



2019 FACT SHEET

WHAT: The 2019 Seattle Wine Awards is the largest, most prestigious and professional recognition program for Washington State wine, cider, and fruit wine. This year marks the 14th Anniversary of this lauded celebration of Northwest wine & ciders.

WHEN: **Entry Deadline: Monday, April 2, 2019.** (*Entries must be received by this date.*)
Results Released On-Line – June 1, 2019
Award Certificates Mailed – June 10, 2019.
2019 Gold Medal Wine Experience ~ Aug. 24, South Seattle College Campus

WHO: Past Tasting Panel Participants:

Darius Allyn	Master Sommelier	Joel Butler	Master of Wine
Jeff Cox	PCC Markets	Fred Dame	Master Sommelier
Doug Frost	MS / MW	Dr. Thomas Henick-Kling	WSU
Jeff Lindsey-Thorsen	RN 74	Dan McCarthy	McCarthy & Schiering
Chris Miller	Master Sommelier	Rebecca Murphy	Dallas Int'l Wine Comp.
Barb Philip	Master of Wine	Thomas Price	Master Sommelier
Tim O'Brien	Salty's Seafood Grills	Mark Takagi	Metropolitan Markets

HOW: Wines from recognized Washington AVAs only – includes WA AVA's extending into Oregon. Evaluation is held single blind in variety and retail price tiers.
Awards: Double Gold/Gold/Silver/Bronze ~ Grand Awards of Excellence.

COST: **ENTRY DEADLINE ~ Monday, April 2, 2019 ~ \$60.00 Entry Fee per Entry**
Please submit (3 ea) 750 ml. bottles Dry Table Wine, Sparkling Wine or Cider
(3 ea) 375 ml. or 500 ml. bottles of Dessert Style Wine per category entry.
Checks Payable to: CHANNEL ONE PRODUCTIONS
Credit Card Payments on-line.

SHIP TO: **Seattle Wine Awards**
c/o ESQUIN WINE STORAGE / 2700 Fourth Ave South, Seattle, WA 98134

CONTACT: Christopher Chan ~ Executive Director, Seattle Wine Awards
1733 45th Ave SW, Seattle, WA 98116
206-853-4677 / wine@seattlewineawards.com

[Email us with Tracking Numbers or Alerts when shipping entries.](mailto:wine@seattlewineawards.com)
[Please include Entry Forms & Fees by Check or PayPal Receipts with each box.](mailto:wine@seattlewineawards.com)
Wine@SeattleWineAwards.com

Entry Criteria & Category Guidelines

* Categories Separated by Suggested Retail Prices *

\$20.00 & Under / \$20.01 – \$35.00 / \$35.01 & Over - per Bottle

Diamond of The Decade: Recognizing world-class wines from the 2009 Vintage.

- 09BDX 2009 Bordeaux Style Blend
- 09CAB 2009 Cabernet Sauvignon
- 09MER 2009 Merlot
- 09PINO 2009 Pinot Noir
- 09RPROP 2009 Red Proprietary Blend
- 09RHONE 2009 Rhône Style Blend
- 09SYR 2009 Syrah

Dessert Style Wines, Dessert Fruit Wines, Ciders & Perries

- DCID Dessert Style Cider
- DICE Ice Wines – All Varieties (Vinifera & Non-Vinifera)
- DLATE Late Harvest – All Varieties (Vinifera & Non-Vinifera)
- DFORT Fortified Wines (Vinifera & Non-Vinifera)
- DFRUIT Dessert Style Fruit Wines
- DPEAR Dessert Style Perry
- MEAD All Styles of Mead

Rosé, Ciders & Dry Fruit Wines

- SROSÉ All styles of Single Variety Rosé wines
- BROSÉ All styles of Blended Variety Rosé wines
- FROSÉ All styles of Fruit Rosé or Blush.
- FRUIT All styles of Dry Fruit Wines.
- SFRUIT All styles of Fruit Wines with Residual Sugar.

