

ENTRY DEADLINE →
May 19th, 2017
 Award Announcement
 Week of June 5th, 2017

ENTRY FORM 2017 Bar Business Wine Competition

PLEASE PRINT OR TYPE CLEARLY

Company Contact and Registration Info Please be sure to include contact name and phone number

COMPANY NAME: _____

STREET ADDRESS: _____

CITY: _____ STATE: _____ ZIP/POSTAL CODE: _____ COUNTRY: _____

TELEPHONE: (INCLUDE COUNTRY + AREA CODE) _____ FAX: _____

CONTACT NAME: _____ TITLE OR POSITION: _____

CONTACT TELEPHONE: _____ CONTACT CELL: _____

CONTACT EMAIL ADDRESS: _____ MAIN CORPORATE WEBSITE: _____

SEE BACK OF FORM
 FOR CATEGORY CODES →

4 ENTRIES PER FORM

For additional entries please make copies of this form.

Please visit:

www.barbizmag.com

for PDF copies of this form, rules, category codes and additional information.

Bar Biz Mag is not responsible for import/duty fees. Any material handling charges incurred as costs for submission will be billed back to entrant at cost. No spirits will be judged with outstanding fees to Bar Biz Mag and or Customs Broker.

Please retain a copy of all entry materials for your files.

Product Description Info

1	CATEGORY CODE:	PRODUCT NAME:				AGE:
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	PRICE BAND	RETAIL PRICE
2	CATEGORY CODE:	PRODUCT NAME:				AGE:
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	PRICE BAND	RETAIL PRICE
3	CATEGORY CODE:	PRODUCT NAME:				AGE:
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4	CATEGORY CODE:	PRODUCT NAME:				AGE:
	REGION OR TYPE:	COUNTRY OF ORIGIN:	ALCOHOL %:	BOTTLE SIZE (ML)	PRICE BAND	RETAIL PRICE

PACK SAMPLES : (2) 750ml (or 700ml) bottles of each entry along with a copy of this entry form. Clearly mark 'Sample Material - Not For Resale - Glass Enclosed' on the outer carton/s.

SHIP TO : **CH Distillery**
C/O Bar Biz Comp
564 West Randolph Street, Flr 1E
Chicago, IL 60661
 Tel: 212-620-7215 E-mail: barbizspiritcomp@sbsub.com

If you do not have a customs broker contact Park Street at competitions@parkstreet.com

Payment Instructions

MAIL PAYMENT WITH COPY OF THIS FORM TO Make checks payable to Bar Business Magazine, if paying by check add to the shipment)
Scan and email the submission form in advance to barbizspiritcomp@sbsub.com or Fax to (917) 338-0163

	x	_____ ea.	=	\$	
NUMBER OF ENTRIES		<i>Price per submission</i>			TOTAL AMOUNT DUE
		<i>October 1st - February 19th</i>			<i>\$325</i>
		<i>Feb 20th - 27th</i>			<i>\$350</i>
		<i>Feb 28th - March 4th</i>			<i>\$375</i>
					<i>Please add \$15 for Wire-Transfer</i>
					EXP. DATE:

CARD TYPE: (MC/VISA/AMEX) _____ CARD NUMBER _____

NAME ON FACE OF CARD: _____ SECURITY CID _____

BILLING ADDRESS OF CARD: _____ CITY: _____ STATE: _____ ZIP: _____

SIGNATURE OF CARD HOLDER: _____



FOR MORE INFORMATION
 Office: 212-620-7215
 Email: barbizspiritcomp@sbsub.com

FOR PAYMENT BY WIRE: Contact Adam Levy at: barbizspiritcomp@sbsub.com

CATEGORY CODES 2017 Bar Business Wine Competition

PRICING BANDS: A=\$15 and Lower | B= \$15.01 to 30.00 | C= \$30.01 to 44.99 | D=\$45 and up

