



Sixteenth Annual 2010 Pacific Coast Oyster Wine Competition

Sponsored by:
Taylor Shellfish Farms
www.taylorshellfish.com

Please Leave Blank
For PCOWC Admin

Wine: _____

Fee: _____

Conf: _____

Entry Form

Winery

* Contact Person(s) (print)

Mailing Address

Contact Person (signature)

City, State, Zip

Title

Telephone

Fax

E-mail

Website

Wines Entered (use additional forms for more entries)

Name of Winery or Brand as printed on label	Wine Type (list % of each variety)	Vintage	%RS	%TA	%Alc	Retail Price	Cases*
e.g. Chateau Huître	Chenin Blanc (3% SB, 2% Chard)	2008	0.10	0.65	13.0	10.00	10,000

**For Entry and Award Notification
**300 Case Minimum Currently For Sale*

Total Entries	Total Entry Fees @ \$100 USD per entry	We have read the Rules and Procedures and agree to the terms therein. Please Initial: _____
Date	Winery Representative (print)	Signature

Make checks payable to: Pacific Coast Oyster Wine Competition
Send Check, Entry Form, and two 750ml (or larger) bottles per entry to:
PCOWC
c/o Jon Rowley & Associates
2920 W. Boston St.
Seattle, WA 98199
Telephone: (206) 963-5959
Fax: (206) 283-1741
E-mail: rowley@nwlink.com

Entry Form, Fee(s) and Wine(s) must be received by 6:00 pm, March 19, 2010



**Sixteenth Annual
2010 Pacific Coast
Oyster Wine Competition**
Sponsored by: Taylor Shellfish Farms
Shelton, Washington
www.taylorshellfish.com

Rules and Procedures

Eligibility

1. The Competition is open to **still wines** produced in California, Idaho, Oregon and Washington for commercial sale. At least three-hundred cases of each entry are currently available for sale. **The fee for each entry is \$100 USD.**
2. There is no limit to the number of entries. More than one vintage of each variety may be entered, but only one vintage (highest scoring) per variety per winery may advance to the Finals.
3. No wine may be entered more than once, even if it is bottled under a different label.
4. **Two pre-paid bottles per entry** are required for the Preliminary judging. If a wine is selected for the Final Judging (three cities, thirty-six judges), an additional nine bottles will be required.
5. **Entry form, fee(s), and wine(s) must be received by 6:00 pm, March 19, 2010.** Late or unpaid entries can not be accepted.

Judging

1. **The Preliminary Judging** will be held in Seattle, **March 23-30, 2010.** Five veteran judges select thirty and then twenty wines for the Final Judgings.
2. **The Final Judgings** will be held **April 20** in Los Angeles, **April 21** in San Francisco and **April 22** in Seattle with a panel of at least twelve judges and a different service order in each venue.
3. Judges will be food and wine writers, restaurateurs, retailers, or other qualified individuals without winery affiliations.
4. Judges will score wines solely on the "bliss factor", the wine's affinity with the oyster. All wines are tasted blind with Kumamoto oysters.
5. For purposes of this competition, wines will be served well-chilled (the same temperature as the oysters) and presented in coded glasses in flights of five.

Scoring

1. Finals judges are asked to rank their top ten wines in order of preference (no ties). Final tabulation is based on rank. First Place rank earns 10 points, Second Place earns 9 points and Third Place earns 8 points, etc.
2. Los Angeles, San Francisco and Seattle scores will be combined with the ten highest scoring wines declared equal winners of the Competition and recipients of the 2010 "**Oyster Award**".

Awards and Publicity

1. The Pacific Coast Oyster Wine Competition will promote the category of "oyster wines" and seek to maximize publicity for the winners.
2. 2010 "**Oyster Award**" winners will be posted on www.oysterwine.com, be notified by email, fax or phone by April 24 and be announced by national press release on the same day.
3. Winners receive the Oyster Award, a golden oyster medallion in a shadow box incorporating the labels of the winning wines.
4. 2010 Oyster Award winners will be notified of promotional opportunities as they occur.

Marketing

1. Wineries, retailers and restaurants promoting Oyster Award-winning wines must list the vintage and promote only the winning vintage as an "Oyster Award" winner.
2. The Competition fields ten equal Oyster Award winners. Winners agree to not state or imply they are the only winner of the Competition and to market their winning wine in the ten equal winner spirit of the Pacific Coast Oyster Wine Competition. Misleading marketing may result in disqualification.
3. Oyster Award-winning wineries agree to provide at least one case of their winning wine to the Competition for promotional purposes.

For questions and information contact competition organizer:
Jon Rowley (206) 963-5959, rowley@nwlinc.com, www.oysterwine.com