



STAMPEDE
CELLAR
SHOWDOWN

CALGARY STAMPEDE
INTERNATIONAL WINE
COMPETITION HANDBOOK



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CALGARY STAMPEDE

The Calgary Stampede has existed as an iconic symbol of volunteerism, community spirit and Western values for more than 100 years. As a not-for-profit community organization supported by over 2,500 passionate volunteers, the Calgary Stampede is proud to present year-round events, programs and initiatives that invest in youth, showcase agriculture, celebrate Western heritage, and make a lasting economic impact in our city. Nearly 1.4 million people experience the Calgary Stampede each year.

WINE PROGRAMMING

The Calgary Stampede is proud to introduce a series of highly respected, world-class events and experiences that celebrate the best in Canadian and international viticulture. Through these events, we recognize the importance of wine as an agricultural commodity and celebrate the best in the Agri-Food and Beverage industry.

STAMPEDE CELLAR SHOWDOWN INTERNATIONAL WINE COMPETITION

FEBRUARY 23-25, 2024

The Stampede Cellar Showdown is an annual event created to highlight and enhance the Stampede's Agri-Food Vision and become part of the Calgary Stampede's year-round engagement with producers, industry, and consumers. The competition will be open to Canadian and international producers who make wine that is available for retail to consumers in Alberta. The Stampede Cellar Showdown will uphold the standards of a world-class wine competition with highly respected officials and a sound competition format to guarantee that integrity and quality are prioritized.

STAMPEDE CELLAR WINE GARDEN

JULY 5-14, 2024

The Stampede Cellar Wine Garden will be located in the BMO Centre courtyard in the heart of Stampede Park. During our annual 10-day festival in July, the winning wines from the Stampede Cellar Showdown held in February of the same calendar year will be served in this new, outdoor venue. Calgary Stampede guests can sit, sip and snack in this unique environment while being introduced to our Calgary Stampede champion wines.

STAMPEDE CELLAR UNCORKED

JUNE 2024

This is a ticketed event for wine and food enthusiasts to taste the top wines from the Stampede Cellar Showdown paired with food items representative of Alberta's agriculture industry and prepared by local restaurants. Participating restaurants' "bites" will be evaluated on by guest judges and attendees to be recognized as the best in various categories. Wine for this event will be selected from the list of winners of the Stampede Cellar Showdown, with representatives from winning wineries invited to present their products to the public.

EXCLUSIVE WINE EXPERIENCE

JULY 7, 2024

The Calgary Stampede is proud to present a once in a lifetime tasting experience at Stampede 2024.

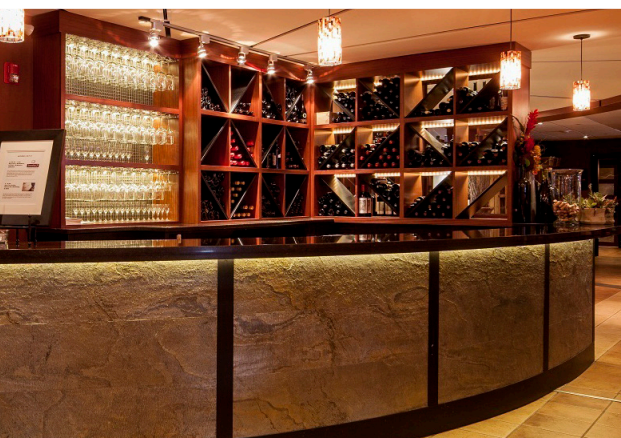
The esteemed Chateau Mouton Rothschild will be the featured wine estate. The head winemaker for all Philippe de Rothschild properties, Jean Emmanuel Danjoy, will be present to lead the tasting.

This will be an exclusive, ticketed event held on the evening of July 7, 2024.

WHY SHOULD YOU ENTER THE STAMPEDE CELLAR SHOWDOWN?

