



**International Cider & Perry
Professional Tasting Awards Program**

2020 FACT SHEET

- WHAT:** The 2020 Seattle International Cider Awards is the largest, most prestigious and professional recognition program for North American Cider, Perry, Orchard and Fruit wines.
- WHEN:** **Entry Deadline: Monday, April 2, 2020.** (*Entries must be received by this date.*)
Results Released On-Line – May 1, 2020
Award Certificates Mailed – June 10, 2020.
2020 Gold Medal Experience ~ TBA
- 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 |
| 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:** Single-Blind Tasting and Evaluation Process meaning panelists are aware of intended style, fruit composition, and residual sugar components.
Awards: Double Gold/Gold/Silver/Bronze ~ Grand Awards of Excellence.
- COST:** **ENTRY DEADLINE ~ Monday, April 2, 2020 ~ \$50.00 Entry Fee per Entry**
Please submit (3 ea) 500 ml or 750 ml sample bottles Cider, Perry or Fortified.
Checks Payable to: CHANNEL ONE PRODUCTIONS
Credit Card Payments on-line: www.SeattleCideAwards.com
- SHIP TO:** **Seattle International Cider Awards**
c/o ESQUIN WINE STORAGE / 2700 Fourth Ave South, Seattle, WA 98134
- CONTACT:** Christopher Chan ~ Executive Director, Seattle Cider Awards
1733 45th Ave SW, Seattle, WA 98116
206-853-4677 / cider@seattleciderawards.com

[E-mail Your Tracking Number or Notification for each Shipment.](mailto:Cider@SeattleCiderAwards.com)
Include Entry Forms & Fees by Check or Credit Card Receipts per Box:
Cider@SeattleCiderAwards.com

Cider & Perry Category Definitions

Standard Styles of Cider & Perry

Modern Ciders are made primarily from culinary/table apples. Compared to other Standard styles, these ciders are generally lower in tannin and higher in acidity. **Modern Perry** is made from culinary/table pears.

Heritage Ciders are made primarily from multi-use or cider-specific bittersweet/bittersharp apples, with wild or crab apples sometimes used for acidity/tannin balance. These ciders will generally be higher in tannin than Modern Ciders. Heritage Ciders will generally lack the malolactic fermentation (MLF) flavor notes.

Traditional Ciders encompass those produced in the West Country of England (notably Somerset and Herefordshire), Northern France (notably Normandy and Brittany), and other regions in which cider-specific apple varieties and production techniques are used to achieve a profile similar to traditional English and French ciders.

Most ciders in the English style will be entered in the *Traditional – Dry* class (sweetness level is dry or medium-dry). Most ciders in the French style will be entered in the *Traditional – Sweet* class (sweetness level is medium, medium-sweet, or sweet). These levels indicate an overall tendency, not a sharp delineation between the sweetness of typical English and French ciders.

English: This includes the English “West Country” ciders and other ciders inspired by that style. These ciders are made with bittersweet and bittersharp apple varieties cultivated specifically for cider making. English ciders are traditionally fermented and aged in wood barrels, which adds some character; however, the barrels used are rarely new, so there is no overt wood character.

French: This includes styles from Normandy and Brittany and other ciders inspired by those styles, including ciders made by various techniques to achieve the French flavor profile. These ciders are made with bittersweet and bittersharp apple varieties cultivated specifically for cider making.

Traditional Perry is made from pears grown specifically for that purpose rather than for eating or cooking. Perry pears may contain substantial amounts of sorbitol, a non-fermentable sweet-tasting compound. Hence a perry can be completely dry (no residual sugar) yet taste sweet.

Sour Ciders encompass those produced in Northern Spain (notably Asturias and the Basque Country) and other regions in which similar apple varieties and production techniques are used to achieve a profile similar to traditional Spanish ciders. In Asturias these ciders are known as *sidra natural*. In the Basque Country these ciders are known as *sagardo naturala*.

Modern styles of cider produced in this region (such as *Nueva Expresión* or *Espumosa*) that have lower levels of volatile acidity may be better entered in Modern Cider or Heritage Cider.

