

Entry Rules

Cold Climate Wine Awards (CCWA) 2023



Purpose

1. The purpose of the CCWA is to celebrate, showcase and promote wines made from 100% cold climate grapes grown in Canada.

Criteria

2. The CCWA is open to commercial wineries licensed to manufacture and sell wine in Canada.
3. The wine must be made from 100% cold climate grapes (listed in Appendix A) grown, vinified and bottled in Canada.
4. A minimum of 300 bottles of the wine (750, 500, or 375 ml size) must be available for sale or release in 2023.
5. The wine must have a commercial label (or label that identifies the name of the winery and wine, vintage year, alcohol percentage, residual sugar, and varietal(s)/percentage(s)).

Entry and Shipping

6. There is no limit to the number of wines that may be entered.

7. A wine can only be entered in one category (listed on Enofile Online Wine Competition Management).
8. Wineries must be able to provide evidence of production and provenance of a wine (if required).
9. Wineries entering wine are required to:
 - 9.1 Submit two (2) bottles of each wine in the category entered;
 - 9.2 **Pay the entry fee** of \$33.90 (includes 13% HST) for each wine category entered and **deliver** the wine on or before **April 14, 2023** to:

Cold Climate Wine Awards
c/o Stonehouse Vineyard
21065 Lochiel Road
Alexandria, ON
KOC1A0
 - 9.3 Make payment by e-transfer to info@ccwa.ca or by cheque to Stonehouse Vineyard with CCWA written in the reference line of the cheque (enclosed with shipped wine); and
 - 9.4 Ensure wine is packaged and shipped in sturdy materials (without the use of styrofoam chips or noodles).
10. The CCWA has the discretion to modify wine categories depending on the number of wines submitted (e.g., if five (5) or more wines of the same variety are submitted a single category may be created (e.g., Red – Single Varietal - Sabervois)).
11. The CCWA has the discretion to transfer a wine from one category to another if it has been incorrectly classified or as part of modifying wine categories depending on the number of wines entered.

12. Wines that are submitted are for use in judging at the CCWA and will not be returned (and any unopened bottles may be used by the CCWA for educational or charitable purposes).
13. The CCWA assumes no responsibility for wine damaged or lost during shipping.
14. Entry fees will not be refunded after the wine has been delivered to the CCWA.

Judging

15. Judging will occur on April 28 - 29, 2023 at Stonehouse Vineyard in Lochiel, Ontario (and there will be an awards ceremony and winemakers' luncheon in the afternoon of April 29, 2023).
16. The judges will be experienced in cold climate wine tasting and arranged by the Head Judge.
17. The serving and judging of the wine will be blind (i.e., neither the servers nor judges will know the identity of the wine).
18. Each wine will be assigned a score and rank ordered with judges determining whether to award a Gold, Silver or Bronze medal.
19. Depending on the number of wines entered, Judges will also award Best in Class for each category of wine (e.g., Best White, Best Orange, etc.), and an overall winning Best Wine for the 2023 CCWA.

Appendix A

CCWA

Eligible Cold Climate Grape Varieties

Cold Climate grapes are those that do not require winter protection in Canada. It does not include "warm" climate grapes (i.e., *vitis vinifera* (e.g., Riesling, Cabernet) or "cool" climate grapes (i.e., French hybrids (e.g., Vidal, Marechal

Foch, Leon Millet, Lucie Kuhlmann). If a variety is not on the list, the CCWA may be contacted to determine eligibility and any decision is final.

White	Red
Adalmiina	Baltica
Brianna	Crimson Pearl
E.S. 10-18-14 (Chardonette)	Frontenac (Noir)
Frontenac Blanc	Marquette
Frontenac Gris	Petite Pearl
Itasca	Pionnier
Kay Gray	Prairie Star
La Crescent	Radisson
La Crosse	Sabervois
Louise Swenson	St. Croix
Osceola Muscat	TP 1-1-12
Saint-Cliché	Verona
St. Pepin	
Swenson White	