Brewed with Spice)
- 915 Great Mead/Sack (Brewed with more honey)
- 920 Short Mead/Hydromel (Brewed with more water)
- 945 Other

Sparkling

Wines made effervescent by Carbon Dioxide

- 990 Sparkling Grape and Non-Grape including blends

2022 AWC Guidelines

Amateur Winemaker

Amateur winemaker makes wine either alone or in collaboration with other amateur winemakers. As an amateur competition, no individual or any member of the group should be directly involved with commercial winemaking. Any person who owns, manages, supervises or receives any form of compensation for being involved with the operation of any Bonded Wine Celler may NOT enter the **AWS** Amateur Wine Competition. Any inquiries regarding amateur status may be directed to the Amateur Wine Competition Chair. Growing grapes commercially does NOT automatically disqualify an individual.

NOTE: The Code of Federal Regulations, Title 27, Part 24, Section 75 (27 CFR 24.75) allows amateur winemaking and the entrance into wine competitions.

Announcement

The Award Winners will be announced in mid-November. Winners will also be posted on the **AWS** website, americanwinesociety.org, by December 15 and published in the **AWS NEWS**.

Best of Category

The “Best of Category” winners will be clearly superior in their winemaker-designated category.

Best of Show

The “Best of Show” wine will have an overall enological excellence that surpasses all other wines in the competition. The “Best in Show” judging will be done following panel judging and “Best of Category” judging.

Bottle Identification

To identify which bottle is which wine from your entry, affix the labels from the brochure (last two pages) would need to be filled out. The entry number would correspond to the entry numbers on your entry form/online confirmation sheet.

Bottles – Cider

To allow for initial scoring, Best of Category, and Best of Show judging, a minimum of 750ml of cider is required [One-750ml, two-500ml, or two-375ml bottles]. Still wine or beer bottles may be used.

Bottles – Fortified Wine

To allow for initial scoring, Best of Category, and Best of Show judging, a minimum of 750ml of wine is required [One-750ml, two-500ml, or two-375ml bottles]. Fortified or still wine bottles may be used.

Bottles – Sparkling Wine

To allow for initial scoring, Best of Category, and Best of Show judging, a minimum of 750ml of wine is required [One-750ml, two-500ml, or two-375ml bottles]. Sparkling wine bottle shall be used.

Bottles – Mead

To allow for initial scoring, Best of Category, and Best of Show judging, a minimum of 750ml of mead is required [One-750ml, two-500ml, or two-375ml bottles]. Still wine or beer bottles may be used.

Bottles – Still Wine

To allow for initial scoring, Best of Category, & Best of Show judging, a minimum of 750ml of wine is required [one-750ml, two-500ml or 375ml bottles]. Standard Burgundy, Bordeaux, or Schlegel shaped bottles shall be used. Bag-in-box may be used in lieu of bottle.

Capsules

Capsules on bottles are permitted, but not required.

Categories

Wines are judged in the “Wine Classification” category designated by the winemaker, so care must be taken to choose the correct category. For example, a sparkling wine entered in a still wine category would be considered a fault. If in doubt, contact the Amateur Wine Competition Chair.

Closures

All glass bottles will be closed with an appropriate closure for the bottle.

- Fortified wine may use T-cork, natural cork, or synthetic cork
- Sparkling wines will use crown cap or cork with safety cage
- Still wines may use natural cork, synthetic cork or screw cap (bottles with threads must use screw caps)

NOTE: Natural cork is preferred for still wines to allow for the use of Coravin®

Commercial Winemaking

Commercial wine making is a business enterprise certified as a bonded winery, authorized by the Alcohol and Tobacco Tax and Trade Bureau, for the production and sale of wine. Any wine that may be legally sold is not an Amateur Wine.

Commercial Winery

Facilities of a commercial winery may not be used during any stage of wine preparation or storage. Using a winery as the starting or stopping shipping location is allowed.

Deadlines

Registration information is due: October 7, 2022

Wine must arrive by: October 14, 2022

Entry Fees

Entry fees cover the expense of qualified judges, competition correspondence, award medals and the mailing of the judges' score sheets to each participant. One medal presented or shipped to the winemaker per winning entry. Additional medals are available for purchase.

- **AWS** members: \$25/entry
- **Non-AWS** members: \$35/entry

NOTE: The principle (first listed) team member of a wine making team must be an **AWS** Member to get the member rate.

There is no additional fee for the label competition beyond entering the wine competition.

Estate Grown

Estate grown must be produced on the winemaker's property (owned or leased). Currently we do not have a percentage designation for estate grown and the TTB definition doesn't apply since we don't require AVA labeling.

Fanciful Names

Wines may be submitted with fanciful names; however, they should not be deceptive in nature (e.g. “All Chard” when only small percentage of chardonnay is present). Care should be taken to avoid using trademark names or terms.

Fortified Wine

Fruit or non-grape wines which are fortified with a distillate must be entered in the appropriate Fortified category.

Fruit / Grape Blend

Blends that include grape wine and fruit wine must be entered in the Fruit category, fruit/grape blend and designate proportions.