ENTER FOR THE OPPORTUNITY TO:

- Be part of the inaugural Stampede Cellar Showdown, a world-class international wine competition adjudicated by local and internationally recognized officials, with a double-blind competition format.
- Have your wine named the Calgary Stampede Champion. This distinction comes with prizes befitting a Stampede Champion including bronze trophy sculptures and belt buckles.
- Receive recognition in respected publications such as the National Post, Globe and Mail, Wine Spectator and Wine Enthusiast.
- Be featured at the new and highly anticipated Stampede Cellar Uncorked and Best Bites Competition in June 2024.
- Be featured at the heart of Stampede Park during Stampede 2024 July 5-14, in the new Stampede Cellar Wine Garden.
- Have your wine celebrated in select Calgary Stampede venues such as ranahans, The Lazy S, Bar Ninteen Twelve, 30X Saloon, The Big Four Roadhouse, and Western Oasis.
- Showcase your wines at year-round Calgary Stampede events.
- Leverage Stampede Cellar Championship branding in retail point of purchase and restaurant environments through exclusive marketing packages provided by the Calgary Stampede.
- Play a part in the important conversations and education about primary agricultural production and the process of turning grapes into glasses of wines for consumers to enjoy.



ENTRY DETAILS

- Entries for all competing wines are to be submitted through Enofile.
- An entry fee of \$75 per wine is due at the time of online entry. Entrants will make payments through Enofile by credit card. There will be a \$15 early bird discount applied to entries submitted by 11:59 p.m. MST January 15, 2024. The final deadline for entering is February 5, 2024 at 11:59 p.m. MST.
- Entries are not official until full payment has been received. Both entry fees and entry forms must be received before the entry deadline to participate in the competition. Entry fees are non-refundable.
- The maximum number of entries accepted for the 2024 competition will be capped at 1,500. This will be determined by date and time stamps via the online entry system. There is no limit on the number of wines or classes an entrant may submit (unless the maximum number of entries is reached prior to your submission).
- No wine may be entered more than once in the same year, even if it is marketed under different labels. However, different vintages of the same wine may be entered.
- The Stampede Cellar Showdown may require any wine receiving an award be verified by a qualified representative of the Calgary Stampede, who shall determine all entry requirements have been met, including the availability to the Alberta public in commercial quantities.

The following Entry Requirements must be met by all entries competing in the Stampede Cellar Showdown:

1. Wine must currently be distributed on and off premise in the province of Alberta by a licensed wholesale distributor. Wines entering the competition may be produced anywhere in the world. Types of products eligible for entry include still wines, sparkling wines, fortified wines, fruit wines and mead.
2. Winery must have a designated, licensed Canadian distributor or be self-distributed by a Canadian winery.
3. All wine entries must be registered with the AGLC (a valid label registration).
4. The specific vintage of all wine entries must be commercially available in the Alberta marketplace at or near the suggested wholesale price listed on the entry form, both at the time of entry and during Stampede 2024 (July 5-14). The Calgary Stampede reserves the right to adjust the price of a bottle smaller or larger than a standard 750 ml bottle to compete fairly with other wines in that price range.
5. All wine entered must be registered in Alberta and a receipt of purchase in Alberta must be provided to the Stampede on delivery.

PARTICIPATION GUIDELINES

It is the responsibility of the winery to ensure all requirements have been met.

Incomplete entries will not be refunded.

1. A fully completed entry form including all applicable wine information must be submitted through the online entry system, Enofile (www.enofileonline.com), by the specified deadline. Entry fee(s) must be paid in full at the time of submission.
2. Required samples must be received at Stampede Park within the specified delivery timeframe. The required samples include four bottles of 750 ml wine, or the volumetric equivalent. Only entries in bottles, cans, or sealed bag in a box format will be accepted. Kegs are not accepted for judging.
3. All wines entered in the competition should have stock available for potential inclusion on Calgary Stampede wine lists for feature during Stampede 2024 and throughout the year.

