



STAMPEDE CELLAR SHOWDOWN

FEBRUARY 28 - MARCH 1, 2026

CALGARY STAMPEDE
INTERNATIONAL WINE
COMPETITION HANDBOOK



Calgary Stampede

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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 produce 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 28 - MARCH 1, 2026

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 is 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 CHAMPION WINE EXPERIENCE

JULY 3-12, 2026

The Stampede Cellar Champion Wine Experience is located in the Champion Ballroom of the newly expanded BMO Centre on Stampede Park. During our annual 10-day festival in July, the winning wines from the Stampede Cellar Showdown held in March of the same calendar year will be served in this new, alluring 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

APRIL 11, 2026

This is a ticketed event for wine and food enthusiasts to taste the top wines from the Stampede Cellar Showdown and food items representative of Alberta's agriculture industry that are prepared by the best local restaurants. Participating restaurants' "bites" will be evaluated by guest judges and attendees to be recognized as the champion 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.

STAMPEDE CELLAR EXCLUSIVE TASTING EVENTS

JULY 6-10, 2026

The Calgary Stampede is proud to present a series of wine tastings and classes that will highlight the Stampede Cellar Showdown Champions during our 10-day festival. Stampede guests will purchase tickets to learn from industry experts in this new addition to CS Agri-food and Beverage educational programming.

WHY SHOULD YOU ENTER THE STAMPEDE CELLAR SHOWDOWN?

ENTER FOR THE OPPORTUNITY TO:

- Be part of the Stampede Cellar Showdown, a world-class international wine competition adjudicated by local and internationally recognized officials, with a trusted and reliable competition format to prove the quality of your product!
- Have your wine named the Calgary Stampede Champion. This distinction comes with prizes befitting a Stampede Champion including bronze trophy sculptures and belt buckles.
- Be featured at the Calgary Stampede's hottest kick-off party, Stampede Cellar Uncorked.
- Be featured at the Stampede Cellar Champion Wine Experience, the most attractive food & beverage venue on Stampede Park from July 3-12, 2026.
- Have your wine celebrated in select Calgary Stampede venues such as ranches, The Lazy S, Bar Nineteen 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.
- Tell the story of the wines in your portfolio during an intimate Stampede Cellar Exclusive Tasting Event to a corporate audience at the Calgary Stampede
- Promote your wines to external clients that use the BMO Centre, western Canada's largest convention centre, for their corporate and special events.



ENTRY DETAILS

- Entries for all competing wines are to be submitted through the competition entry link at calgarystampede.com/wine.
- Entrants will pay entry fees by credit card through an invoice issued by the Calgary Stampede Agriculture office after an entry is received.
- Entries are not official until full payment has been cleared. 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 2026 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 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, sweet wines, fruit/flavoured 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 2026 (July 3-12).
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 entrant 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 (found at calgarystampede.com/wine) by the specified deadline. Entry fee(s) must be paid in full before the entry is officially recognized by the Calgary Stampede.
2. Required samples must be received at Stampede Park within the specified delivery timeframe. The required samples include four bottles of 750 ml wine, four bottles of 375 ml wine, eight bottles of 200 ml wine or six 355 ml cans. It is important to send one container of wine for each day of the competition so that fresh samples can be served to each judging panel, with one extra container available in the event that a bottle or can is unusable. Please direct inquiries about sample size requirements to wine@calgarystampede.com. 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 2026 and throughout the year. Please note that, year-round wine offering opportunities (including the 10 days of Stampede) will be primarily granted to the winning wines, however placement of wine will be at the Calgary Stampede's discretion to optimize the producers' benefits. Although product allocation is forecasted as accurately as possible, please note that allocation requests do not constitute a sales commitment, nor can we guarantee there will be no returned overstock.
4. Wines that are successful at the Stampede Cellar Showdown are asked to participate in Stampede Cellar Uncorked on April 11, 2026. This includes the Grand Champion, Reserve Grand Champion, and all Top Award winners in addition to Double Gold and Gold medal recipients. The suppliers with winning wines will be required to cover the cost of two cases of product. The product to be poured will be purchased by Calgary Stampede and invoiced to the winery/agent at cost price as per AGLC mandated requirements. Participation in Uncorked is not mandatory, but strongly encouraged for all winners as this opportunity will be incredibly beneficial to the winning wines.

