

**Invitation to Participate in the**

1st Annual International Kind Wine Competition and Public Tasting

Saturday November 6, 2016

The 1899 Grand Ballroom

Flagstaff, Arizona

August 2016

Dear Wine Colleague,

We are pleased to inform you that the 1st annual sustainable packaging wine competition has been scheduled for Saturday November 6, 2016, at the 1899 Restaurant Grand Ballroom in Flagstaff AZ. The Kind Wine Competition (KWC) is the first International competition focusing exclusively on wine sold in sustainable packages. Box wine, can wine, tetra packs, and kegs. All of which are biodegradable, reusable or recyclable, lowering their overall carbon footprint.

We have several goals we wish to accomplish through this competition. First, to educate the consumer that quality wine doesn’t have to come out of a bottle. We also wish to recognize and award the wineries making the effort to address the need for sustainable packaging.

Vinifera, and Hybrid grape varietals, packaged sustainably on a commercial scale are requested. The wines will be catorgized and tasted blind with a panel comprised of top palates and professionals. Double Gold, Gold, Silver and Bronze medal awards will be given as well as, Best of Class award and Best of Show award.

Wines will also be presented at a public tasting and fund raising event directly following this year’s competition and will include the “People’s Choice Award”. Proceeds will go to the Northern Arizona University’s Office of Sustainability Foundation Fund (501c3). The environmental benefits of sustainable packaging will also be showcased at the public tasting event. We encourage your participation to help promote the evolution of packaging in the wine industry. Maximum effort will be given to publicize and promote the competitions’ winning wines and sustainability efforts.

If you are interested in submitting wine to the blind tasting competition, please register online at: **nau.edu\KWC**

**~** Cost of entry: $25 for each wine submitted. Payment is accepted by check at the address listed below, or by credit card on our website.

**~** Send 2-3L or equivalent amount of each wine submission. Keg samples will be permissible using growlers.

**~** Please fill out the attached submission form **in full** and include with your package complete with payment by October 1, 2016.

**~** For the category involved with pricing, it is based on MSRP.

**~** The product must be currently available in the calendar year of 2016 or by November 1, 2016.

**~** All entries must have a minimum production of 75 cases or equivalent volume, for commercial availability.

**~** Reds must have vintage dates of 2012, 2013, 2014, and 2015. Whites must have the vintage dates of 2013, 2014, or 2015. Roses must be from 2014 or 2015. Non Vintage wines are acceptable.

**~** All products must be in sustainable bag in the box, box, tetra, cans or kegs. (Anything not in a single use disposable glass bottle)

**~** Submissions receiving deadline is Monday October 3, 2016. For more information contact: Diane Williamson @ 928-707-0811 or [diane@winelinks.com](mailto:diane@winelinks.com).

Shipping Address:

**Kind Wine Competition**

**Northern Arizona University**

**Campus Supply, Bld 77**

**501 E Pine Knoll Drive**

**Flagstaff, AZ 86011**

Categories are all single varietal reds, whites, and blends. Sparkling all types and Roses, Desert Wine (red or white) all types. Panels of wine experts will conduct a blind judging. The Chairman and Chief Judge Mr. Jim Wallace, and the Executive Director, Ms. Diane Williamson, will approve the qualifications of judges before each competition.

Each wine entered receives a unique ID number. The judges shall never see the wine container until the competition is complete.

Our system is comprised of panels with 5 judges each. Each panel will consist of one Anchor Judge, assigned by the Chief Judge, who directs the conduct and pace of the panel, and records the scores and awards.

Each flight is designed to have about six wines of the same class and price (variety or style) the residual sugar content will be revealed as well.

**MEDAL AWARD RULES:**

**DOUBLE GOLD** = UNANAMUS JUDGING PANEL ALL GOLD

**GOLD** = 3 OR 4 GOLD VOTES, CONTINGENT UPON ALL MEDAL VOTES

**SILVER** = 3 OR MORE SILVER OR GOLD VOTES, CONTINGENT UPON ALL MEDAL VOTES

**BRONZE** = 3 OR MORE BRONZE OR SILVER MEDAL VOTES

**BEST OF CLASS** =ALL GOLD OR DOUBLE GOLD WILL BE JUDGED BY CATEGORY TO DETERMINE- THERE WILL BE 5 CATAGORIES (RED, WHITE, ROSE, SPARKLING AND DESSERT)

**BEST OF SHOW** = ALL BEST OF CLASS ARE TASTED TO DETERMINE OVERALL BEST WINE OF THE COMPETITION- ALL JUDGES WILL VOTE ON EACH BEST OF CLASS WINNERS TO DETERMINE OVERALL WINNER

**JUDGES RULES:**

~The Pit Cru area behind CLOSED DOORS is totally off-limits to judges until after the Wines of Year awards are determined. MEMBERS OF THE PIT CRU MUST BE TREATED WITH THE UTMOST RESPECT AND COREDIALITY.

~Judging attitudes should be positive, courteous and congenial - without disparaging comments or raucous behavior. As a judge you should spit as much of the wine you taste as possible to avoid any mild impairment to your judging abilities. Avoid gestures, sounds and remarks during the tasting which may influence fellow panel members. Questions, comments or needs during tasting should be quietly addressed to the Anchor Judge or the Chief Judge.

~Judges may utilize any personal manner of wine evaluation that works best for them as long as the result is expressed as Gold, Silver, Bronze or No Medal. Anchor Judges will poll each wine after each flight. Three judges’ no-medal votes disqualify a wine from winning a medal; such discordant judgment will be further deliberated, with the fellow judges until mutual agreement about the wine has been reached. However, avoid prolonged deliberations- cooperate with the Anchor Judge to keep pace. If this is not possible, the chief Judge must be consulted, and he will break any unresolved issue, or tie.