IMPORTANT DATES

NOVEMBER 22, 2023	Entries open
JANUARY 15, 2024 @ 11:59 P.M.	Entry deadline for discounted entry fees
JANUARY 15 - FEBRUARY 15, 2024	Entry deliveries are accepted at Stampede Park
FEBRUARY 5, 2024 @ 11:59 P.M.	FINAL Entry deadline
FEBRUARY 23-25, 2024	Stampede Cellar Showdown International Wine Competition
FEBRUARY 28, 2024	Winning wines will be announced
JUNE 2024	Stampede Cellar Uncorked event <i>Winning wineries will be contacted for participation in the Stampede Cellar Uncorked wine and food tasting event.</i>
JULY 5-14, 2024	Stampede Cellar Wine Garden open daily for Stampede guests
JULY 7, 2024	Chateau Mouton Rothschild Exclusive Wine Experience at Stampede Park

SHIPPING & DELIVERY

- Wine deliveries to the Calgary Stampede are accepted from Jan. 15, 2024 to Feb. 15, 2024. A shipping package with detailed instructions will be provided once an entry through Enofile is confirmed.
- All wine entered must be registered in Alberta and a receipt of purchase in Alberta must be provided to the Stampede on delivery.
- Please ship all four bottles (or volumetric equivalent) associated with one entry in the same box. More than one entry may be packaged in a single box, provided all bottles for each individual entry are in the same box.
- Please mark multiple box shipments with box numbers and total boxes shipped (i.e., "Box one of four boxes," "Box two of four boxes," etc.). Make certain to enclose a copy of the entry verification for each box.
- Please note that neither the Calgary Stampede nor its designees shall be responsible for any loss or damages which occur during shipment or delivery.
- The Calgary Stampede may refuse all entries that arrive before Jan. 15, 2024, or after Feb. 15, 2024.

WINE CLASSES

The Stampede Cellar Showdown reserves the authority to modify, merge or exclude classes at the organizer's sole discretion.

Class #	Specific Class Name	Category
100	Agioritiko	Red Wine
101	Aglianico	Red Wine
102	Amarone and Appasimento Style Wines	Red Wine
103	Barbera	Red Wine
104	Blaufrankish/Kekfrankos	Red Wine
105	Burgundy (Pinot Noir)	Red Wine
106	Cabernet Franc (Moderate climate)	Red Wine
107	Cabernet Franc (warm/hot climate)	Red Wine
108	Cabernet Franc driven blends, BDX varieties (Moderate climate)	Red Wine
109	Cabernet Franc driven blends, BDX varieties (Warm/hot climate)	Red Wine
110	Cabernet Franc driven blends, non-BDX varieties (Moderate climate)	Red Wine
111	Cabernet Franc driven blends, non-BDX varieties (Warm/hot climate)	Red Wine
112	Cabernet Sauvignon (Moderate climate)	Red Wine
113	Cabernet Sauvignon (warm/hot climate)	Red Wine
114	Cabernet Sauvignon driven blends, BDX varieties (Moderate climate)	Red Wine
115	Cabernet Sauvignon driven blends, BDX varieties (Warm/hot climate)	Red Wine
116	Cabernet Sauvignon driven blends, non-BDX varieties (Moderate climate)	Red Wine
117	Cabernet Sauvignon driven blends, non-BDX varieties (Warm/hot climate)	Red Wine
118	Carmenere	Red Wine
119	Corvina and Corvina Blends (Valpolicella, non-appasimento)	Red Wine
120	Dolcetto	Red Wine
121	Dornfelder	Red Wine
122	Frappato	Red Wine
123	Gamay (Beaujolais)	Red Wine
124	Gamay (non-Beaujolais)	Red Wine
125	Grenache/Garnacha	Red Wine
126	Grenache/Garnacha driven blends	Red Wine
127	Graciano	Red Wine
128	Iberian Red Varietals	Red Wine
129	Iberian Red Blends	Red Wine
130	Low and No Alcohol Reds	Red Wine
131	Malbec	Red Wine
132	Malbec driven blends	Red Wine
133	Mencia and Mencia driven blends	Red Wine
134	Merlot (Moderate climate)	Red Wine
135	Merlot (warm/hot climate)	Red Wine
136	Merlot driven blends, BDX varieties (Moderate climate)	Red Wine
137	Merlot driven blends, BDX varieties (Warm/hot climate)	Red Wine

