

oregon[®]

wine competition

Call for Entries

April 2 – June 15

Delivery deadline

June 29

Judging

Aug 4 – 5

Judges' Forum

Aug 5

Medal Celebration

Aug 23

{celebrating Oregon's finest wines}

100%
of Money
Raised Benefits



Children's
Miracle Network
Hospitals



Oregon Wine Competition[®]
Call for Entries – April 2 to June 15, 2018
Judging August 4-5, 2018

You are invited to submit up to five of your finest wines to the 2018 Oregon Wine Competition[®]. Entries are accepted April 2 to June 15 and judging will be held over the weekend of August 4 and 5, 2018. Last year, 103 Oregon licensed wineries, representing 13 Oregon AVAs, entered over 350 wines and showcased over 45 different varietals. The Oregon Wine Competition[®] celebrates the full breadth and depth of Oregon wines and is affiliated with the Oregon Wine Experience[®], one of Oregon's premier destination wine and culinary events for charity. Last year, more than 3,600 attended with over \$1,000,000 raised for children's health.

The Oregon Wine Competition[®] brings the most renowned and celebrated wine judges to this blinded judging format. This year, the panel once again includes four Masters of Wine and two nationally known wine writers. The medal winners from this competition represent the best wines produced from 100% Oregon sourced grapes and will receive year-round exposure through Oregon Wine Experience[®] events and promotions. Please refer to the checklist on page 3 to enter your wines.

Checklist For Entering Your Wines Into The Competition:

Wineries may submit and pay for their Oregon Wine Competition[®] entries via Enofile Online (www.theoregonwineexperience.com) through **Friday, June 15, 2018**. Each entry is \$60 and there is a limit of 5 entries per winery. Please note that there is a **limit of 350 total wine entries** that will be accepted this year before the competition entry deadline.

All wines for the Oregon Wine Competition[®] must be delivered by **Friday, June 29, 2018**. Please see the Delivering Wine section for more information.

Competition results will be announced at the Oregon Wine Experience[®] Medal Celebration event, **Thursday, August 23rd, 5:30 PM - 9:30 PM**. Please see www.theoregonwineexperience.com/medal-celebration for more information.

If you wish to pour your wines for the public at the Oregon Wine Experience[®] Grand Tasting event, **Sunday, August 26th, 2:00 PM - 5:00 PM**, please refer to the Table Reservation section for more information. Please note that there are a limited number of tables available.

Award winning wines will be featured at a variety of wine and culinary events throughout the week of **August 23-26, 2018**. Please see the important section below regarding your commitment to the Oregon Wine Experience[®], if your wine is awarded a medal.

IMPORTANT: Please read the following section before entering your wine.

Requirements For Gold Medal or Higher Awarded Wines:

- 1.** Wineries are required to pour their Gold Medal or higher awarded wine(s) at the Oregon Wine Experience® Grand Tasting event, Sunday, August 26th, 2:00 PM - 5:00 PM.
 - a.** Please refer to the Table Reservation section below for more information on procuring a table to pour at the Grand Tasting event.
 - b.** If a winery is unable to pour the awarded wine(s) at the Grand Tasting event, the winery must supply one (1) case of each Gold Medal or higher awarded wine, which will be poured on the winery's behalf by Oregon Wine Experience® representatives.

- 2.** Wineries are required to donate one (1) case of each Gold Medal or higher awarded wine to the Asante Foundation and Children's Miracle Network (Asante Foundation's Federal Tax ID - #93-6087366).
 - a.** Your winery will receive significant exposure from this donation, as your award winning wine will be featured in multiple wine and culinary events presented by the Oregon Wine Experience® with all proceeds benefiting Asante Foundation/Children's Miracle Network. Please see www.theoregonwineexperience.com/the-event/ for more information on the events.
 - b.** The winery will receive two (2) tickets to select Oregon Wine Experience® events (event RSVP required by August 15th).
 - c.** Depending upon attendance demands, wineries may be asked to sell one (1) additional case of their Gold medal or higher awarded wine to Asante Foundation at their wholesale price.