Cider & Perry Category Definitions

Specialty Styles

Fruit Ciders are ciders with other fruits or fruit juices added – for example, berry. Note that a *pear cider* made from a combination of apple and pear juice would be entered as a Fruit Cider since it is neither cider nor perry.

Hopped Ciders are ciders with added hops. Ciders with other added herbal or botanical elements (lemongrass, flower petals, tea blends, etc.) should be entered in *Specialty Cider and Perry*.

Spiced Ciders are ciders made with any combination of added spices, such as “apple pie” spices (cinnamon, nutmeg, allspice). Ciders with ginger are included in this category.

Wood Aged Ciders are barrel-fermented or barrel-aged ciders in which the wood and/or barrel character is a notable part of the overall flavor profile. Cubes, chips, spirals, staves, and other alternatives may be used in place of barrels.

Introduction

Use of newer wood that has not reached a flavor-neutral condition, either as storage vessels or as batch additions such as wood chips, is now generally considered to be a stylistic option for adding to the complexity of the flavor of a cider or perry and an added element to mouthfeel. If the wood holds the flavor of another liquid (beer, wine, spirits) or another flavored substance with which it has been in contact, or if wood is used in conjunction with another liquid or flavored substance to produce the same effect, then this is an appropriate category for such cider. Subtlety of wood and/or beer/wine/spirit notes will not be regarded as a fault provided they are detectable, recognizable, and balanced well with the base cider.

Specialty Cider and Perry is an open-ended category for cider or perry with added ingredients or special processes that do not fit an existing category. A cider or perry that combines elements of two or more categories—such as a cider with added fruit and added hops—is best entered in this category. A cider or perry with added sweeteners (such as honey or molasses) may be entered here so long as the cider or perry character remains dominant.

Unlimited Cider and Perry encompasses products that may approximate a Standard cider or perry, but by ingredients are more appropriately considered a Specialty cider or perry. This category is for mass-market products that use modern production techniques such as high brix fermentation, amelioration, and flavorings. Unlike a Standard cider or perry, these products will have *carbonated water, malic acid, natural flavors, artificial flavors*, and similar ingredients listed on the label.

[E-mail Your Tracking Number or Notification for each Shipment.](#)
[Include Entry Forms & Fees by Check or Credit Card Receipts per Box:](#)
Cider@SeattleCiderAwards.com

Entry Criteria & Category Guidelines

Intensified and Distilled Styles

Ice Cider is a style that originated in Quebec in the 2090s. Juice is concentrated before fermentation, either by freezing the fruit before pressing it, or by freezing the juice and then removing water as it thaws. The fermentation stops or is arrested before the cider reaches dryness. No additives are permitted in this style; in particular, sweeteners may not be used to increase gravity. The character differs from a chaptalized cider (applewine) in that the ice cider process increases not only the sugar (hence alcohol) but also the acidity and all fruit flavor components proportionately.

Cider that has been strengthened in alcohol (and aroma and flavor) after fermentation by the addition of spirits is generally called **Fortified Cider**. A cider fortified with apple spirits is known in France as *pommeau*. Fortified Cider encompasses *pommeau*, products made in a style similar to *pommeau*, and other products that emulate fortified wine styles such as port, sherry, or vermouth but are made with a base of apples and/or pears rather than grapes.

Spirits used for fortification do not have to be distilled by the entrant. Noncommercial producers may not legally fortify their wines in North America and are excluded from entering this category.

A range of sweetness is possible by choosing how far into primary fermentation to add the spirits. At the sweeter end of the range with high residual sugar lies *pommeau*. Originally from Normandy, *pommeau* is essentially a blend of apple brandy with apple juice. The juice is typically fermented as little as local jurisdiction will allow.