138	Merlot driven blends, non-BDX varieties (Moderate climate)	Red Wine
139	Merlot driven blends, non-BDX varieties (Warm/hot climate)	Red Wine
140	Mourvedre	Red Wine
141	Nebbiolo - Barolo	Red Wine
142	Nebbiolo - Barbaresco	Red Wine
143	Nebbiolo - Langhe and others	Red Wine
144	Negroamaro	Red Wine
145	Nerollo Mascalse	Red Wine
146	Nero d'avola	Red Wine
147	Other Dry Red Varieties and Blends, including Hybrids	Red Wine
148	"Natural" - Reds identified as 'natural'	Red Wine
149	Petit Verdot	Red Wine
150	Petite Sirah	Red Wine
151	Pinot Noir (cool/moderate climate)	Red Wine
152	Pinot Noir (warm/hot climate)	Red Wine
153	Pinotage	Red Wine
154	Primitivo	Red Wine
155	Rhone Red Varietals (non-blends, non Grenache or Syrah dominant only) e.g. Carignan, Cinsault, Mourvedre	Red Wine
156	Rhone Blends (non Grenache or Syrah dominant only)	Red Wine
157	Rose - Dry Pinot based	Red Wine
158	Rose - Dry GSM single or blend	Red Wine
159	Rose - Dry other variety or blend	Red Wine
160	Rose - Off-Dry all varieties	Red Wine
161	Rose - Medium Sweet to Sweet all varieties	Red Wine
162	Sangiovese and driven blends (Chianti including Superiore)	Red Wine
163	Sangiovese and driven blends (Chianti Riserva, Classico and Grand Seleccionze)	Red Wine
164	Sangiovese and driven blends and Toscana IGT	Red Wine
165	Sangiovese (Brunello di Montalcino)	Red Wine
166	Sangiovese (Vino Nobile di Montepulciano)	Red Wine
167	Super Tuscan Blends (Bolgheri and others)	Red Wine
168	Syrah/Shiraz (cool/moderate climate)	Red Wine
169	Syrah/Shiraz (warm/hot climate)	Red Wine
170	Syrah/Shiraz Based Blends	Red Wine
171	Tannat	Red Wine
172	Tempranillo	Red Wine
173	Tempranillo Blends	Red Wine
174	Touriga Nacional	Red Wine
175	Zinfandel	Red Wine
176	Zinfandel Based Blends	Red Wine
177	Zweigelt	Red Wine
178	Xenomavro	Red Wine

200	Albarino	White Wine
201	Aligote and driven blends	White Wine
202	Arneis	White Wine
203	Assyrtico	White Wine
204	Bordeaux White Blends	White Wine
205	Chardonnay, unoaked (cool/moderate climate)	White Wine
206	Chardonnay, neutral oak (cool/moderate climate)	White Wine
207	Chardonnay, portion new oak (cool/moderate climate)	White Wine
208	Chardonnay, unoaked (warm/hot climate)	White Wine
209	Chardonnay, neutral oak (warm/hot climate)	White Wine
210	Chardonnay, portion new oak (warm/hot climate)	White Wine
211	Chenin Blanc Dry	White Wine
212	Chenin Blanc Dry 7 g/L+ RS	White Wine
213	Cortese and driven blends	White Wine
214	Falanghina	White Wine
215	Fiano	White Wine
216	Garganaga and Garganaga Blends	White Wine
217	Gewurztraminer	White Wine
218	Greco and related blends	White Wine
219	Gruner Veltliner	White Wine
220	Iberian White Varietals and Blends	White Wine
221	Low and No Alcohol Whites	White Wine
222	Malvasia	White Wine
223	Melon Blanc	White Wine
224	Muscat - All Types - Dry	White Wine
225	Muscat - All Types - 7 g/L+ RS - 100 g/L	White Wine
226	Orange - skin contact whites	White Wine
227	"Natural" - Whites identified as 'natural, non-orange'	White Wine
228	Other Dry White Varieties and Blends, including Hybrids	White Wine
229	Pinot Blanc - Dry	White Wine
230	Pinot Blanc - 7 g/L+ RS	White Wine
231	Pinot Grigio/Pinot Gris - less than 6 g/L RS	White Wine
232	Pinot Grigio/Pinot Gris - 7 g/L+ RS	White Wine
233	Rhone-Style Single White Varietals Viognier, Marsanne, Roussane, Grenache Blanc	White Wine
234	Rhone-Style White Blends	White Wine
235	Ribolla Gialla	White Wine
236	Riesling - up to 9g/L RS	White Wine
237	Riesling - 10-45 g/L RS	White Wine
238	Riesling - 45 - 100 g/L RS	White Wine
239	Sauvignon Blanc	White Wine
240	Sauvignon Blanc Blends, Unoaked	White Wine
241	Sauvignon Blanc Blends, Oaked	White Wine
242	Savignan	White Wine
243	Sylvaner	White Wine
244	Semillon Dry	White Wine
245	Semillon driven blends, Unoaked	White Wine
246	Semillon driven blends, Oaked	White Wine
247	Trebbiano/Ugni Blanc	White Wine
248	Trebbiano/Ugni Blanc and driven blends	White Wine