~In order to provide feedback to the winemaker, especially if a wine did not medal, we will compile your tasting notes anonymously, and provide them to the winery upon request. Be concrete and detailed but refrain from disparaging comments, and give stylistic or technical suggestions if you feel competent to do so.

“Think outside the bottle”

Thank You,

Dave & Diane Williamson

D&DW Wine Consulting LLC

Competition Chairpersons

Ellen Vaughan

NAU Office of Sustainability

President, Competition Co-Chairperson



**Kind Wine Competition Judging Entry Form 2016**

**Winery, Group or Importer NAME:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Please use a separate entry form for each label brand or winery name)

**Mailing Address:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**State or Province:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Contact Person/Title:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Contact Phone:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Website:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_(please print clearly)**

All fields must be completed to be judged and accurately appear in all “KWC” materials, media and awards

***ONLY SUSTAINABLE PACKAGING ALLOWED*:** BOX, BAG IN BOX, TETRA, CAN, KEG **(**e.g. 3L box, 1.5 Tetra, 8oz. can, kegs- (growlers are the only acceptable submission substitutes for kegs)

IMPORTED TABLE WINES:Designate Country of origin under SPECIAL DESIGNATION

**INTERNATIONAL TABLE WINES:** (e.g. Cabernet Sauvignon, Merlot, Cabernet Franc, Pinot Noir, Concord, etc…)

**U.S.RETAIL**

**ALL RED VARIETALS:** AVA SPECIAL DESIGNATION VINTAGE SUGAR (%) PACKAGING PRICE ALCOHOL %

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**PROPRIETOR'S RED BLEND / "RED MERITAGE" (**Enter the Wine’s Generic Label Name & primary grape varieties**):**

AVA SPECIAL DESIGNATION VINTAGE SUGAR (%) PACKAGING PRICE ALCOHOL %

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**ALL WHITE VARIETALS: (**e.g. Chardonnay “designate **oaked or unoaked**,” Riesling, Sauvignon Blanc, Vidal, Niagara, etc.) AVA SPECIAL DESIGNATION VINTAGE SUGAR (%) PACKAGING PRICE ALCOHOL %

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**PROPRIETOR'S WHITE BLEND / "WHITE MERITAGE" (**Enter the Wine’s Generic Label Name & primary grape varieties**):** AVA SPECIAL DESIGNATION VINTAGE SUGAR (%) PACKAGING PRICE ALCOHOL %

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**ALL BLUSH VARIETALS / ROSÉ BLENDS: (**e.g. White Zinfandel, White Merlot, Generic proprietary names, etc.**)**

AVA SPECIAL DESIGNATION VINTAGE SUGAR (%) PACKAGING PRICE ALCOHOL %

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**DESSERT WINES:** (Late Harvest, Ice Wine, Fortified Wine or other Dessert Styles):

AVA SPECIAL DESIGNATION VINTAGE SUGAR (%) PACKAGING PRICE ALCOHOL %

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**ALL SPARKLING WINES:** (Please note dosage as: Natural, Brut, Extra Dry, Demi-Sec or Sweet)

AVA SPECIAL DESIGNATION VINTAGE SUGAR (%) PACKAGING PRICE ALCOHOL %

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wine competition rules

**​1. Entry Qualifications and Conditions:**

1. Any commercial wine produced by a professional winery in sustainable packaging may be entered.

2. There is no limit to the number of entries per winery.

3. No wine may be entered more than once in the same year by an entrant, even if it is marketed under different labels.

4. Each winery winning a Double Gold medal award agrees to provide the Kind Wine Competition an additional sample for promotional purposes.

**2. Sending Your Entry Form and Fee(s):**

**SHIP ALL ENTRIES, COMPLETE WITH SUBMISSION FORM AND PAYMENT, BY JULY 8, 2016 to:**

**Kind Wine Competition**

**Northern Arizona University**

**Campus Supply, Bld 77**

**501 E Pine Knoll Drive**

**Flagstaff, AZ 86011**

**For personal delivery please call Ellen Vaughan (928) 523-1791**

PAYMENT

The entry fee is $25 per wine entered.

If paying by credit card you may email your completed entry form and payment information to [Ellen.Vaughan@nau.edu](mailto:Ellen.Vaughan@nau.edu) or enter online at [nau.edu\ HYPERLINK "http://www.kwc.org/"KWC](http://www.kwc.org/)

If paying by check, make payable to: NAU Office of Sustainability and mail with entry form to:  
Ellen VaughanNorthern Arizona University

PO Box 6016

501 E Pine Knoll Drive

Flagstaff, AZ 86011

TOTAL NUMBER OF ENTRIES\_\_\_\_\_\_\_\_\_\_\_\_X $25.00 = $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**TOTAL AMOUNT ENCLOSED = $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Medals will be available to order for 2016 Kind Wine Competition Wine Award winners. These die-cast medals are only available in gold, silver or bronze and cost $8 each to cover shipping costs. To order medals, use the ***online form.*** Winners can also request frame-able awards for winning entries. These graphics files will be emailed at no charge, ready for printing, trimming and framing in a standard 8 X 10-inch frame. To request frame-able awards, please do so by emailing **-----------------**. Graphics files for use in promoting your winning entries, including the Kind Wine Competition Wine Awards logo, can be found [**here**](http://www.savornw.com/press).

Medal results are sent to major wine and food media throughout the country and a complete list of medal winners along with judges’ Double Gold tasting notes are published on the NAU website at nau.edu\KWC Medal winners will receive a striking medal award for bottleneck display. Bottle stickers are also made available to medal winners online. Additional winery promotion is also supported by many Kind Wine Competition tasting events.