IMPORTANT: Please read the following section before entering your wine.

Requirements For Silver Medal or Higher Awarded Wines:

1. Wineries are required to donate one (1) case of each Silver Medal awarded wine to the Asante Foundation and Children's Miracle Network (Asante Foundation's Federal Tax ID - #93-6087366).
 - a. Your winery will receive significant exposure from this donation, as your award winning wine will be featured in multiple wine and culinary events presented by the Oregon Wine Experience® with all proceeds benefiting Asante Foundation/Children's Miracle Network. Please see www.theoregonwineexperience.com/the-event/ for more information on the events.
 - b. The winery will receive two (2) tickets to select Oregon Wine Experience® events (event RSVP required by August 15th).
 - c. Depending upon attendance demands, wineries may be asked to sell one (1) additional case of their Silver medal awarded wine to the Asante Foundation at their wholesale price.

IMPORTANT DATES

The Oregon Wine Competition[®] is accepting entries for the 2018 competition event between April 2nd and June 15th, or until 350 total entries are received. The competition partners with Enofile Online, the standard in wine competition management since 2001. The registration process, submissions, and reporting will all be handled via Enofile Online. This year's panel of renowned judges is listed at the end of this Guide and similar information can be found at www.theoregonwineexperience.com/wine-competition

Please take a moment to review all of the information below before submitting your wine(s) into the competition.

2018 Oregon Wine Competition[®] - Calendar of Events

Monday, April 2nd	Competition entry period begins
Friday, June 15th	Competition entry period ends
Friday, June 29th	Wine delivery period ends
Saturday, August 4th	Competition judging
Sunday, August 5th	Competition judging
Sunday, August 5th 6:00 PM – 8:00 PM	Judges' Reception & Panel Forum for participating wineries Bigham Knoll, Jacksonville, OR
Thursday, August 23rd 6:00 PM – 9:00 PM	Oregon Wine Experience [®] Medal Celebration – Medal winners are announced and awards presented
Sunday, August 26th 2:00 PM – 5:00 PM	Oregon Wine Experience [®] Grand Tasting – An opportunity for participating wineries to showcase their wines to 800+ attendees.

A full description of these events, as well as all other Oregon Wine Experience[®] events, are available at www.theoregonwineexperience.com/the-event/

Eligibility

- Only Oregon licensed wineries are eligible.
- All wines entered into the competition must be composed of 100% grapes grown in officially recognized Oregon AVAs and have TTB-approved labels.
- Each winery is limited to a total of 5 entries for the competition.
- Please note that there is a limit of 350 wine entries that will be accepted this year before the entry deadline.
- Wines awarded a medal from a previous Southern Oregon World of Wine competition or Oregon Wine Competition[®] are not eligible.

How to Enter

1. Online entry at www.theoregonwineexperience.com.
2. Choose 2018 Oregon Wine Competition.
3. Log in to your account or select "Register" to set up a new account.
Please contact Enofile Online (enofileonline.com/contact) for issues pertaining to login or registration.
4. Register your wines for the competition.
5. Ship or deliver your wine by June 29th with a copy of your online receipt.
See the Delivering Wine section below.

Table Reservations

If you wish to pour your wines at the Oregon Wine Experience[®] Grand Tasting Event, Sunday afternoon, August 26th, we recommend you reserve a table as there are a limited number of tables available for the event. The table reservation fee is \$50 and can be purchased during the online entry process. After August 15th, if tables are available, the fee will increase to \$100. Table proceeds will also benefit Children's Miracle Network.

Entry Substitution or Cancellation

Wine competition entries may be substituted or cancelled between Monday, April 2 and Friday, June 15, 2018. Following a cancellation confirmation with the winery, a refund of entry fees will be credited. If a shipment has been made prior to substitution or cancellation, the winery is responsible for return shipping charges.