Such a beverage is in general called a *mistelle*. The pear equivalent may be made but has no recognized traditional name. A cider that has been allowed to ferment mostly or completely to dryness before the spirit addition will be much less fruity. Such a cider is known to some as *royal cider*. Fortified ciders and perry should be made with wine spirits (white) or brandy (oak aged) of the same kind of fruit. The spirits should not be neutral. Use of neutral or other fruit spirits must be declared and creates a specialty product that would be better entered in Specialty Cider and Perry.

Whether sweet or dry, the object of a Fortified Cider is to create a very full-flavored, heavy-bodied, bigger-than-life profile—but not as intense as an ice cider. They are well suited to after-dinner aperitifs and use in cocktails. Fruit should be forward. Acidity is well balanced and juice-like. Fermentation/yeast character reserved. Spirits evident and warming, not harsh. Spirit ‘headiness’ would be a fault. Tannins may run the spectrum—but shouldn’t be distracting.

Oak aging of spirits and/or final product is allowable. As such, some oxidation character is allowable, if balanced with the oak and barrel profile.

* Categories Separated by Fruit / Styles / Blends / Flavors *

Apples

- MODCID All expressions of Modern Apple Cider.
- HERCID All expressions of Heritage Apple Cider.
- ENGCID All expressions of Apple Cider made in the English Style.
- FRENCID All expressions of Apple Cider made in the French Style.
- SPANCID All expressions of Apple Cider made in the Spanish or Basque style.
- HOPCID All expressions of Hopped Apple Cider.
- SOURCID All expressions of Apple Cider produced in a Sour style.
- SPICED All expressions of Spiced Apple Cider.
- OAKCID All expressions of Apple Cider aged or in contact with wood.
- FLAVCID Specialty Apple Cider with added flavors non-fruit based.
- FRUTCID Apple Cider with added fruits or fruit flavor.
- OPENCID Any Apple Cider that doesn't fit into any other category.
- ICECID Any Apple Cider treated by freezing, dehydration or concentration.
- DCID Dessert Style Cider (Medium-Sweet or Sweet Designation)
- SPKCID All style of Sparkling Apples Cider.
- ICECID Ice, Glaciere, Cryo Produced Cider. Please include method of freezing.
- CFORT Fortified Cider/Fruit – Pommeau, Mistelle or flavored cider.

Pears

- MODPER All expressions of Modern Perry.
- HERPER All expressions of Heritage Style Perry.
- FLAVPER Specialty Perry with added flavors non-fruit based.
- FRUTPER Perry with added fruits or fruit flavor.
- OAKPER All expressions of Perry aged or in contact with wood.
- DPEAR Dessert Style Perry (Medium-Sweet or Sweet Designation)
- SPRKPER All styles of Sparkling Perry.
- ICEPER Ice, Glaciere, Cryo Produced Perry. Please include method of freezing.
- PFORT Fortified Perry/Fruit – Pommeau, Mistelle or flavored Perry.

Fruit

- RFRUIT All styles of Dry Red Fruit Wines.
- WFRUIT All styles of Dry White Fruit Wines.
- FROSÉ All styles of Single Fruit Rosé or Blush Wines.
- BFROSÉ All styles of Blended Variety Rosé Fruit Wines.
- DFRUIT Dessert Style Fruit Wines
- MEAD All Styles of Mead

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

Frequently Asked Questions

- **Q: Why 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, cider, perry, fruit agriculture and viticulture.

- **Q: How are the Cider Awards Promoted?**
- **A:** Results are published on-line at www.TASTENW.com. Results are sent to local, regional and national newspapers. Announcements featured in Washington Tasting Room Magazine, Great Northwest Wine and Wine Press NW.

- **Q: How Many 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 Ciders from Different Ciderhouses on Same Form?**
- **A:** NO. Please include One Entry Form per Each Winery/Cidery Name. 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 fruit/variety composition, fruit sources, blends, added flavors or colors, and residual sugar,. Please include these with your entries.

- **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.SeattleCiderAwards.com

- Payment Address: Channel One Productions 1733 45th Ave SW, Seattle, WA 98116-2010

- **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, 2020.

- **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 ask that you share your **correction requests by May 18**. Medals are not available at this time.

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