601	Blush, Pink and Rose Table Wine	Blush wines, Blended generic
601.1	Blush, Pink and Rose Table Wine	Blush wines, Varietal Label
603.1	Blush, Pink and Rose Table Wine	Non Vinifera Blush or Rose
606	Blush, Pink and Rose Table Wine	Rose, Non-Varietal Label - 0 - .70% residual sugar
607	Blush, Pink and Rose Table Wine	Rosé, Sweet Non-Varietal Label - .71% and above residual sugar
610	Blush, Pink and Rose Table Wine	Rose, Varietal
504	Dessert, Late Harvest, Sweet (Non-Fortified)	Ice Wine, specify varietal
504.1	Dessert, Late Harvest, Sweet (Non-Fortified)	White Dessert Wine, made from grapes frozen post-harvest
505	Dessert, Late Harvest, Sweet (Non-Fortified)	Riesling - 6.1 - 12% residual sugar
506	Dessert, Late Harvest, Sweet (Non-Fortified)	Riesling - 12.1 - 18% residual sugar
507	Dessert, Late Harvest, Sweet (Non-Fortified)	Riesling, Late Harvest - 18.1% and above residual sugar
508	Dessert, Late Harvest, Sweet (Non-Fortified)	Sauvignon Blanc, Late Harvest - 6.1% and above residual sugar
509	Dessert, Late Harvest, Sweet (Non-Fortified)	Semillon, Late Harvest - 6.1% and above residual sugar
511	Dessert, Late Harvest, Sweet (Non-Fortified)	Vidal, Late Harvest - 6.1% and above residual sugar
514	Dessert, Late Harvest, Sweet (Non-Fortified)	All other white varietal late harvest wines not listed - 6.1% and above residual sugar
514.1	Dessert, Late Harvest, Sweet (Non-Fortified)	All other red varietal late harvest wines not listed - 6.1% and above residual sugar
514.2	Dessert, Late Harvest, Sweet (Non-Fortified)	All other non vinifera white varietal late harvest wines not listed - 6.1% and above residual sugar
514.3	Dessert, Late Harvest, Sweet (Non-Fortified)	All other non vinifera red varietal late harvest wines not listed - 6.1% and above residual sugar
515	Dessert, Late Harvest, Sweet (Non-Fortified)	White Blend, Late Harvest - 6.1% and above residual sugar
6	Fortified Wines	Port, Ruby - Traditional grape varieties
6.1	Fortified Wines	Port, Ruby - Other than traditional grape varieties
7	Fortified Wines	Port, Vintage - Traditional grape varieties
7.1	Fortified Wines	Port, Vintage - Other than traditional grape varieties
8	Fortified Wines	Port, Tawny - Traditional grape varieties
8.1	Fortified Wines	Port, Tawny - Other than traditional grape varieties
9	Fortified Wines	Port, Vintage - Varietal
11	Fortified Wines	Port, Late Bottled Vintage - Traditional grape varieties
12	Fortified Wines	Sherry, Non Flor - Traditional grape varieties
12.1	Fortified Wines	Sherry, Non Flor - Other than traditional grape varieties
13	Fortified Wines	Sherry, Medium Sweet - Traditional grape varieties
13.1	Fortified Wines	Sherry, Medium Sweet - Other than traditional grape varieties
14	Fortified Wines	Sherry, Sweet - Traditional grape varieties
14.1	Fortified Wines	Sherry, Sweet - Other than traditional grape varieties
15	Fortified Wines	Sherry, Flor, Dry - Traditional grape varieties
15.1	Fortified Wines	Sherry, Flor, Dry - Other than traditional grape varieties
16	Fortified Wines	Sherry, Flor, Medium Sweet - Traditional grape varieties
16.1	Fortified Wines	Sherry, Flor, Medium Sweet - Other than traditional grape varieties
17	Fortified Wines	Sherry, Flor, Sweet - Traditional grape varieties
17.1	Fortified Wines	Sherry, Flor, Sweet - Other than traditional grape varieties
18	Fortified Wines	Fortified Dessert wine other
813	Natural Fruit Wines and Flavored Wines	Fruit Wines
814	Natural Fruit Wines and Flavored Wines	Honey (mead)
821	Natural Fruit Wines and Flavored Wines	Sake (traditional)
303	Red Table Wines	Barbera
305	Red Table Wines	Cabernet Franc
308	Red Table Wines	Cabernet Sauvignon, Vintage 2009 or later (\$20.00 and lower)
308.1	Red Table Wines	Cabernet Sauvignon, Vintage 2009 or later (\$20.01 to \$39.99)
308.2	Red Table Wines	Cabernet Sauvignon, Vintage 2009 or later (\$40.00 and higher)
312	Red Table Wines	Cabernet Sauvignon, Vintage 2008 or earlier (\$20.00 and lower)
312.1	Red Table Wines	Cabernet Sauvignon, Vintage 2008 or earlier (\$20.01 to \$39.99)
312.2	Red Table Wines	Cabernet Sauvignon, Vintage 2008 or earlier (\$40.00 and higher)
331	Red Table Wines	Dolcetto
332	Red Table Wines	Gamay
335	Red Table Wines	Grenache
336	Red Table Wines	Malbec
339	Red Table Wines	Merlot, Vintage 2009 or later (\$20.00 and lower)
339.1	Red Table Wines	Merlot, Vintage 2009 or later (\$20.01 and higher)
342	Red Table Wines	Merlot, Vintage 2008 or earlier (\$20.00 and lower)
342.1	Red Table Wines	Merlot, Vintage 2008 or earlier (\$20.01 and higher)
346	Red Table Wines	Mourvedre/Monastrell
347	Red Table Wines	Nebbiolo
352	Red Table Wines	Petite Sirah (\$20.00 and lower)
352.1	Red Table Wines	Petite Sirah (\$20.01 and higher)
355	Red Table Wines	Pinot Noir, Vintage 2009 or later (\$20.00 and lower)
355.1	Red Table Wines	Pinot Noir, Vintage 2009 or later (\$20.01 to \$39.99)
355.2	Red Table Wines	Pinot Noir, Vintage 2009 or later (\$40.00 and higher)
358	Red Table Wines	Pinot Noir, Vintage 2008 or earlier (\$20.00 and lower)
358.1	Red Table Wines	Pinot Noir, Vintage 2008 or earlier (\$20.01 to \$39.99)
358.2	Red Table Wines	Pinot Noir, Vintage 2008 or earlier (\$40.00 and higher)

