



2017 FACT SHEET

- WHAT:** The 2017 Oregon Wine Awards is the largest and most prestigious recognition program for Oregon State wine, cider, and fruit wine. This year marks the 9th Anniversary of this lauded celebration of Northwest wine & ciders.
- WHEN:** **Entry Deadline: Monday, April 3, 2017.** (*Entries must be received by this date.*)
Results Released On-Line – June 1, 2017
Award Certificates Mailed – June 22, 2017.
2017 Gold Medal Wine Experience ~ TBA
- WHO:** Past Tasting Panel Participants:
- | | | | |
|----------------------|------------------------|--------------------------|-------------------------|
| Darius Allyn | Master Sommelier | Joel Butler | Master of Wine |
| Doug Charles | Compass Wines | Amy Christine | Master of Wine |
| Fred Dame | Master Sommelier | Jennifer Simonetti-Bryan | Master of Wine |
| Doug Frost | MS / MW | Dr. Thomas Henick-Kling | WSU |
| Jeff Lindsey-Thorsen | RN 74 | Dan McCarthy | McCarthy & Schiering |
| Chris Miller | Master Sommelier | Rebecca Murphy | Dallas Int'l Wine Comp. |
| Barb Philip | Master of Wine | Thomas Price | Master Sommelier |
| Tim O'Brien | Salty's Seafood Grills | Mark Takagi | Metropolitan Markets |
- HOW:** Wines from recognized Oregon AVAs only – includes OR AVA's extending into Washington. Evaluation is held single blind in variety and retail price tiers.
Awards: Double Gold/Gold/Silver/Bronze ~ Grand Awards of Excellence.
- COST:** **ENTRY DEADLINE ~ Monday, April 3, 2017 ~ \$60.00 Entry Fee per Entry**
Please submit (3 ea) 750 ml. bottles Dry Table Wine, Sparkling Wine or Cider
(3 ea) 375 ml. or 500 ml. bottles of Dessert Style Wine per category entry.
Checks Payable to: CHANNEL ONE PRODUCTIONS
Credit Card Payments on-line.
- SHIP TO:** **Oregon Wine Awards**
c/o ESQUIN WINE STORAGE / 2700 Fourth Ave South, Seattle, WA 98134
- CONTACT:** Christopher Chan ~ Executive Director, Oregon Wine Awards
1733 45th Ave SW, Oregon, WA 98116
206-853-4677 / wine@Oregonwineawards.com

Please notify us by e-mail when shipping entries and include Entry Forms & Fees by Check or include PayPal Receipts with all wine samples per shipment: wine@Oregonwineawards.com

Entry Criteria & Category Guidelines

* Categories Separated by Suggested Retail Prices *

\$20.00 & Under / \$20.01 – \$35.00 \$35.01 & Over

Diamond of The Decade: Recognizing world-class wines from 2007 Vintage.

- 07BDX 2007 Bordeaux Style Blends
- 07CAB 2007 Cabernet Sauvignon
- 07MER 2007 Merlot
- 07PNOIR 2007 Pinot Noir
- 07RHONE 2007 Red Rhone Style Blend
- 07SYR 2007 Syrah

Dessert Style Wines, Dessert Fruit Wines, Ciders & Perries

- DCID Dessert Style Cider
- DICE Ice Wines – All Varieties (Vinifera & Non-Vinifera)
- DLATE Late Harvest – All Varieties (Vinifera & Non-Vinifera)
- DFORT Fortified Wines (Vinifera & Non-Vinifera)
- DFRUIT Dessert Style Fruit Wines
- DPEAR Dessert Style Perry
- MEAD All Styles of Mead

Rosé, Ciders & Dry Fruit Wines

- SROSÉ All styles of Single Variety Rosé wines
- BROSÉ All styles of Blended Variety Rosé wines
- FROSÉ All styles of Fruit Rosé or Blush.
- FRUIT All styles of Dry Fruit Wines.
- SFRUIT All styles of Fruit Wines with Residual Sugar
- CIDER All styles of Apple Ciders
- PEAR All styles of Pear Ciders
- BCIDER Any Cider with Non-Fruit Flavors Added.
- BPEAR Any Perry with Non-Fruit Flavors Added.
- SPKCID All style of Sparkling Apples Ciders
- SPKPEAR All styles of Sparkling Perries

Sparkling Wines

- SPARKD Dry Sparkling Wines (Brut Zero, Brut)
- SPARKO Off-Dry Sparkling Wine (Extra Brut, Demi-Sec)
- SPARKS Sweet Sparkling Wines (Demi-Sec or Sweet)

