

Colorado Governor's Cup

Colorado Wine Competition 2016



produced by the Colorado Wine Industry Development Board

Once again, thank you to Gov. John Hickenlooper for his continued support of the statewide winemaking competition. We are continuing to refine the judging and the celebrations following this year, which are still in the planning stages.

The purpose of this competition is to provide a judging available to *all* licensed Colorado wineries with a panel of qualified judges assembled by Dr. Stephen Menke, Colorado state enologist at CSU, and Doug Caskey, director of the CWIDB.

All of the judging will taking place at [Metropolitan State University of Denver's Hospitality Learning Center](#) on the Auraria Campus in Denver on July 16-17, 2016. One panel of judges will be devoted exclusively to evaluating ciders, meads, fruit and other agricultural wines. There will be an additional three to four panels of judges made up of writers, academics, wine professionals and judges focusing on grape wine, both *vinifera* and non-*vinifera* varieties.

Entries, consisting of 3 bottles of each wine, a zero invoice for all wines, ciders and meads made out to "HLC @ Metro Inc.," plus the entry form and appropriate fees, must be submitted to the **Colorado Department of Agriculture, 305 Interlocken Parkway, Broomfield, CO 80021 (303.869.9000) no later than 4:45 PM on Friday, July 1, 2016. NO EXCEPTIONS.** The CWIDB is largely covering the cost of this competition. The first entry will be free, and every additional entry will be \$25 each. No entries will be accepted after July 1. Any leftover or unopened bottles will be used for educational and/or promotional purposes by the CWIDB.

Entries for grape wines, cider, meads and other wines can all be submitted together using one entry form this year. But please be sure to clearly identify the hard ciders, perries, meads, fruit wines and all "other than standard wines" on the entry form.

This year we will combine the media and public events into one tasting on Thursday, August 4 at the [History Colorado Center](#) in downtown Denver. The media, History Colorado members and VIP customers from the Colorado wine industry will be let into the event at 6:30. The general public will be allowed in at 7:00.

At this time the judges tentatively include:

- Jay Bileti, wine blogger and head judge at the former Southwest Wine Competition
- Jeff Siegel, from Dallas, wine blogger at winecurmudgeon.com and author of *The Wine Curmudgeon's Guide to Cheap Wine*
- Linda Murphy, wine writer, editor and co-author of Jancis Robinson's *American Wine*, which features some very nice write ups on Colorado
- Becca Yeamans-Irwin, blogger behind academicwino.com and assistant editor for [Wine Industry Insight](http://WineIndustryInsight)
- Roberta Backlund, wine consultant and former wine manager at Hazel's Beverage World, Boulder
- Michael Wray, PhD, CWE and instructor at Metropolitan State University of Denver
- Cindy OnkenGlimm, also an instructor with MSUD's Hospitality Program
- Andrew Stover, Washington, DC area sommelier, wine buyer and importer for [Vino50 Selections](http://Vino50Selections)
- Dave Buchanan, wine writer for Grand Junction Sentinel and author of *Drink It In*
- Sarah Latham Moore, wine consultant and wholesaler
- Alder Yarrow, wine writer with vinography.com, JancisRobinson.com and author of *The Essence of Wine*
- Denise Clark, owner of Texas wine marketing firm DC Communications and previous Governor's Cup judge
- AND, again this year, [Warren Winiarski](http://WarrenWiniarski), winner of the Judgment of Paris in 1976 and founder of Stags Leap Wine Cellars in Napa after he served as the winemaker for Ivancie Cellars in Denver.

NOTES ON THE RULES AND PROCEDURES OF THE COMPETITION

The statutory charge of the Colorado Wine Industry Development Board (35-29.5-101 through 105, C.R.S.) is both to "promote all wines produced or finished by a licensed Colorado winery" (104 (2)) and "to promote the marketing of wines and wine grapes produced in Colorado" (103(1)). As such, this competition will be open to all wines finished by a licensed Colorado winery regardless of the source of the fruit. All entries will be eligible to receive medals.