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365	Red Table Wines	Sangiovese (\$20.00 or lower)
365.1	Red Table Wines	Sangiovese (\$20.01 or higher)
366	Red Table Wines	Syrah/Shiraz, Vintage 2009 or later (\$20.00 and lower)
366.1	Red Table Wines	Syrah/Shiraz, Vintage 2009 or later (\$20.01 to \$39.99)
366.2	Red Table Wines	Syrah/Shiraz, Vintage 2009 or later (\$40.00 and higher)
367	Red Table Wines	Syrah/Shiraz, Vintage 2008 or earlier (\$20.00 and lower)
367.1	Red Table Wines	Syrah/Shiraz, Vintage 2008 or earlier (\$20.01 to \$39.99)
367.2	Red Table Wines	Syrah/Shiraz, Vintage 2008 or later (\$40.00 and higher)
368	Red Table Wines	Tempranillo
371	Red Table Wines	Zinfandel, Vintage 2009 or later (\$20.00 and lower)
371.1	Red Table Wines	Zinfandel, Vintage 2009 or later (\$20.01 and higher)
374	Red Table Wines	Zinfandel, Vintage 2008 or earlier (\$20.00 and lower)
374.1	Red Table Wines	Zinfandel, Vintage 2008 or earlier (\$20.01 and higher)
381	Red Table Wines	Red Meritage or Bordeaux Blend (\$20.00 and lower)
381.1	Red Table Wines	Red Meritage or Bordeaux Blend (\$20.10 to \$39.99)
381.2	Red Table Wines	Red Meritage or Bordeaux Blend (\$40.00 and higher)
390	Red Table Wines	Dry Red Table Wine Blends (\$20.00 and lower)
390.1	Red Table Wines	Dry Red Table Wine Blends (\$20.01 to \$39.99)
390.2	Red Table Wines	Dry Red Table Wine Blends (\$40.00 and higher)
393	Red Table Wines	Sweet Red Table Wine Blends
394.1	Red Table Wines	Super Tuscan Blend
394.2	Red Table Wines	Red Venetian Style Blend
396	Red Table Wines	Red Rhone Style Blend
399	Red Table Wines	All other red varietal wines not otherwise listed
399.1	Red Table Wines	Non vinifera red varieties - 0 to 2.0% residual sugar
399.2	Red Table Wines	Non vinifera red varieties - 2.1-6.0% residual sugar
702	Soft Table Wines Under 10% Alcohol	Riesling, under 10% alcohol
703	Soft Table Wines Under 10% Alcohol	Orange Muscat, under 10% alcohol
710	Soft Table Wines Under 10% Alcohol	Generic white wines, under 10% alcohol
711	Soft Table Wines Under 10% Alcohol	Generic red wines, under 10% alcohol
224	Sparkling Wines (Bulk or Charmat Process)	Blanc de Blancs - Traditional grape varieties
225	Sparkling Wines (Bulk or Charmat Process)	Blanc de Noirs - Traditional grape varieties
226	Sparkling Wines (Bulk or Charmat Process)	Natural - 0 - .5% residual sugar
227	Sparkling Wines (Bulk or Charmat Process)	Brut - .51 - 1.5% residual sugar
228	Sparkling Wines (Bulk or Charmat Process)	Dry - 1.51 - 2.5% residual sugar
229	Sparkling Wines (Bulk or Charmat Process)	Extra Dry - 2.51 - 3.5% residual sugar
230	Sparkling Wines (Bulk or Charmat Process)	Sec or Demi-Sec - 3.6 - 5.0% residual sugar
231	Sparkling Wines (Bulk or Charmat Process)	Sparkling Blush/Rose
232.3	Sparkling Wines (Bulk or Charmat Process)	Sparkling Rouge
232.6	Sparkling Wines (Bulk or Charmat Process)	Prosecco
201	Sparkling Wines (Non-Vintage Methode Champenoise)	Blanc de Blancs NV - Traditional grape varieties
202	Sparkling Wines (Non-Vintage Methode Champenoise)	Blanc de Noirs NV - Traditional grape varieties
