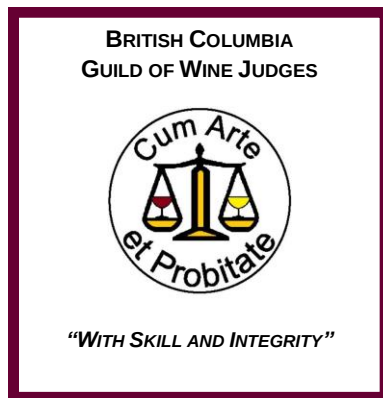




JUDGING GUIDELINES
BRITISH COLUMBIA GUILD OF WINE JUDGES
Revision 3

Section 1 – Judging Guidelines

Personal Preparation for Competitions

Avoid perfume-this means no showers with scented soap, no aftershave, no perfumed lotions, no clothes freshly washed with scented detergents or conditioners.

Wine judging involves being able to detect subtle smells. Aromas and perfumes on you or in your environment interfere with this process. People who wear lots of perfumes or scented clothes will have reduced sense of smell to begin with (they often don't even realize they are wearing perfume), and those scents will certainly interfere with the ability of others to judge wines. Make sure you are freshly showered, because body odours are just as distracting as perfumes. It is perfectly acceptable judging etiquette to point out to others involved in a wine competition (stewards, other judges, etc.) that they are carrying scents that interfere with your ability to judge wine.

Do not drink alcohol or eat food with lingering effects.

Avoiding alcohol before competitions should be obvious. Alcohol reduces your capabilities in many areas, including taste and smell. Food is a more difficult matter. You do not want to go into a competition hungry, but you do not want lingering effects (for example, grease in mouth, tasty burps, garlic breath) that will affect the taste of wines. The relationship of food to wine is an important topic in wine appreciation, and judges need to develop experience in this area. For competition judging, however, you want to have as neutral a palate as possible. Brush your teeth and tongue, and floss, if possible, before judging.

Do not smoke-especially immediately before or during the judging period.

Smoking reduces general palatal and olfactory acuity, although some people are naturally such sensitive tasters and smellers that this does not much matter. However, the presence of fresh smoke and its effects on body chemistry will affect the perception of wine characters - and just as one should avoid food during competitions, one should avoid smoking. Equally important, the smell of smoke on a smoker's breath and clothes will annoy other judges, and interfere with their concentration and ability to smell wine aromas.

Minimize brightly colored clothing.

Although a minor matter next to the other guidelines in this section, anything that interferes with the colour perception of wine should be avoided. A long-sleeved white shirt or blouse, the arm of which you can use as a backdrop for viewing wine, is convenient but not essential.

Do not Judge when you are ill or on medication.

You cannot judge properly if you are suffering from a cold or similar ailment. Also, medications, especially ones that are taken on a short-term basis, have diverse and unpredictable effects on palatal and olfactory acuity.

Bring your own judging equipment.

All judges should have their own high-intensity penlight and a corkscrew. A spittoon and a small towel are necessary, as well as a pen or pencil. A calculator is helpful. A sugar test kit is also handy to resolve issues about whether a wine is in the correct class. A copper stir stick can resolve many questions about wine quality. Bring all applicable judging aids with you. Always come prepared to judge.

Review and Read Class Descriptions

Please read the CLASS DESCRIPTIONS carefully. These are the guidelines provided to the Competitors. If you are unsure about whether or not an entry is in the correct class, consult the Chief Steward. You may not disqualify an entry for being out of class without consulting the Chief Steward.

The Judging Environment

Educate others about the environment necessary for good Judging.

The judging environment is largely the responsibility of the competition steward, and there may be little that can be done in the short run to change it. However, it is always important to point out to the steward and others responsible for a competition if the environment falls short of the standards for good judging. Perhaps they can do something about it.

Judge in an atmosphere that is free of assaulting odors.

The perfumes of others, freshly washed and waxed floors or tables, smoking, coffee, baking, cooking smells and air currents from open doors or windows or high traffic areas are just some of the problems one encounters in venues used for judging. It is probably impossible to avoid these entirely, but every effort should be made to minimize them and their effects on judging. Smells that come and go are often the worst culprits.

