

**IMPORTANT – Wines to be delivered to:**

Attn: Wine Clerk  
The Royal Agricultural Winter Fair  
100 Prince's Blvd  
RicoH Coliseum, Direct Energy Centre  
Exhibition Place, Toronto, ON, M6K 3C3  
Contact: [wine@royalfair.org](mailto:wine@royalfair.org) / (416) 263-3440

## COMPETITION INFORMATION

Open to all Ontario Wineries producing VQA and QC wines

**Entry Opening Date:** Monday, June 16, 2014

**Entry Closing Date:** Wednesday, August 27, 2014

**Cut-Off Date for Deliveries:** Wednesday, August 27, 2014

**Entry Fee:** \$50.00 CDN per entry (3 bottles must be provided)

**Judging Date:** September 13, 2014



### STEFAN PERNU

#### ROYAL WINE COMPETITION CHAIR

**S**tefan Pernu has over 15 years of comprehensive experience in sales, distribution, management, marketing, and packaging. His passion for the changing face of wine in the world is evident in his work.

With creativity and determination, Stefan developed niche distribution markets in Ontario for sparkling wines and boutique still wine producers from around the world. He has held various roles as a salesperson, brand manager, and private consultant to the Province's elite wine collectors. His experience represents over 500 of the world's most coveted wine brands.

Stefan recently joined Toronto-based A1 Label as sales director for New York, Pennsylvania and Ohio consulting on the design and production of front line marketing materials. His formal wine education extended to the Wine and Spirits Education Trust where he earned his Advanced Certificate. Stefan chaired the Royal Winter Fair Wine Competition in 2013.

### JENNIFER HUETHER, MS

#### MASTER SOMMELIER

**W**ith her fresh approach to teaching, passion for wine, true professionalism and drive for knowledge, Jennifer Huether has earned the respect of clients and colleagues, making her one of the leading female Sommeliers in Canada.

As a valued Sommelier, Jennifer has worked for such restaurants as Oliver and Bonacini, Ruth's Chris Steak House in Toronto and was the Head Sommelier for Maple Leaf Sports and Entertainment Ltd. for 7 years before joining Cliff Lede Vineyards in August 2012.

As the Head Sommelier of Maple Leaf Sports and Entertainment Ltd., Jennifer had the opportunity of overseeing a large award winning wine program spanning several different restaurants and led a team of ten sommeliers. Jennifer has brought wine training to each restaurant she worked at, including on-site IWEG courses for the staff at Maple Leaf Sports and Entertainment Ltd., the host venue for the Court of Master Sommelier Courses where she still assists in teaching courses.

Jennifer's passion for wine and wine knowledge has driven her to extensive studies.

She graduated 'top of class' at the International Sommelier Guild in 2000 and went on to gain the Diploma of Wine and Spirits from Wine and Spirit Education Trust in 2003. Jennifer was then accepted into the Advanced Sommelier Program from the Court of Master Sommeliers and gained accreditation in the first round of testing in 2004 in London, England. Jennifer competed in the Ontario Sommelier Competition in 2006 and won 'Best Sommelier in Ontario' awarded by CAP'S. Jennifer then went on to sit a series of challenging exams and passed the Court of Master Sommeliers - Master Exams, in February, 2011, becoming the first female Master Sommelier in Canada.

Jennifer also is a Board member for Guild Somm and is an active teacher at the Sommelier level for both CAP's and the Court of Master Sommeliers, as well as a Head Judge for the Canadian Sommelier Competition. She is active in training Sommeliers for certification and competitions.



### RULES & REGULATIONS

1. All entries must use the entry form provided by The RAWF found on the website ([www.royalfair.org](http://www.royalfair.org)). Entry fees must accompany the entry form.
2. Send entry forms with fees to:  
**Attn: Wine Competition Clerk**  
**The Royal Agricultural Winter Fair**  
**100 Princes Blvd.**  
**Ricoh Coliseum, Exhibition Place**  
**Toronto, ON, M6K 3C3.**  
  
Wines should be shipped under separate cover and prepaid to the same address.
3. Each wine may only be entered once but each exhibitor (winery) may enter more than one wine in any given category as long as each entry is uniquely different from the other entries from that particular exhibitor.  
  