Sparkling Wines

- SPARKD Dry Sparkling Wines (Brut Zero, Brut)
- SPARKO Off-Dry Sparkling Wine (Extra Brut, Demi-Sec)
- SPARKS Sweet Sparkling Wines (Demi-Sec or Sweet)

Entry Criteria & Category Guidelines

Still White Wines

- WALBA Albariño
- WALIG Aligoté
- WBORD Bordeaux Style Blends of : Sauvignon Blanc, Sémillon, Muscadelle
- WSAUV Sauvignon Blanc
- WCHAB Chablis Style Chardonnay – Stainless / Neutral Oak
- WCHAR Chardonnay – New or Seasoned Oak
- WGEWZ Gewürztraminer
- WMARS Marsanne
- WPINO Pinot Gris/Pinot Grigio
- WPROP Proprietary Blends
- WRIES Riesling: Dry or Residual Sugar (list RS per entry)
- WRHON S. Rhone Blends: Bourboulenc, Grenache Blanc, Marsanne, Picpoul, Roussanne, Viognier, etc...
- WROUS Roussanne
- WVARI All Other White Varietals
- WVIOG Viognier
- WILD Non-Vitis Vinifera Varieties

Red Wines

- RBARB Barbera
- RBORD Bordeaux Blends: Cab Sauv., Cab Franc, Merlot, Petite Verdot, Malbec
- RCAB Cabernet Sauvignon
- RCINS Cinsault
- RFRANC Cabernet Franc
- RGAM Gamay Noir
- RGREN Grenache
- RMAL Malbec
- RMER Merlot
- RMOUR Mourvèdre
- RNEBB Nebbiolo
- RPINO Pinot Noir
- RPROP Proprietary Blends
- RHONE S. Rhone Blends: Grenache, Mourvèdre, Cinsault, Counoise, Syrah
- RSANG Sangiovese
- RSYRAH Syrah & Northern Rhone Style Syrah
- RTEMP Tempranillo
- RVARI All Other Red Varietals
- RWILD All Non-Vitis Vinifera Red Grape Wines.
- RZIN Zinfandel / Primitivo

Frequently Asked Questions

- **Q: Why Should I Enter?**
- **A:** The TASTENW Wine & Cider Awards are celebrated by consumer and industry alike as the premier PNW wine and cider evaluation and awards program. This recognition offers talking points and accolades that represent the best in world-class Washington, Oregon and Idaho wine, and North American cider, perry, fruit agriculture.

- **Q: How are the Wine & Cider Awards Promoted?**
- **A:** Results are published on-line at www.TASTENW.com. Results are sent to local, regional and national newspapers.

- **Q: How Many Wines/Ciders May I Enter?**
- **A:** There is no limit to the number of entries - you may submit wine/ciders from past vintages and past evaluations.

- **Q: May I Enter Multiple Wines/Ciders Brands on Same Form?**
- **A: NO.** Please include One Entry Form per Each Winery/Brand. With thousands of wines and hundreds of entries, this helps us ensure your samples are properly checked, processed and evaluated.

- **Q: What is a Tech Sheet?**
- **A:** Tech sheets provide us with pertinent information such as variety composition, vineyard sources, residual sugar, appellation information, fruits, blend percentages. Please include these with each entry.

- **Q: How Can I Pay Entry Fees?**
- **A:** Pay by check included with shipment (Payable to: CHANNEL ONE PRODUCTIONS) or by Credit Card with On-line Entry at: www.SeattleWineAwards.com / www.OregonWineAwards.com / www.IdahoWineAwards.com

- **** If Needed Mail Checks Payable To:**
- **Channel One Productions 1733 45th Ave SW, Seattle, WA 98116-1910 ****

- **Q: What is the 2019 Diamond of the Decade Wine?**
- **A:** This year we will evaluate **2009 Vintage** Bordeaux, Red Rhone, and Proprietary Style Blends, Cabernet Sauvignon, Merlot, Pinot Noir and Syrah to recognize and celebrate quality, class and longevity.

- **Q: May I Hand-Deliver my Entries?**
- **A:** YES. UPS, Fed-Ex or Hand delivery is welcome to Esquin Wine & Spirits. Please ensure your boxes are well marked / labeled / identified and secure with tape and include a copy of your Entry Form, Tech Sheets and Check or Payment Receipt by April 2, 2019.

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Frequently Asked Questions

- **Q: Award Certificates & Corrections?**
- **A:** Please ensure handwriting is clear, legible and correct. Results are posted June 1. Unfortunately, 'to err is human'...and mistakes happen. We make every effort to be concise and request your corrections to us by June 10. Medals are not available at this time.

- **Q: How do I Register for the 2019 Gold Medal Wine Experience – Sat. Aug. 24?**
- **A:** Registration opens June 1 on-line. Space is limited. First Paid / First Reserved.

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Wine@SeattleWineAwards.com