*The **Governor's Cup Case** will be open to the top scoring wines in the Competition as described on page 4 and following without any regard to the source of the grapes or produce used to make that wine. Additional recognition, however, will be given to all medal-winning wines made from at least 75% Colorado grapes or other produce. We do this to fulfill both of our statutory charges and to provide recognition to those wineries able to use Colorado fruit or produce.*

*Although all 2015 entries were judged without revealing the source or appellation of the grapes, fruit or other produce used to make the wine, **12 out of the 16 wines selected for the 2015 Governor's Cup Case were made from at least 75% Colorado produce.***

TO ENTER

Read the rules on pages 3 to 5, PLUS the disclaimers on page 7. Then, complete the attached entry form with appropriate information for each wine you are entering. Ship three bottles of each wine, completed entry form(s) and \$25 entry fee for each wine after the first one so that everything will arrive no later than 4:45 PM on Friday, July 1, 2016. **Include a zero invoice for all entries to "HLC @ Metro Inc."** Entries received without a zero invoice will be returned.

Make checks for the entry fees out to CWIDB and please note “For Governor’s Cup Competition” at the bottom.

SHIP OR DELIVER TO:

CO Wine Industry Development Board
c/o Colorado Department of Agriculture
305 Interlocken Parkway
Broomfield, CO 80021
303.869.9000

NO LATER THAN 4:45 PM FRIDAY, JULY 1, 2016.

QUESTIONS

Doug Caskey, CO Wine Industry Development Board
PH: 303.869.9177 or dcaskey@coloradowine.com

Dr. Stephen Menke, CSU State Enologist Western Colorado Research Station
PH: 217.721.4307 or Stephen.Menke@colostate.edu

COMPETITION LOCATION

Metropolitan State University of Denver, Hospitality Learning Center
1190 Auraria Parkway, Denver

COMPETITION RULES

ELIGIBILITY

1. This competition is open to all wineries making wine within the state of Colorado, provided they are duly licensed by both the Colorado Department of Revenue Liquor Enforcement Division and the Tax and Trade Bureau of the US Treasury Department. All wine manufactured by a licensed Colorado winery is eligible for this competition. Proof of licensure may be required for entry.
2. **All wines finished by a Colorado licensed winery are eligible to receive medals.** Medal-winning wines made from Colorado grapes, fruit or other agricultural produce in sufficient quantity to qualify that wine for a Colorado (or more specific) appellation for any grape wine, or that can certify that a minimum of 75% of the produce used to make a non-grape or other than standard wine may receive an additional recognition of their use of Colorado produce.
3. All wine submitted for this competition must be made in lots larger than a minimum of fifty (50) cases and be made available for sampling at the media and public event on August 4, 2016, even if a winery representative cannot be present. Formula wines, mead and similar wines made in lots smaller than 50 cases may petition for an exemption to this rule if they can prove there will be no variation from one lot to the next.
4. No barrel samples, unlabeled bottles or bottles labeled with a temporary, photo-copied, hand-written, altered or unapproved label will be accepted.
5. All wines submitted must have labels that comply with all Colorado labeling laws and regulations (i.e., include an appellation of origin for all grape wines) AND BE [REGISTERED WITH THE](#)

[LIQUOR ENFORCEMENT DIVISION](#). (Click on the link for more information on label registration.)

ENTRY FEE

There will be no entry fee for the first entry into the entire Competition and \$25 for each additional entry. No entries will be accepted after July 1, 2016. The primary costs of the Competition will be covered by the Colorado Wine Industry Development Board. Wineries must cover the cost of shipping or delivering their wine and must accept the risk for all damage during shipping and storage.

ENTRIES

Entrants must deliver three (3) 750 ml bottles per entry, two (2) 1.5 l bottles or four (4) bottles of 375 ml bottles. We serve up to 8 judges one day and up to 20 judges the following day, opening a fresh bottle for the second day. All entries must be zero invoiced to “HLC @ Metro, Inc.” Wineries may enter more than one wine in each class and as many wines as they wish overall.

All wine left over will be used for promotional or educational purposes by the Colorado Wine Industry Development Board. It is the responsibility of the entrant to pick up, claim or provide other transportation for the return of any disqualified entry.

Entries must arrive at the Colorado Dept. of Agriculture by Friday, July 1, 2016. no later than 4:45 PM.