Entry Criteria & Category Guidelines

Still White Wines

- WALBA Albariño
- WALIG Aligoté
- WBORD Bordeaux Style Blends of : Sauvignon Blanc, Sémillon, Muscadelle
- WCHAB Chablis Style Chardonnay – Stainless / Neutral Oak
- WCHAR Chardonnay – New or Seasoned Oak
- WGEWZ Gewürztraminer
- WMARS Marsanne
- WPINO Pinot Gris/Pinot Grigio
- WPROP Proprietary Blends
- WRIES Riesling: Dry or Residual Sugar (list RS per entry)
- WRHON S. Rhone Blends: Bourboulenc, Grenache Blanc, Marsanne, Picpoul, Roussanne, Viognier, etc...
- WROUS Roussanne
- WSAUV Sauvignon Blanc
- WVARI All Other White Varietals
- WVIOG Viognier
- WILD Non-Vitis vinifera Varieties

Red Wines

- RBARB Barbera
- RBORD Bordeaux Blends: Cab Sauv., Cab Franc, Merlot, Petite Verdot, Malbec
- RCAB Cabernet Sauvignon
- RCINS Cinsault
- RFRANC Cabernet Franc
- RGAM Gamay Noir
- RGREN Grenache
- RMAL Malbec
- RMER Merlot
- RMOUR Mourvèdre
- RNEBB Nebbiolo
- RPINO Pinot Noir
- RPROP Proprietary Blends
- RHONES S. Rhone Blends: Grenache, Mourvèdre, Cinsault, Cunoise, Syrah
- RSANG Sangiovese
- RSYRAH Syrah & Northern Rhone Style Syrah
- RTEMP Tempranillo
- RVARI All Other Red Varietals
- RWILD All Non-Vitis Vinifera Red Grape Wines.
- RZIN Zinfandel / Primitivo

Frequently Asked Questions

- **Q: Why Should I Enter?**
- **A:** The TASTENW Wine & Cider Awards are celebrated by consumer and industry alike as the premier PNW wine and cider evaluation and awards program. This recognition offers talking points and accolades that represent the best in world-class Washington, Oregon and Idaho wine, cider, perry, fruit agriculture and viticulture.

- **Q: How are the Wine & Cider Awards Promoted?**
- **A:** Results are published on-line at www.TASTENW.com. Results are sent to local, regional and national newspapers. Announcements featured in Washington Tasting Room Magazine, Great Northwest Wine and Wine Press NW.

- **Q: How Many Wines/Ciders May I Enter?**
- **A:** There is no limit to the number of entries - you may submit wine/ciders from past vintages and past evaluations.

- **Q: May I Enter Multiple Wines/Ciders from Different Wineries/Ciderhouses on Same Form?**
- **A:** NO. Please include One Entry Form per Each Winery/Cidery Name. With thousands of wines and hundreds of entries, this helps us ensure your samples are properly checked, processed and evaluated.

- **Q: What is a Tech Sheet?**
- **A:** Tech sheets provide us with pertinent information such as variety composition, vineyard sources, residual sugar, appellation information, fruits, blends and any added flavors or colors. Please include these with your entries.

- **Q: How Can I Pay Entry Fees?**
- **A:** Pay by check included with shipment (Payable to: CHANNEL ONE PRODUCTIONS) or by Credit Card with On-line Entry at: www.SeattleWineAwards.com / www.OregonWineAwards.com / www.IdahoWineAwards.com

- **** If Needed Mail Checks to: Channel One Productions 1733 45th Ave SW, Seattle, WA 98116-1910 ****

- **Q: What is the 2007 Diamond of the Decade Wine?**
- **A:** This year we will evaluate Bordeaux, Red Rhone, and Proprietary Style Blends, Cabernet Sauvignon, Merlot, Pinot Noir and Syrah from the 2007 Vintage to recognize and celebrate quality and longevity.

- **Q: May I Hand-Deliver my Entries?**
- **A:** YES. UPS, Fed-Ex or Hand delivery is welcome to Esquin Wine & Spirits. Please ensure your boxes are well marked / labeled / identified and secure with tape and include a copy of your Entry Form, Tech Sheets and Check or Payment Receipt by April 3, 2017.

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- **Q: Award Certificates & Corrections?**
- **A:** Please ensure handwriting is clear, legible and correct. Results are posted June 1. Unfortunately, ‘to err is human’...and mistakes happen. We make every effort to be concise and request your corrections to us by June 10. Medals are not available at this time.
- **Q: How do I Register for the 2017 Gold Medal Wine Experience?**
- **A:** Registration opens June 1 on-line. Space is limited. First Paid / First Reserved.

Please notify us by e-mail when shipping entries and include Entry Forms & Fees by Check or include PayPal Receipts with all wine samples per shipment: wine@Oregonwineawards.com