203	Sparkling Wines (Non-Vintage Methode Champenoise)	Natural NV - Traditional grape varieties
203.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Natural NV - Other than traditional grape varieties
204	Sparkling Wines (Non-Vintage Methode Champenoise)	Brut NV - Traditional grape varieties
204.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Brut NV - Other than traditional grape varieties
205	Sparkling Wines (Non-Vintage Methode Champenoise)	Dry NV - Traditional grape varieties
205.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Dry NV - Other than traditional grape varieties
206	Sparkling Wines (Non-Vintage Methode Champenoise)	Extra Dry NV - Traditional grape varieties
206.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Extra Dry NV - Other than traditional grape varieties
207	Sparkling Wines (Non-Vintage Methode Champenoise)	Sec or Demi-Sec NV - Traditional grape varieties
207.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Sec or Demi-Sec NV - Other than traditional grape varieties
210	Sparkling Wines (Non-Vintage Methode Champenoise)	Brut Rose NV, traditional varieties - Traditional grape varieties
210.1	Sparkling Wines (Non-Vintage Methode Champenoise)	Dry Rosé NV, traditional varieties - Traditional grape varieties
210.2	Sparkling Wines (Non-Vintage Methode Champenoise)	Extra Dry Rosé NV, traditional varieties - Traditional grape varieties
210.3	Sparkling Wines (Non-Vintage Methode Champenoise)	Sparkling Rose NV, non-traditional varieties - Other than traditional grape varieties
211	Sparkling Wines (Non-Vintage Methode Champenoise)	Sparkling Rouge, NV
213	Sparkling Wines (Vintage, Methode Champenoise)	Blanc de Blancs Vintage 2005 and later - Traditional grape varieties
214	Sparkling Wines (Vintage, Methode Champenoise)	Blanc de Noirs Vintage 2005 and later - Traditional grape varieties
215	Sparkling Wines (Vintage, Methode Champenoise)	Natural Vintage 2005 and later - Traditional grape varieties
215.1	Sparkling Wines (Vintage, Methode Champenoise)	Natural Vintage 2005 and later - Other than traditional grape varieties
216	Sparkling Wines (Vintage, Methode Champenoise)	Brut Vintage 2005 and later - Traditional grape varieties
216.1	Sparkling Wines (Vintage, Methode Champenoise)	Brut Vintage 2005 and later - Other than traditional grape varieties
216.2	Sparkling Wines (Vintage, Methode Champenoise)	Dry Vintage 2005 and later - Traditional grape varieties
216.3	Sparkling Wines (Vintage, Methode Champenoise)	Dry Vintage 2005 and later - Other than traditional grape varieties
217	Sparkling Wines (Vintage, Methode Champenoise)	Brut Vintage Rose 2005 and later - Traditional grape varieties
217.1	Sparkling Wines (Vintage, Methode Champenoise)	Rouge 2005 and later
218	Sparkling Wines (Vintage, Methode Champenoise)	Brut Vintage 2005 and later, Late Disgorged - Traditional grape varieties
219	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise)	Blanc de Blancs Vintage 2004 and earlier - Traditional grape varieties