249	Viura/Macabeo	White Wine
250	Torrontes	White Wine
251	Verdejo and driven blends	White Wine
252	Verdiccio and driven blends	White Wine
253	Vermentino Vernaccia and driven blends	White Wine
254	Vidal and related blends	White Wine
300	Sparkling - Lambrusco IGT and other red sparkling	Sparkling Wine
301	Sparkling - TM - Rose Brut to Extra Dry (0-16 g/L RS)	Sparkling Wine
302	Sparkling - TM - Blanc de Blanc - Brut to Extra Dry (0-15 g/L RS)	Sparkling Wine
303	Sparkling - TM - Champagne AOC Varietals - Brut to Extra Dry (0-15 g/L RS)	Sparkling Wine
304	Sparkling - TM - Champagne AOC Varietals - 16 g/L RS+	Sparkling Wine
305	Sparkling - TM - Non Champagne - Brut (0-15 g/L RS)	Sparkling Wine
306	Sparkling - TM - Non-Champagne - 16 g/L RS+	Sparkling Wine
307	Sparkling - Prosecco DOC and DOCG	Sparkling Wine
308	Sparkling - Prosecco Rose	Sparkling Wine
309	Sparkling - Charmat/Tank method - all varieties (0-15 g/L RS)	Sparkling Wine
310	Sparkling - Charmat/Tank method - all varieties (16 g/L RS+)	Sparkling Wine
311	Sparkling - Icewine - all varieties	Sparkling Wine
312	Sparkling - Pétillant Naturel	Sparkling Wine
400	Semi-Sweet to Sweet Reds, Including Non-Vitis Vinifera	Dessert Wine
401	Semi-Sweet to Sweet Whites, Vitis Vinifera, Hybrids & Non-Vitis Vinifera	Dessert Wine
402	Very Sweet Non-Fortified	Dessert Wine
403	Icewine (all varieties)	Dessert Wine
500	Fortified - Sherry Pale Dry (Fino Style)	Fortified Wines
501	Fortified - Sherry Amontillado Style	Fortified Wines
502	Fortified - Sherry Olorosso Style and Palo Cortado	Fortified Wines
503	Fortified - Sweet Sherry including VORS	Fortified Wines
504	Fortified - Other Sherries	Fortified Wines
505	Fortified - Port, Ruby	Fortified Wines
506	Fortified - Port, LBV	Fortified Wines
507	Fortified - Port, Vintage	Fortified Wines
508	Fortified - Port, Tawny	Fortified Wines
509	Fortified - All non-port/sherry	Fortified Wines
600	Flavored & Fruit Wines White Dry (all) »5g/L	Flavored/Fruit Wines
601	Flavored & Fruit Wines White - Off dry to medium dry - all fruit 5 g/L-25g/L	Flavored/Fruit Wines
602	Flavored & Fruit Wines White - Sweet 26 g/L and higher	Flavored/Fruit Wines
603	Flavored & Fruit Wines Red Dry (all) »5g/L	Flavored/Fruit Wines
604	Flavored & Fruit Wines Red - Off dry to medium dry - all fruit 5 g/L-25g/L	Flavored/Fruit Wines
605	Flavored & Fruit Wines Red - Sweet 26 g/L and higher	Flavored/Fruit Wines
700	Dry Mead	Mead
701	Sweet Mead	Mead

JUDGING & AWARDS

The competition judges will be drawn from the supplier, wholesale, retail, and restaurant branches of the wine industry from the local, national, and international levels, as well as from members of the press and a select group of the most avid and knowledgeable local consumers. Judges are selected based on their credentials, as well as their overall knowledge and reputation within the local and national wine community; and at the sole discretion of the Stampede Cellar Showdown management. Superintendents and umpires will also be appointed to ensure the accuracy and integrity of the competition.