Delivering Wine

Please supply four (4) bottles of each wine entered into the competition along with a copy of your entry receipt. The wines are to be delivered to the following address:

SHIP TO: Oregon Wine Competition

c/o Bruce Nicholson
525 Bigham Knoll
Jacksonville, OR 97530

PHONE: (541) 864-1654

EMAIL: info@oregonwinecompetition.com

If wine entries are shipped in more than one box, please indicate the sequence on the box to ensure all entries are received. For example, Box 1 of 3, Box 2 of 3, etc.

All wine must be delivered before 5:00 PM on Friday, June 29, 2018.

If you are delivering your wine, deliveries may be made on or before the due date, Monday through Friday between 9:00 AM and 3:00 PM at the Ship To: address shown above.

Medal Awards

- Only Gold and Silver medals are awarded.
- A Gold medal is awarded to any wine that receives 18 to 20 points on the American Wine Society (AWS) 20-point scoresheet from any two (2) of the three (3) judges on a panel. Gold medal wines have exceptional quality and exhibit excellent typicity, balance, and structure. Any wine receiving 18 to 20 points from all three (3) judges on a panel is awarded a Double Gold medal.
- A Silver medal is awarded to any wine that receives 16 to 17.5 points on the AWS 20-point scoresheet from a minimum of two (2) of the three (3) judges on a panel.

Best of Show Awards (“Sweepstakes Award”)

The Best of Show award is presented in three (3) categories:

- White wines (excluding blush, sparkling, and fortified/sweet/late-harvest)
- Red wines (excluding blush, sparkling, and fortified/sweet/late-harvest)
- “Specialty” which includes blush, sparkling, and fortified/sweet/late-harvest wines

The candidates for the Best of Show award are the wines that have been awarded the highest-level medal in each category using the following ordered sequence:

1. Double Gold
2. Gold
3. Silver

Therefore, any wines awarded a Double Gold medal become the Best of Show candidates and eliminate any wines at lower levels. Similarly, if no Double Gold medals are awarded, then all Gold medals wines become Best of Show candidates, etc.

Independence

All wine entered into the competition will be subject to independent control and verification. No one with a direct winery affiliation will be involved in receiving, storing, preparing the wines for the competition, nor be allowed in the judging room during the competition. Bruce Nicholson of the ACA Compliance Group, a firm that specializes in standards compliance and verification services, shall manage this year's competition.

Additional Information

Please visit the Oregon Wine Experience[®] web site at www.theoregonwineexperience.com to learn more about this week-long event which features a variety of unique wine and culinary experiences designed to promote Oregon wines and raise funds for children's healthcare. All proceeds from the Oregon Wine Experience[®] events and the Oregon Wine Competition[®] go to the Asante Foundation, a 501(c)(3) charity, and designated Children's Miracle Network hospital.

Winery specific information for the 2018 Oregon Wine Experience[®] can be found at www.theoregonwineexperience.com/connect/wineries/

If you have questions regarding the Oregon Wine Competition[®], please contact:

Bruce Nicholson
Oregon Wine Competition[®] Chairman
(541) 864-1654
info@oregonwinecompetition.com

or

Jacob Colmenero
Asante Foundation
541-789-5025
Jacob.Colmenero@asante.org

2018 Oregon Wine Competition[®] Judges



Joe Roberts

Joe is the founder of 1 WineDude.com, which since its inception in 2007 has become one of the most influential and popular wine blogs in the USA. He holds the Level 3 Advanced Certificate in Wine & Spirits from the Wine & Spirit Education Trust, and the Certified Specialist of Wine qualification from the Society of Wine Educators. Joe is frequent masterclass speaker and wine judge at competitions in both the USA and abroad, Joe has also written about wine for a diverse set of publications, including Parade, Playboy.com, SOMM Journal, Palate Press and The Guardian UK.