IMPORTANT DATES

NOVEMBER 10, 2025	Entries open
JANUARY 19-FEBRUARY 20, 2026	Entry deliveries are accepted at Stampede Park
FEBRUARY 13, 2026	FINAL Entry deadline
FEBRUARY 28-MARCH 1, 2026	Stampede Cellar Showdown International Wine Competition
MARCH 9, 2026	Winning wines will be announced
APRIL 11, 2026	Stampede Cellar Uncorked event <i>Representatives of winning wines will be contacted the week of March 9 to confirm participation in Stampede Cellar Uncorked and which wines an entrant wishes to pour.</i>
JULY 3-12, 2026	Stampede Cellar Champion Wine Experience will be open daily for guests

SHIPPING & DELIVERY

- Wine deliveries to the Calgary Stampede are accepted from January 19, 2026 - February 20, 2026. A shipping package with detailed instructions will be provided once the Calgary Stampede begins accepting samples on January 19, 2026.
- 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 volume required by sample size) 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. Ensure that an identification label is fixed to each bottle with an elastic band. If you have more than four bottles to submit as a single entry (355ml cans or 375ml bottles), please print duplicates of your labels.
- 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.).
- 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 January 19, 2026 or after February 20, 2026.



WINE CLASSES

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

Specific Class Name	Category
Agioritiko	RED
Aglianico	RED
Amarone and Appassimento Style Wines	RED
Barbera	RED
Blaufränkisch/Kekfrankos	RED
Burgundy (Pinot Noir)	RED
Cabernet Franc	RED
Cabernet Franc driven blends with BDX varieties	RED
Cabernet Franc driven blends with non-BDX varieties	RED
Cabernet Sauvignon	RED
Cabernet Sauvignon driven blends, BDX varieties	RED
Cabernet Sauvignon driven blends, non-BDX varieties	RED
Carmenere	RED
Corvina and Corvina Blends (Valpolicella, non-appassimento)	RED
Dolcetto	RED
Dornfelder	RED
Frappato	RED
Gamay (Beaujolais)	RED
Gamay (non-Beaujolais)	RED
Grenache/Garnacha	RED
Grenache/Garnacha driven blends	RED
Graciano	RED
Iberian Red Single Varietals	RED
Iberian Red Blends	RED
Low and No Alcohol Reds	LOW/NO ALCOHOL
Malbec	RED
Malbec driven blends	RED
Mencia and Mencia driven blends	RED
Merlot	RED
Merlot driven blends, BDX varieties	RED
Merlot driven blends, non-BDX varieties	RED
Mourvedre	RED
Nebbiolo - Barolo	RED
Nebbiolo - Barbaresco	RED
Nebbiolo - Langhe and others	RED
Negroamaro	RED
Nerello Mascalese	RED
Nero d'avola	RED
Other Dry Red Varieties and Blends, including Hybrids	RED
"Natural" - Reds identified as 'natural'	RED
Petit Verdot	RED
Petite Sirah	RED
Pinot Noir (excluding Burgundy)	RED
Pinotage	RED