CLASSES

All wines will be divided into their respective classes and tasted by the same panel of judges. Classes exceeding the capacity of one panel to taste will be divided into multiple classes. Certain classes may be sub-divided according to residual sugar content (e.g., rieslings, sparkling wines, etc.). As needed, larger classes will be separated by suggested wholesale pricing or other criteria at the discretion of the Stampede Cellar Showdown to help the wines best compete against similar entries in the judging and scoring process. The Stampede Cellar Showdown reserves the right to combine classes dependent on entries.

FLIGHTS

Wines will be served in flights of no more than 12. Each judge's task is to taste, evaluate and score each wine in the flight assigned to their panel.

PANEL DISCUSSIONS

Judges within the panel may discuss wines within each flight to help evaluate the wines and develop more accurate scores, following individual assessment. Each judge will individually score each wine in the flight as gold, silver, bronze, or no medal.

RE-POUR

In the event a bottle served may be deemed unacceptable (i.e., corked, or other fault), the judges may request a re-pour. In the event all remaining samples of a wine are flawed, the wine will result in a no medal.

RE-TASTING

Panelists may, upon request, re-taste and re-evaluate any wines from an earlier flight within a class, so long as that class has not yet been closed.

AUDITING

Once data is recorded in the system, it is verified by the scoring team against the results submitted by the panel head. If any wine is re-tasted following the initial judging, the scores must be resubmitted by the panel head for scoring to be verified once again by the scoring team. Once the scores and class awards for all wines within a class have been audited, the class is considered "closed," and the wines may not be re-evaluated nor re-scored by the panel.

FINAL RULING

If there are any problems, questions or disputes in the judging, the panel will call in the Superintendent and he/she or one of the designated umpires will rule on the question or dispute. The Superintendent and umpires' rulings are final.

THE COMPETITION JUDGING WILL BE SPLIT INTO THREE PHASES:

PHASE ONE MEDAL ROUND

During the first round of the competition, judges will taste each wine presented in a class and vote individually to award the wine either a gold medal, silver medal, bronze medal, or no medal based on the established medaling standards. Those medals are combined to determine the wine's overall medal of no medal, bronze, silver, gold or double gold.

These medal distinctions are based on the following criteria:

- **DOUBLE GOLD:** If all five judges on a panel vote to give a particular wine a gold medal, the wine will be elevated to a Double Gold medal.
- **GOLD MEDAL:** A wine with at least three gold medal votes and not more than one no medal vote.
- **SILVER MEDAL:** A wine with at least three silver medal (or higher votes) and not more than one no medal vote; or a wine with two gold and at least two bronze votes.
- **BRONZE MEDAL:** A wine with at least four bronze or higher votes (example: three bronze, two silver; or two bronze, two silver, one no medal).
- **NO MEDAL:** Two no medal votes automatically results in a no medal score, regardless of the medal of the other votes.

Using the judges individual scoring cards, wines will be assigned a numeric value to determine Class Champions:

- **GOLD** **100 POINTS**
- **SILVER** **10 POINTS**
- **BRONZE** **5 POINTS**
- **NO MEDAL** **0 POINTS**

To be eligible to receive a Class Champion or Reserve Class Champion award, a wine must have earned at least a silver medal in phase one. If there are not at least two gold or silver medal winners, the class will not have a Reserve Champion. If there are no gold or silver medal winners, the class will not have a Champion. Re-tastes are permitted and will be conducted to break any ties that occur during the competition.

The Stampede Cellar Showdown will also award a Canadian Class Champion in each class, granted there is at least one wine produced in Canada that earned a silver medal or higher in a specific class. If there are no Canadian wines that earn a gold or silver medal, a Canadian Class Champion will not be awarded. The Canadian Class Champion must be from a Canadian winery and will have a higher summation of points than the other Canadian wines of its class.