Judge in good light, moderate temperatures, and relative quiet.

Always judge with good light. The room should be brightly lit, preferably with full spectrum lighting or daylight. No direct sunlight should fall on the wines. The room temperature should not be cooler than the wine. Relative quiet is always an asset. Be particularly conscious of background music with its associated mood memories.

Judging Protocol

Remember your personal likes and dislikes are not important

You will be called upon to judge many different classes and varieties of wines. Dessert wines may not be your favorites, or perhaps you do not like Sauvignon blanc. Your personal preferences are irrelevant. Your duty as a judge is to assess how successful a wine is for its class, not for your palate.

Drink as little as possible.

Professional wine tasters swallow very little wine and use a spittoon for the rest. Amateurs may need to swallow a bit more wine to reach their conclusions, but they must resist the temptation to drink the wines they are judging, especially the better wines. Wine judging is not wine drinking, and you should not be in wine judging for the opportunity to get high on other people's wines. Drinking wine quickly diminishes your ability to do justice to the rest of the wines you are judging. It is also inappropriate to go back and drink the better wines once judging is more or less complete, in part because good wines often go on to further judging and, in part, because other people expect to taste them. A pair of judges, even with a sip by the stewards, should consume no more than 175 ml. Check back when you are finished judging. If standard bottles are less than three-quarters full when you have finished judging, you are definitely drinking too much - even if you are putting much of it in a spittoon .

Provide Intelligent and constructive comments on your score sheets.

Amateur winemakers enter competitions in part to improve their winemaking. They want to know why their wines have scored as they have, particularly when the scores are low. Learn the descriptive vocabulary and practice using it. Pinpoint as accurately as you can why you have assigned the score you have, especially when the score is not very good. Re-taste each wine as you provide comments to the steward. Avoid making fun of any wine or winemaker, maintain as professional an attitude as possible throughout the entire judging process.

Resolve significant judging differences through discussion and further tasting.

If one judge rates a wine at 16 and another at 12, something is wrong. This is too great a discrepancy, and an average of the scores is not likely to do justice to the wine. One or both judges are missing something or over-reacting. The task is to find out what is going on. The temptation will be to avoid what might seem like criticism of one another's judging and to move quickly to an average score. Resist this in favor of genuine exploration of why your scores are different. Recognize that all judges are fallible (including yourself) and be prepared to move to the other judge's position if you realize you missed something.

Try to maintain a level of professionalism throughout.

If you drink water or eat bread during the judging, be consistent. Preferably, ingest nothing between wines. In some classes (e.g., dessert, after dinner, aperitif) a sip of water and/or a bite of bread before every wine may help clean your palate.

Try to do nothing that might influence your judging partner. When you encounter an obnoxious wine, a wonderful wine, or a wine you think you recognize, don't react outwardly.

Try to instruct and involve the table steward appropriately. When the flight has been judged, encourage the steward to taste typical, unusual, and flawed or faulted wines.

Complete your judging as quickly as possible commensurate with accurate assessment. There is no excuse for judging to be prolonged. There is no reason to study the development or deterioration of wines over the course of several hours. If wines continue to change during the judging of a flight an assessment of their quality should be made that reflects an average period of time during which they might expect to be consumed - with food, socially, etc. - probably not more than about an hour.

It is appropriate to thank your judging partner for his/her insight and expertise and your steward for his/her assistance.

Do not put the Chief Steward in an awkward position by asking the name of the maker of a particular wine unless you have a very good reason to do so. If you believe you have been assigned a class that contains your own wine, immediately bring this to the attention of the Chief Steward in confidence. Refrain from discussing the wines you judged while competitors or organizers are present.

Section 2 – Conduct of Monthly Chapter Tasting Sessions – April 2016

Background

Since we have reduced the joint tasting sessions to only one, at the AGM, it has been observed that the chapters have slowly evolved into quite different methods of how the monthly sessions are conducted. With the goal of standardizing monthly tasting sessions and the overall procedures within each Chapter it is recommended that all Chapters adopt these guidelines to improve our professionalism as an organization as a whole.