Ashley Hausman Vaughters, MW

Ashley Hausman Vaughters MW came into the wine industry in 2008 while completing her Masters in English and American Literature at New York University. She moved to Denver, Colorado, in 2009 to manage Little's Fine Wine & Spirits. In 2013, she took a position in import distribution for Old World Wine Imports, which she still represents, in addition to an artisan domestic portfolio: Craft Wines. Ashley currently teaches for the Wine Education Institute and conducts many private and public events through her own education/consulting business, Mistral Wine Co., which she formed in 2014. Former and present clients include Rocky Mountain PBS, Denver Museum of Nature and Science, Alliance Francaise, The Italian Institute and Liv Sotheby's International. Recently, Ashley was awarded the Commanderie de Bordeaux aux Etats Unis Scholarship for outstanding performance in the IMW's North American Education Programme. She also serves on the Colorado Wine Industry Development Board, for whom she is Chair of the Legislative and Business Development Committee as well as Secretary. When she is not teaching, selling or drinking wine, she can be found reading, writing, running, cooking or obsessing over her dog. You can find her on Twitter/Instagram by the handle: vinovaughters.



Liza Zimmerman

Liza Zimmerman has been writing, educating and consulting about wine and food for more than two decades. She is principal of the San Francisco-based Liza the Wine Chick consulting firm and regularly contributes to publications such as Wine Searcher, Wine Business Monthly, Decanter and Wine Business International. She has also worked almost every angle of the wine and food business: from server and consultant to positions in distribution, education and sales. She has visited all the world's major wine growing and spirits producing regions—50 plus countries and counting—and holds the Diploma of Wine & Spirits (D.W.S). For more information see lizathewinechick.com.

2018 Oregon Wine Competition[®] Judges



Joel Butler, MW

As one of the first two resident American Masters of Wine (1990), Joel Butler, MW, has had a long and varied career in the wine industry.

Joel Butler graduated from Stanford University with a B.A. in History, also attending university in Florence Italy. Later, he received a Masters Degree in European History from the University of Colorado. From the fall of 1972, when he returned to Europe to learn the wine business spending many months visiting wine producing regions, participating in the harvest in Burgundy, and gathering information, he has never ceased his involvement in the wine industry over the last 40 years. His visits and meetings with winemakers and wineries globally have continued, and are especially important now that he is a wine-merchant again, and continuing his educational functions with WSET.

Over the decades, Joel has been a retail and restaurant wine buyer/manager, an importer/distributor for a small San Francisco wholesaler, the National Manager and Director of Education for Diageo Chateau and Estate Wines and Ste Michelle Wine Estates respectively, and now a partner in WineKnow LLC in Seattle, WA, a full-time education and consulting company. WineKnow teaches WSET and French Wine Society courses, among others and counsels importers, retailers and producers.

In January 2015, Joel became co-owner of **World of Wines, Redmond**; a fine wine merchant and wine bar near Seattle, featuring over 900 selections from around the world.

In 1977, Butler started writing professionally on wine for VINTAGE magazine. Subsequently, he wrote for FRIENDS OF WINE, THE INTERNATIONAL WINE CELLAR, INDEPENDENT ON SUNDAY, the LA TIMES, and a regular column in the CONTRA COSTA TIMES, among others. Currently he is a Contributing Editor to the highly regarded International Wine Review ([I-winereview.com](http://winereview.com))

Joel first book with Dr Randall Heskett: Divine Vintage: Following the Wine Trail from Genesis to the Modern Age was published by MacMillan Palgrave. Research in the Near East, as well as Greece and Italy required many months of travel, which continues, in the hopes of offering a second, updated edition of the book. It has received positive reviews and was voted by Gourmand International UK best wine book of 2012. Butler has also been a participant in the 'Origins of Wine Civilization' program, last year at the Smithsonian.