TO MOVE TO PHASE TWO A WINE MUST:

- Receive a gold or double gold overall rating.
- Have a point summation of 410 or higher based off the judge's individual rankings.
- Be the Class Champion, meaning they have the highest point summation in that class.

PHASE TWO SEMI-FINALS ROUND

The semi-finals round will be divided into groups: red, white, sparkling, dessert, fortified, fruit/ flavored and mead. Semi-Final panel judges receive all wines from a group to be scored at the same time, regardless of variety. Judges will taste all wines and rank his/her top fifteen overall selections by secret ballot. In the Semi-Finals round, judges must provide a rank (1-15) if there are enough wines available to rank. The judges' first pick will receive 15 points and each pick after will receive one less point, all the way to the 15th pick receiving one point. A judge may not choose to omit a ranking for a wine if a rank space is available on their score card. Additionally, in the Semi-Finals round, discussion amongst judges is prohibited, except if a bottle served may be deemed unacceptable (i.e., corked, or other imperfection). If there is a tie to determine

the top 15 wines, the panel will be asked to break the tie by voting once again on the wines in question. If there are 15 or less wines from a particular group which are eligible for a Semi-Final Panel, those wines will automatically advance to the Super Panel.

If a Top Award category does not have any wines advance into the Super Panel round, the wines from the group with the highest numeric summary in phase two will be re-tasted by an available phase two panel of judges to vote on the top wine from that grouping. If there are no eligible wines in phase two, then the wines from that group with the highest numeric summary in phase one will be re-tasted by an available phase one panel of judges to vote on the top wine from that group. This wine will become the automatic Top Award winner and will not be tasted in the Super Panel Round for other awards.

TO MOVE TO PHASE THREE A WINE MUST:

- Be one of 15 wines receiving the most points in phase two in its category.

PHASE THREE SUPER PANEL ROUND

During phase three of Competition, all advancing wines from phase two are judged to determine the Stampede Cellar Showdown International Wine Competition Top Awards. A Super Panel will taste all advancing wines to determine seven of the Top Awards. Super panel judges receive all wines to be scored at the same time, regardless of variety. Advancing wines are poured by group (i.e., red, white, sparkling, dessert, fortified, fruit and mead). Judges will taste all wines and rank his/her top ten overall selections by secret ballot for Grand Champion and Reserve Grand Champion. At the same time, judges will also separately score their votes for Top Red Wine, Top

White Wine, Top Sparkling Wine, Top Dessert Wine, Top Fortified Wine Top Fruit Wine and Top Mead. In the final round, judges must provide a rank (1-5 or 1-10) based on the wines available to rank. A judge may not choose to omit a ranking for a wine if a rank space is available on their score card. Additionally, in the Super Panel round, discussion amongst judges is prohibited, except if a bottle served may be deemed unacceptable (i.e., corked, or other imperfection). The wine receiving the most points as summed among all Super Panel judges is declared as Grand Champion. The wine receiving the second most points is declared as Reserve Grand Champion.

OTHER TOP AWARDS

Top Canadian and Top Value wines will be judged by a secondary panel of select phase three judges, independent of the Super Panel. Eligible wines will be determined from the phase one results and will not be affected by performance in phase two. The judges will pick their top five and the wine with the most points will be awarded.

LEGAL GUIDELINES

FORCE MAJEURE

The Calgary Stampede shall be entitled to terminate this agreement immediately and without notice in the instance of a "Force Majeure Event". A Force Majeure Event is defined as one or more of the following causes that renders the competition impossible, impracticable, ruinous, or unsafe: death, illness or serious injury to participants; fire; flood; acts of war; threat(s) or act(s) of terrorism; riot(s) or other form(s) of civil disorder in or around, or near the venue; strike, lockout, or other forms of labor difficulties; any act, order, rule, or regulation of any court, government agency, regulatory body, health authority, or public authority; act of god; absence of power or other essential service; failure of technical facilities; pandemic; epidemic; public health emergency; communicable disease outbreak; closing of borders to travel; and/or any similar or dissimilar cause beyond the Calgary Stampede's reasonable control.