General Guidelines

- 1) Chapter Stewards should purchase 12 1.25 oz pouring spouts to ensure that all members receive the same amount of wine. These are available from a number of online sources for about \$10 for 12. They may even be available locally. This allows for 17 people to be served from 1 bottle of wine and ensures that an excessive amount of wine is NOT consumed.
- 2) When the yearly tasting schedule is released from the Guild Executive, the Chapter Steward should promptly assign a member of their chapter to be responsible for those sessions that their chapter is responsible for. Those members that are going to do a presentation shall be given a current copy of the Presentation Instructions that they must follow exactly. The Chapter Steward is responsible for monitoring the progress to ensure that the presentation and wines are completed on in a timely basis and in accordance with the Presentation Instructions.
- 3) At the beginning of each year, a list of all chapter members shall be sent to the Guild Statistician so that the Maintenance Spreadsheets can be updated. This list shall contain the members name, mailing address, phone number, and e-mail address. *A template could be provided to assist with this.*
- 4) Prior to a Monthly tasting Session the Chapter Steward shall ensure that a Notice is sent to their chapter members, notifying them of the upcoming meeting and when the Presentation Notes become available they should also be sent to all chapter members.
- 5) Chapter Stewards are responsible for ensuring that an adequate supply of current revision Wine Evaluation Sheets and Statistician Data Sheets are available.

Training at the Monthly Sessions

- 1) There has been little to no training being done at the monthly sessions. Some chapters do some periodic training but others do nothing. We are now providing formal training programs but without regular positive ongoing learning this training and knowledge will not be sustained.
- 2) It is recommended that every monthly tasting session should incorporate 15 to 30 minutes of some form of ongoing education. The Guild Executive shall produce, along with the Tasting Schedule a Monthly Training Schedule for training each month. We now have 3 aroma and 3 fault kits which is enough to support all 3 chapters and these can be used for a few of the training sessions. A variety of relevant training sessions have been created to be used for monthly training topics. The Chapter Steward or a designated judge would only need to do minimal work to lead the discussion and to produce the aroma samples or some simple solutions. Direction and instructions will be provided for each training session.

Monthly Chapter Tasting Sessions

- 1) The Chapter Steward is responsible to ensure that the sessions are conducted in a professional and respectable format. There shall be NO talking during the judging process until ALL people are finished judging. Judging requires concentration and talking during the judging process is disrespectful to all of the other participants and is detrimental to the judging process as a whole. This needs to be strongly enforced. Additionally, disrespect or criticism of any participants shall not be tolerated.
- 2) The Chapter Steward should maintain a list of guests that can be invited to fill spots in the event that guild members are not available to participate. Guild members should have priority and guests should pay the same rate as Guild members. The advantage here is that guests may eventually become guild members and their fees that they pay help to support the Chapters treasury. It is simple to create two separate e-mail groups.
- 3) White bread cut in pieces shall be provided to allow for the cleansing of the palate and nasal passages for every tasting. One large French Loaf or equivalent is usually sufficient. If the chapter wants to provide any other food it shall remain covered to reduce interfering aromas. This food shall only be uncovered and served after the

judging is all completed. Under NO circumstance shall this food be served or consumed during the judging process.

- 4) The 30 minute training component shall be done before the wine tasting.
- 5) All of the wines are then poured using the 1.25 oz pouring spouts.
- 6) Participants should be encouraged to do both Holistic and Point scores. Trainees generally are better with their holistic scores and should be encouraged to validate their points against their holistic score.
- 7) The Taster(s) are judged first and then discussed to allow everyone to calibrate their pallets to the certified judges. The Chapter Steward shall record and average the scores of the Qualified Judges for the Taster(s) and then report this score to the group.
- 8) The remainder of the wines are then judged in silence. Upon completion of the judging and before any discussion, the Chapter Steward shall collect the Statistician data sheets from all participants, ensuring that they are properly filled in and have their names on them.
- 9) At this point additional food can be placed on the tables.
- 10) The wines are then discussed one at a time. Everyone, including trainees attending shall talk about the wines aroma, balance, flavor, finish, general qualities and scores. It is important that trainees are encouraged to talk about the wines to improve their confidence and note taking skills.
- 11) The Chapter Steward shall put the original Statistician Data Sheets into an envelope and mail them to the Guild Statistician. Using the original Statistician Data Sheets removes any errors from transposing them onto another digital format and actually saves time for the Chapter Steward. Sending digitally scanned copies of the original Statistician Data Sheets is another option that could be used.