The exception to the above rule applies only to Section 205, Open Wine. Exhibitors (wineries) are able to enter a wine in both the named category as well as the open class.
4. All wineries must be located in Ontario and all entries must be VQA approved\*. *\*Dessert Fruit wines are exempt from the VQA status requirement.*
5. More than one vintage of a given bottling designation may be entered as long as every vintage submitted is commercially available at the time of the show (see rule #6 below).
6. A minimum 50 case commercial availability (from winery or LCBO) is required for each entry.
7. Each entry will consist of three (3) standard size (750ml) bottles or larger. Five (5) half bottles (375ml) may be substituted if the wine is available in no larger size.
8. The RAWF staff will ensure the entries are in the appropriate classes for judging based on the information provided on the entry form.
9. Placements of wine and award decisions by the Chief Judge are final. Awards may not be given in all applicable categories.
10. All wines entered will be automatically eligible for their applicable “Best in” category with the exception of Section 205, Open Wine which is not eligible for the “Best in Show” judging.
11. A cash prize of five thousand dollars (\$5,000.00) will be provided to the winning wine maker for the “Best in Show” wine.
12. All medal winners will be displayed in the Royal Vineyard & Brewhouse for the duration of the Fair.
13. The RAWF will purchase the Best Red Wine and Best White Wine to be poured at the RAWF Opening Reception and for placement on the menus of The Tanbark Club and Royal Terrace restaurants. The caterers operating The Royal Court Restaurant, Hitching Ring and Royal Vineyard shall be obliged to place aforementioned wines on their menus.



### SECTION 200 – VQA WHITE WINES

- 1 Sparkling under \$20
- 2 Sparkling under \$35
- 3 Unoaked Chardonnay under \$20
- 4 Unoaked Chardonnay under \$35
- 5 Oaked Chardonnay under \$20
- 6 Oaked Chardonnay under \$35
- 7 Pinot Gris/Pinot Grigio under \$20
- 8 Pinot Gris/Pinot Grigio under \$35
- 9 Riesling under \$20
- 10 Riesling under \$35
- 11 Aromatic White Varietals under \$20
- 12 Aromatic White Varietals under \$35
- 13 White Blends under \$20
- 14 White Blends under \$35
- 15 Best Overall White

### SECTION 201 – VQA ROSÉ WINES

- 1 Rosé under \$15
- 2 Rosé under \$25

### SECTION 202 – VQA RED WINES

- 1 Gamay, Gamay Noir under \$20
- 2 Gamay, Gamay Noir under \$35
- 3 Pinot Noir under \$20
- 4 Pinot Noir under \$35
- 5 Merlot under \$20
- 6 Merlot under \$35
- 7 Cabernet Sauvignon under \$20
- 8 Cabernet Sauvignon under \$35
- 9 Syrah/Shiraz under \$20
- 10 Syrah/Shiraz under \$35
- 11 Cabernet Franc under \$20
- 12 Cabernet Franc under \$35
- 13 Cabernet/Merlot, Meritage Blends under \$20
- 14 Cabernet/Merlot, Meritage Blends under \$35
- 15 Red Blends under \$20
- 16 Red Blends under \$35
- 17 Best Overall Red

### SECTION 203 – DESSERT WINES

- 1 Grape or Fruit based (over 10% sugar) under \$20
- 2 Grape or Fruit based (over 10% sugar) under \$35
- 3 Ice Wines under \$20
- 4 Ice Wines under \$35
- 5 Late Harvest under \$20
- 6 Late Harvest under \$35

### SECTION 204 – BEST IN SHOW

- 1 Best in Show, sponsored by Aaron Barberian

### SECTION 205 – OPEN WINE

- 1 Open White
- 2 Open Red
- 3 Open Dessert