GOVERNOR’S CUP CASE

Again this year, the CWIDB will assemble the top wines from the overall Competition into a “Governor’s Cup Case” that will be used to represent the Colorado wine industry at public tastings and events around the state throughout the coming year. The CWIDB will not purchase or use any other Colorado wines outside of those selected from the Competition winners. If you would like your wine to represent the state of our State for the coming year, you must enter the Governor’s Cup. While we will not limit media/industry familiarization trips to the winners, wineries that participate in the Governor’s Cup Competition will form the basis for any such promotional activities.

All entries into the Governor’s Cup Colorado Wine Competition 2016 will be eligible to receive medals and for inclusion in the Governor’s Cup Case. The contents and quantity contained in the Governor’s Cup Case will be determined by the judges and contest organizers based on the highest scoring wines at the end of the Competition. No best of category awards will be named this year. Instead, the highest scoring wines from the Competition will be included in the Governor’s Cup Case. Additional medals or trophies will be given to those wineries selected for the Governor’s Cup Case. Medal-winning wines made from a minimum of 75% Colorado grapes, fruit or other produce will also receive a special recognition for their use of Colorado produce.

Ultimately, the Governor’s Cup Case will include the highest scoring wines and those deemed by the judges and competition organizers to be most representative of Colorado’s best wines.

At the Conclusion of the Competition and after the Governor's Cup Case is announced, the CWIDB will purchase up to six (6) cases of each selected wine from the entrants at 50% off the retail price. These wines will represent the Colorado wine industry at CWIDB's public tastings and events throughout the coming year. At public events, some wines may be more popular than others, so we may not start out by purchasing more than three cases of some wines.

But if your wine is selected as one of the top scoring wines, by entering the Competition you agree to provide up to six (6) cases of your winning wine to the CWIDB. Invoicing and payment procedures for wines purchases by the CWIDB will be determined after the Competition. Furthermore, you agree to provide wine at no cost for the media and public events associated with this competition as well as to make every possible effort to provide a representative to pour at the August 4, 2016, event.

Also, this year additional efforts will be put into recruiting a handful of strategic and supportive liquor stores across the state to offer the Governor's Cup Case to their customers on a limited scale. CWIDB will provide to the entrants and the public a complete list of all retailers who have agreed to make available the wines from the Governor's Cup Case at the conclusion of the Competition. CWIDB encourages all entrants whose wines are selected for the Governor's Cup Case to take advantage of this strategic marketing opportunity, and the CWIDB and its marketing agents will organize this retail effort.

JUDGING PROCESS

1. Entrants agree not to hold the competition, its organizers, sponsors, venue hosts, volunteers and judges responsible for the safety of the wines from theft or damage by fire, temperature, vandalism or other causes. Every effort will be made to store the wines safely and responsibly.
2. Entries will be grouped into flights of common varietals and/or styles based on information provided on the entry form, then judged by 3-5-member panels on color, clarity, aroma, taste, balance and finish tallied on a modified 20-point scale. Judges will use a consensus review process to award bronze, silver or gold medals.
3. Judges will know the varietal contents of each entry but will not be aware of the appellation or source of the grapes or produce used to make that wine. Upon request, the Competition organizers will inform the judges of alcohol, sugar content and pH/TA levels if provided.
4. All wines will be tasted at room temperature with the exception of any sparkling entries which will be chilled for safety. The competition organizers do not have the capacity to chill entries to a specific temperature or to accommodate any serving directions or instructions, so all entries will be tasted as is.
5. The top-scoring wines from each panel of judges will pass on to a final sweepstakes round with all judges determining the top wines and selecting the best of show and Governor's Cup Case contents from that group of wines. The competition directors and the judges will determine how many wines from each panel will move forward.
6. Fruit wines, mead and other than standard entries will be judged separately by a different group of judges with experience and insight into those categories. The top wines from this panel will be included in the sweepstakes round and will be eligible for inclusion in the Governor's Cup Case if all judges agree. The judges may also opt to designate a separate, supplemental "niche case" of cider, perry, mead, all "other than standard," and agricultural wines, which includes fruit wines and all grape wines flavored with fruit, honey and other ingredients, as was done in 2015.
7. While entrants will identify the category they think best suits each entry, the organizers also reserve the right to reclassify any entry into a different category they feel is more appropriate and beneficial to the wine's evaluation. Each winemaker is encouraged to include justification for including a wine in a particular category. All wines falling into what the International Riesling Foundation would call sweet (see the IRF's Taste Profile at <http://www.drinkriesling.com/tastyscale/thyscale/>) will be classified in the Fortified and Dessert wine category.
8. All decisions of the judges are final.
9. When the judges deem any entry to be flawed, no more than one additional bottle will be opened. The judges reserve the right to disqualify a wine they deem to be undrinkable.