WINE SAMPLES

In the event of an unexpected closure, or inability to host the Stampede Cellar Showdown International Wine Competition, wine samples received to date will remain in the custody of the Calgary Stampede.

LEGAL AND ENFORCEMENT SUMMARY

The Calgary Stampede reserves the final, absolute right to interpret rules and regulations and to settle and determine all matters, questions, or differences in regard thereto, or otherwise arising out of, connected with, or incident to the Calgary Stampede. It further reserves the right to determine unforeseen matters not covered by these rules and to amend or add to these rules as in its judgment it may determine necessary.

WHAT DOES A MEDAL MEAN FOR YOU?

Medals are awarded to participating wines as recognition of their own merit. Physical medals and marketing packages with strategically designed artwork will be available to all wines awarded a medal during the Stampede Cellar Showdown. These marketing tools may be used by successful entrants to leverage interest in retail and restaurant environments.

EACH WINERY ENTERING THE STAMPEDE CELLAR SHOWDOWN CONSENTS TO ABIDE BY THE FOLLOWING RULES THAT GOVERN THE USE OF THE COMPETITION RESULTS FOR ADVERTISING PURPOSES:

- The winery agrees to refrain from any misleading advertising or labeling regarding any award which may be granted for this wine.
- The winery agrees that it will not represent any wine as being identical to the award-winning wine unless it is.

In the event of misleading advertising by an award-winning entrant relative to a particular award or awards, the Calgary Stampede, at its discretion, reserves the right to disqualify both the offending wine and the responsible winery from this and future competitions.



CONTACT INFORMATION

Please direct any questions or concerns to the Calgary Stampede Agriculture and Western Events office by email (wine@calgariystampede.com) or phone (403-261-0222).

APPENDIX

INDIVIDUAL AWARDS: MEDALING STANDARDS

GOLD MEDAL	Of outstanding quality, superior to most. Reflects the best flavor, balance, style and winemaking for that class and price point.
SILVER MEDAL	Of great quality, reflects a standard to achieve in flavor, balance, style and winemaking for that class and price point.
BRONZE MEDAL	Of good quality, reflecting balance and typical qualities of that class and price point; a drinkable wine without obvious flaws.
NO MEDAL	Lacking the quality, balance and characteristics typical of that class and price point.

Each wine will be assigned a medal in Phase One based on the panel's votes:

- **DOUBLE GOLD:** If All five judges on a panel vote to give a particular wine a gold medal, the wine will be elevated to a double gold medal.
- **GOLD MEDAL:** A wine with at least three gold medal votes and not more than one no medal vote.
- **SILVER MEDAL:** A wine with at least three silver medal (or higher votes) and not more than one no medal vote; or a wine with two gold and at least two bronze votes.
- **BRONZE MEDAL:** A wine with at least four bronze or higher votes (example: three bronze, two silver; or two bronze, two silver, one no medal).
- **NO MEDAL:** Two no medal votes automatically results in a no medal score, regardless of the medal of the other votes.

AWARDS	PRIZING	COMPETITION PHASE
GRAND CHAMPION	Bronze Trophy Sculpture	Phase three
RESERVE GRAND CHAMPION	Bronze Trophy Sculpture	Phase three
TOP CANADIAN WINE	Trophy Belt Buckle	Phase three
TOP VALUE WINE	Trophy Belt Buckle	Phase three
TOP RED WINE	Trophy Belt Buckle	Phase three
TOP WHITE WINE	Trophy Belt Buckle	Phase three
TOP SPARKLING WINE	Trophy Belt Buckle	Phase three
TOP DESSERT WINE	Trophy Belt Buckle	Phase three
TOP FORTIFIED WINE	Trophy Belt Buckle	Phase three
TOP FRUIT/FLAVOURED WINE	Trophy Belt Buckle	Phase three
TOP MEAD	Trophy Belt Buckle	Phase three
CANADIAN CLASS CHAMPION	Belt Buckle	Phase one
CLASS CHAMPION	Belt Buckle	Phase one
RESERVE CLASS CHAMPION	Belt Buckle	Phase one
DOUBLE GOLD, GOLD, SILVER AND BRONZE MEDALS	Inscribed Medal	Phase one