Ingredients

Wines may not be produced from synthetic products. Wines must be free of artificial coloring or artificial flavor enhancers. Natural sugars, wood or the effects of specialty yeast and/or supplemental tannins are allowed.

Kit Wines

Wine kits and concentrate-based wines will compete side-by-side with fresh fruit and juice-based wines in all listed categories.

[NOTE: If the kit maker doesn't provide a breakdown of the varieties within the kit, you may enter “Kit” for the variety.]

Label Competition

Label must be crafted by winemaker (or team member) and attached to the bottle of judged wine using the same address and deadline. These will be judged by our certified judges or design professionals. Criteria in judging include: creativity, information content, clarity, artistic appeal, and pizzazz.

Enter only one bottle label per winemaker.

Registering online: Check box on the entry you wish to submit (above varietal breakdown).

Registering via paper: Record the entry number (above your signature) on the official entry forms for the wine label you would like considered.

A copy of the label needs to be emailed to the Amateur Wine Competition chair (awc@americanwinesociety.org) for inclusion in the award announcement and **AWS** publications.

The submitter is responsible for not violating any copyright or trademark protections.

Labels (other)

Winemaker labels may remain on the wine, even if they are not submitted for the label competition. Ensure that our competition label is affixed to the bottle so our staff can properly account for your entry.

Medals

The average scores from the judging panels will decide the medal to a given wine:

- Double Gold (All Judges score in Gold range)
- Gold (17.0-20.0)
- Silver (15.0-16.9)
- Bronze (13.0-14.9)
- No medal (Below 13.0)

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| Membership | Both AWS members and non-members may enter the competition. AWS members receive a discounted entry price. |
| Multiple Entries | A winemaker may enter multiple wines into the competition; there is no limit to the number of wines that a person or team may enter. The same wine may not be entered by two different individuals. A single fermentation made into different final products (based upon residual sugar or finishing treatment) may be entered as two separate wines. |
| Multiple Winemakers | If there is collaboration all persons involved must be named on the entry form and are considered as one entrant. Since this is an amateur competition, no individual or any member of the group should be directly involved with commercial winemaking. |
| Notification of Receipt | Our volunteers periodically go to the reception point to check in wine, not daily. If you're concerned if the wine made it to the reception point, please ensure you have package tracking from your carrier. |
| Packaging | Commercial wine shipping containers should be used. Every reasonable effort will be made to contact entrants whose bottles have broken to make arrangements for sending replacement bottles. |
| Payment | Payment may be done via PayPal (with online registration), check/money order (mailed to registration address), or credit card (called or faxed to AWS offices). DO NOT INCLUDE PAYMENT WITH YOUR WINE SHIPMENT. |
| Re-entering Wine | Wines which received a GOLD or DOUBLE GOLD medal in a previous AWS Amateur Wine Competition are not eligible to be entered. |
| Registration | Registration is mandatory by the deadline at our registration site (preferred), by mail or fax. Online at www.awscompetitions.com/on-line-entry Mail to: American Wine Society Amateur Wine Competition PO Box 889 Scranton, PA 18501 Call payment info to: 888-297-9070 or fax to: 570-344-4825 |
| Results | The Award Winners will be announced at the AWS Conference (Oct 27-29, 2022). Score sheets and appropriate medals will be sent out by the end of November 2022. We will also have the information posted to the AWS website (https://americanwinesociety.org/amateur-wine-competition/) by December 15th. Best of Class awards should arrive by the end of January 2023 (based upon delivery from our awards and engraving company). |

Shipping

NO WINES WILL BE ACCEPTED AT THE COMPETITION—NO EXCEPTIONS.

Wine received between October 15th and the conclusion of judging will be judged but may be flighted separately in mixed categories which may affect the evaluation of the wines.

Place a copy of your wine registration in the shipping box.

It is the responsibility of the entrant to ship or deliver the entry wines to the competition-receiving site in good condition.

It is the entrant's responsibility to follow all applicable laws and regulations regarding the shipment of their samples for evaluation.

Shipping Address

Ship to: Tiger Mountain Services

Attn: Billy Lucyk-AWC

7050 S. 216th St

Kent, WA 98032

NOTE: Include a copy of your online confirmation (or registration form WITHOUT financial information) with each of your shipments

Single Variety

Wines entered as varietals should contain at least 75% of that designated varietal. Wines containing less than 75% of one varietal should be entered as blends. Winemakers must list all varietals and percentage of each.

Sparkling Wine

Fruit or non-grape wines which are sparkling must be entered in the appropriate Sparkling category.

Varieties

Grape varieties are classified as *Vitis vinifera*, Hybrid and Native. Native grapes are those of the following species: *Vitis labrusca*, *Vitis riparia*, *Muscadinia rotundifolia* (formerly *Vitis rotundifolia*), *Vitis rupestris*, or *Vitis aestivalis*.

Vintage

Vintage is typically the year in which the preponderance of the fruit (or similar) was harvested, if known. Non-vintage can be selected for multiple years or unknown vintage. Kit wines with unknown harvest date may choose to add the date fermentation began.