Joel has been a highly regarded wine judge, for decades globally, most recently at the International Wine Competition, Bucharest; as a Senior Judge at the International Wine Challenge and Decanter World Wine Awards in London; the Dallas Morning News Competition, the Seattle Wine Awards, and in 2017 at the Gansu Province China Wine Competition. He began making wine (non-commercially) in 1980, producing many award-winning wines at the California State Fair and Orange County Fair.

He is a member of the Institute of Masters of Wine, teaches on the annual North American seminar program, as well as being a Panel Chair and Examiner for the Masters of Wine Exam.

2018 Oregon Wine Competition[®] Judges



Nigel Sneyd, MW

Nigel Sneyd started working in wine at just seventeen years of age and never looked back. He completed his first Oenology degree at Charles Sturt University in Australia and his second at the Université de Dijon in France, where he obtained his Diplôme National d'Oenologue as Dux of his year. His time in France also allowed him to complete internships at Domaine Dujac in Burgundy, Champagne Krug and INRA, as well as become fluent in French.

Nigel worked as Winemaker for Evans and Tate in Western Australia and then managed the AWRI's Extension and Advisory Services while simultaneously working with Tony Laithwaite's Flying Winemakers program in France during its nascent years. He completed his MBA from Monash University before settling in France, firstly as Director of BRL Hardy's Domaine de la Baume and later as Director of a negociant business specializing in high-end appellation wines from the Languedoc.

Twelve years ago, Nigel moved to London to join E & J Gallo's International Winemaking group and recently relocated to California, where he is currently a Director of that division. His responsibilities exposed him to winemaking in Italy, Spain, Germany, South Africa, California, Argentina and New Zealand. During that time he embarked on the MW journey where he found that every day and every tasting brought new learning's and new friendships through the incredibly diverse, cultivated and knowledgeable alumni of the Institute. Nigel's many years of experience frame his passion for the myriad new possibilities and opportunities that continually emerge in this exciting and ever-evolving environment.



Patrick Farrell, MW, MD

Patrick graduated from the University of Rochester in 1977 with an honors degree in biology, magna cum laude and phi beta kappa. As an undergraduate, Patrick did research in both microbiology and biochemistry, which he also taught as a teaching assistant. In 1982, he graduated with a medical degree from the University of Rochester School of Medicine. Patrick completed residencies in internal medicine and ophthalmology at Cornell's teaching hospitals in New York City and finished his medical training at the University of Southern California, where he was a fellow.

Upon moving to California in 1988, Patrick purchased his first wine book and began visiting California wineries. This led to more book purchases and winery trips to regions outside of California. In 1993, he attended the annual Society of Wine Educator's Conference, his first formal wine education experience. Having caught the 'wine bug', Patrick passed the Society's "Certified Wine Educator" credential in 1994 and served as the 1995 conference's program chairman. His involvement and certification in wine education gained Patrick admission into the Master of Wine program in 1995. In 1998, he completed the Master of Wine credential, being the first physician in the world to gain this distinction.

Patrick has been actively involved in the Institute of Masters of Wine as an educator, examiner, mentor and board member of the Institute's North American entity. He has taught master of wine seminars on three continents and has traveled throughout the world of wine to all the major wine regions. He has judged wine competitions and written chapters in wine texts. Patrick has lectured extensively on a range of wine topics including wine tasting, blind wine tasting, quality control, and wine and health. Patrick is CEO of the BevWizard Company, which makes a consumer device he co-invented and patented that decreases the bitterness and harshness found in tannic beverages, such as red wine and many wood-matured spirits. He also serves as a consultant to wine importers, wholesalers and retailers in Southern California.



2018 Schedule of Events

- oregon wine competition[®] aug 4 & 5
- medal celebration aug 23
- oregon wine university classes Year-round
- founders' barrel auction aug 24
- miracle auction & salmon bake aug 25
- ultimate vintner dinners august 23 & 24
- grand tasting aug 26

more information, tickets & sponsorship opportunities:
theoregonwineexperience.com