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220	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise)	Blanc de Noirs Vintage 2004 and earlier - Traditional grape varieties
221	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise)	Natural Vintage, 2004 and earlier - Traditional grape varieties
221.1	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise)	Natural Vintage, 2004 and earlier - Other than traditional grape varieties
222	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise)	Brut Vintage, 2004 and earlier - Traditional grape varieties
222.1	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise)	Brut Vintage, 2004 and earlier - Other than traditional grape varieties
223	Sparkling Wines (Vintage, Dated 5 years or Older, Methode Champenoise)	Brut Rose, Vintage 2004 and earlier - Traditional grape varieties
408	White Table Wine	Chardonnay, Vintage 2009 or later (\$20.00 or lower)
408.1	White Table Wine	Chardonnay, Vintage 2009 or later (\$20.01 or higher)
411	White Table Wine	Chardonnay, Vintage 2008 or earlier (\$20.00 or lower)
411.1	White Table Wine	Chardonnay, Vintage 2008 or earlier (\$20.01 or higher)
436	White Table Wine	Chenin Blanc - 0 to 1.0% residual sugar
437	White Table Wine	Chenin Blanc - 1.1 - 3.0% residual sugar
441	White Table Wine	Gewürztraminer - 0 - .7% residual sugar
442	White Table Wine	Gewürztraminer - .71 - 3.0% residual sugar
443	White Table Wine	Gewürztraminer - 3.1 - 6.0% residual sugar. Also see Late Harvest category.
445	White Table Wine	Riesling - 0 - .7% residual sugar
447	White Table Wine	Riesling - .71 - 3.0% residual sugar
449	White Table Wine	Riesling - 3.1 - 6.0% residual sugar. Also see Late Harvest category.
453	White Table Wine	Muscat - 0 - .7% residual sugar
454	White Table Wine	Muscat - .71 - 3.0% residual sugar
455	White Table Wine	Muscat - 3.1 - 6.0% residual sugar
457	White Table Wine	Pinot Blanc
459	White Table Wine	Pinot Gris (\$15.00 or lower)
459.1	White Table Wine	Pinot Gris (\$15.01 or higher)
462	White Table Wine	Sauvignon Blanc, Dry, Vintage 2009 or later (\$20.00 or lower)
462.1	White Table Wine	Sauvignon Blanc, Dry, Vintage 2009 or later (\$20.01 or higher)
464	White Table Wine	Sauvignon Blanc, Dry, Vintage 2008 or earlier (\$20.00 or lower)
464.1	White Table Wine	Sauvignon Blanc, Dry, Vintage 2008 or earlier (\$20.01 or higher)
469	White Table Wine	Semillon, Dry
476	White Table Wine	Viognier
477	White Table Wine	White Meritage
479	White Table Wine	Dry White Table Wine Blends
479.1	White Table Wine	White Table Wine Blends
481	White Table Wine	Sweet White Table Wine Blends
482.1	White Table Wine	White Rhone blends
484	White Table Wine	All other white varietal wines not otherwise listed - 0 - .7% residual sugar
484.1	White Table Wine	All other white varietal wines not otherwise listed - .71 - 3.0% residual sugar
484.2	White Table Wine	All other white varietal wines not otherwise listed - 3.1% - 6-0% residual sugar. Also see Late Harvest category.
485	White Table Wine	All other white non-vinifera varietal wines not otherwise listed
485.1	White Table Wine	Vinifera-Non Vinifera blends where no one single varietal is 75% or more of the blend
485.2	White Table Wine	All Non Vinifera Blends
1000	Makgeolli	Alcohol Beverage native to Korea

SUBMISSION TO THE ORGANIC WINE SECTION

Certified Organic - organic wine and organically farmed wine

Certified Biodynamic - Biodynamic wine Biodynamically farmed wine

Natural - uncertified Organic / biodynamic wine and/or organically/biodynamically farmed wine

Please email us or provide us a copy in your shipment of your certification if you are submitting your wine in the Certified Organic or Certified Biodynamic categories.

You may not submit the same wine in multiple categories.

ONLY (4) ENTRIES PER FORM

YOU MAY SUBMIT MULTIPLE FORMS. THERE IS NO LIMIT TO HOW MANY WINES YOU MAY SUBMIT.

For additional entries please make copies or download additional forms from our website.

(3) 750ml (or similar) bottles for each entry with a copy of this entry form.

Include the submission form with the shipment.

If submitting online please add the submission form into the shipment.

You may include the payment and payment info inside the shipment.

PLEASE VISIT: www.nyiwcompetition.com for PDF copies of this form, rules, category codes and additional information.

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