AWARD PRESENTATION

The CWIDB will invite both Colorado Governor John Hickenlooper and Agriculture Commissioner Don Brown to present the Governor's Cup Case plaques to all winning wineries at the event on August 4. Given the short turnaround time between the judging and the public even, it is unlikely that medals will be available by August 4. But every attempt will be made to have plaques and awards for the Governor's Cup Case prepared by that date.

DISCLAIMER AND AGREEMENTS

By submitting wine to this competition, the entrant agrees to all of the following:

1. to bear all shipping costs and liability for making sure the samples arrive at the Colorado Wine Industry Development Board's CO Department of Agriculture offices, 305 Interlocken Pkwy, Broomfield 80021, **BEFORE FRIDAY, JULY 1, 2016 AT 4:45 PM. THE CWIDB WILL NOT ACCEPT ANY LATE ENTRIES.**
2. to hold the Colorado Wine Industry Development Board and any and all sponsors of the awards presentation and the judging harmless for any damage to the wine and in all other aspects of this competition and public reception.
3. to abide by all the procedures and rules set out in this document.
4. to guarantee that all entries have a Certificate of Label Approval or an exemption from the US Dept. of Treasury Tax and Trade Bureau, have been registered with the Liquor Enforcement Division of the Colorado Department of Revenue, and meet all labeling requirements for both the State of Colorado and the TTB.
5. to accept the decision of the judges as final.
6. to be available in person *or* to make samples of selected award-winning wines available at no charge to be poured at the media and the public celebration at History Colorado Center on August 4.
7. to make available up to six (6) cases of each designated wine for the "Governor's Cup Case," if selected, which will be reimbursed at 50% of the standard retail price by the CWIDB for promotional use throughout the coming year. The Competition organizers will disqualify any wines selected for the Governor's Cup Case if that wine is not available in sufficient quantity after the competition.
8. to affirm that all information provided on the entry form is correct and valid for all wines entered, that all appellations and other information on the labels of wines entered is correct and that the labels of all entries comply with state and federal laws and regulations.
9. to provide licensing documentation, proof of origin, label approval and any other information if requested by the CWIDB or competition organizers.

Entry Form for 2016 Governor's Cup Colorado Wine Competition

competition sponsored by the Colorado Wine Industry Development Board, held July 16-17, 2016

public reception and awards presentation: August 4, 2016 at the History Colorado Center, Denver

Three bottles of each entry must be received BEFORE 4:45 PM Friday, July 1, 2016 at the CWIDB offices at

CO Dept. of Agriculture, 305 Interlocken Pkwy, Broomfield, CO 80021 (303.869.9000)

Winery:	
contact name and position:	
mailing address:	
City, State ZIP:	
phone:	
e-mail:	

Varietal Designation or blend	Vyd. designation or proprietary name if any	Check if cider/perry/mead or other than std.	Vintage	Appellation	Alc. %	Residual Sugar	Acidity if known	pH if known	% content from Colorado	Notes and other information	Entry Fee
1											n/c
2											\$25
3											\$25
4											\$25
5											\$25
6											\$25
7											\$25
8											\$25
9											\$25
10											\$25
11											\$25
12											\$25

Make additional copies of this form if needed.

No late entries will be accepted.

TOTAL DUE: # entries x \$25 less \$25

\$

Make checks payable to CWIDB.

If submitting more than one case of entries, please separate cider/mead/"other than standard" entries from grape wines as much as possible.