Chapter Finances

- 1) Each Chapter should be responsible for maintain their own finances.
- 2) As a general rule, each chapter should have a minimum float of approximately \$700 and an upper maximum of about \$1000 to support the cost of the wines when they are responsible for purchasing the wines for all 3 chapters.

- 3) The person that is purchasing the wines for the presentation should be paid from this float as soon as they provide receipts to the Chapter Treasurer. As a general rule, no one should be out of pocket for any costs they incur in purchasing the wines while they wait for the Chapter to recover the costs from the other chapters.
- 4) The chapters will then recover the costs from the other chapters to cover the cost of the wines and any shipping costs.
- 5) It is recommended that all chapters charge each participant a standard \$25 for each tasting. This should be enough to cover the costs of the wines, venue rental, bread, and any additional food that they wish to provide. In some months a Chapter may lose some money and in others it may make some money, but over the course of time, there should be a small net gain.
- 6) At the end of each tasting year, a summary of the Chapter's finances should be sent to their chapter members and also to the Guild Treasurer. This is to maintain the transparency of chapter finances. The summary should include past balance, costs of wines, other expenses, income from tastings, and current balance. *A template could be provided to assist with this.*

Wine Glasses

- 1) It is common knowledge that the type of wine glass used in wine tasting has a direct impact on the sensory experience. We used to have only one acceptable style of glass that could be used. Over the years, this has not been enforced and we now have people using everything from very tiny wines glasses to large fishbowls. To make matters worse, I have seen people using a mix of wine glasses. While it may not be reasonable to only have one model of approved wine glasses, the following is an approved list wine glasses that can be used in our monthly tasting sessions. Other glasses can be used as long as they are similar in size, shape and volume to ensure that everyone is on the same playing field.
- 2) Suggestions are:
 - a. Libbey 8470
 - b. ISO 3591
 - c. Puddyfoot tasting glass

Section 3 – Judge Compensation Guidelines for BCAWA Competitions – Rev 5

- 1) When a judge judges in his or own club's compensation, he or she will receive no compensation.
- 2) When a judge participates in another club's competition, he or she will be offered a complementary event ticket **or** receive a \$30.00 honorarium for his or her services.
- 3) Ferry travel compensation for 2017 rates;
 - a. Walk On \$17.50 each way. Round trip \$35.00
 - b. Parking per vehicle per day \$18.00. Judges should carpool to the ferry whenever possible to reduce parking charges.
 - c. If a judge(s) decides to take their own car onto the ferry, without the host club approval, for convenience or to make a weekend out of it, then only the round trip passenger ferry fee should be compensated (\$35 per judge)
 - d. To keep travel costs down, the Host clubs should make arrangement to pick up judges at the Ferry terminal and then bring them back at the completion. If a host club does not want to pick up judges from the ferry terminal then they can instruct judges to take/share a car onto the ferry. This will add an additional roundtrip cost of \$120 per car.
- 4) When a judge travels between Vancouver and Chilliwack or between Victoria and Nanaimo the owner of the car shall be compensated \$20 for the round trip to cover fuel costs. We encourage car pooling.
- 5) Reasonable bridge toll charges should be reimbursed on an "as required" basis. Tolls should be avoided if reasonable. Carpooling is encouraged.
- 6) Typical judge travel costs, which do not cover costs in paragraph 2, could range from \$200 to \$300 depending on the clubs location and the amount of judges that need to take ferries. These estimates are based on 4 to 6 judges taking the ferry and parking for up to 2 vehicles plus estimated fuel costs for up to 2 cars of local judges driving to the event. ***This information is included only for competition budgetary purposes. Actual costs could be more or less.***
- 7) The BCGWJ's recommends that clubs cover these costs through increased revenue. Perhaps an additional increase on each entry fee, conducting silent or live auctions,

increased ticket sales, ticket prices, or 50/50 draws. That said, it is up to each club's discretion how they will address the issue of raising money to cover the costs of compensating judges.

- 8) These policies were approved on April 10, 2017 by the BCGWJ Executive and go into effect immediately.