Primitivo	RED
Rhone Red Single Varietals (e.g. Carignan, Cinsault, etc. Excludes Grenache and Syrah)	RED
Rhone Red Blends dominated by varieties other than Grenache or Syrah	RED
Sangiovese and driven blends (Chianti including Superiore)	RED
Sangiovese and driven blends (Chianti Riserva, Classico and Grand Selezione)	RED
Sangiovese and driven blends and Toscana IGT (NOT Chianti)	RED
Sangiovese (Brunello di Montalcino)	RED
Sangiovese (Vino Nobile di Montepulciano)	RED
Super Tuscan Blends (Bolgheri and others)	RED
Syrah/Shiraz	RED
Syrah/Shiraz Based Blends	RED
Tannat	RED
Tempranillo	RED
Tempranillo Blends	RED
Touriga Nacional	RED
Xinomavro	RED
Zinfandel	RED
Zinfandel Based Blends	RED
Zweigelt	RED
Rosé - Dry, Pinot Noir	ROSÉ
Rosé - Dry, Grenache/Syrah/Mourvedre single varietals or blends	ROSÉ
Rosé - Dry, "other variety" or "other blend"	ROSÉ
Rosé - Off-Dry all varieties and blends	ROSÉ
Rosé - Medium Sweet to Sweet all varieties and blends	ROSÉ
Albarino	WHITE
Aligote and driven blends	WHITE
Arneis	WHITE
Assyrtiko	WHITE
Chardonnay, unoaked	WHITE
Chardonnay, neutral oak	WHITE
Chardonnay, portion new oak	WHITE
Chenin Blanc Dry	WHITE
Chenin Blanc above 7 g/L+ RS	WHITE
Cortese and driven blends	WHITE
Falanghina	WHITE
Fiano	WHITE
Garganega and Garganega Blends	WHITE
Gewurztraminer	WHITE
Greco and related blends	WHITE
Gruner Veltliner	WHITE
Iberian White Varietals and Blends	WHITE

Specific Class Name	Category
Low and No Alcohol Whites	LOW/NO ALCOHOL
Malvasia	WHITE
Melon Blanc	WHITE
Muscat - All Types - Dry	WHITE
Muscat - All Types - 7 g/L+ RS - 100 g/L	WHITE
Orange - skin contact whites	WHITE
"Natural" - Whites identified as 'natural, non-orange'	WHITE
Other Dry White Varieties and Blends, including Hybrids	WHITE
Pinot Blanc - Dry	WHITE
Pinot Blanc - 7 g/L+ RS	WHITE
Pinot Grigio/Pinot Gris - less than 6 g/L RS	WHITE
Pinot Grigio/Pinot Gris - 7 g/L+ RS	WHITE
Rhone-Style, Single White Varietals (e.g. Viognier, Mar-sanne, Roussanne, Grenache Blanc)	WHITE
Rhone-Style White Blends (e.g. Blends of Viognier, Marsanne, Roussanne, Grenache Blanc)	WHITE
Ribolla Gialla	WHITE
Riesling - up to 9g/L RS	WHITE
Riesling - 10-45 g/L RS	WHITE
Riesling - 45 - 100 g/L RS	WHITE
Sauvignon Blanc	WHITE
Sauvignon Blanc Blends, Unoaked	WHITE
Sauvignon Blanc Blends, Oaked	WHITE
Savignin	WHITE
Sylvaner	WHITE
Semillon Dry	WHITE
Semillon driven blends, Unoaked	WHITE
Semillon driven blends, Oaked	WHITE
Trebbiano/Ugni Blanc	WHITE
Trebbiano/Ugni Blanc and driven blends	WHITE
Viura/Macabeo	WHITE
Torrontes	WHITE
Verdejo and driven blends	WHITE
Verdicchio and driven blends	WHITE
Vernmentino Vernaccia and driven blends	WHITE
Vidal and related blends	WHITE
Lambrusco IGT and other red sparkling	SPARKLING
TM - Rosé Brut to Extra Dry (0-16 g/L RS)	SPARKLING
TM - Blanc de Blanc - Brut to Extra Dry (0-15 g/L RS)	SPARKLING
TM - Champagne AOC Varietals - Brut to Extra Dry (0-15 g/L RS)	SPARKLING
TM - Champagne AOC Varietals - 16 g/L RS+	SPARKLING

TM - Non Champagne - Brut (0-15 g/L RS)	SPARKLING
TM - Non-Champagne - 16 g/L RS+	SPARKLING
Prosecco DOC and DOCG	SPARKLING
Prosecco Rosé	SPARKLING
Charmat/Tank method - all varieties (0-15 g/L RS)	SPARKLING
Charmat/Tank method - all varieties (16 g/L RS+)	SPARKLING
Icewine - all sparkling varieties	SPARKLING
Pétillant Naturel	SPARKLING
Semi-Sweet to Sweet Reds, Including Non-Vitis Vinifera	SWEET
Semi-Sweet to Sweet Whites, Vitis Vinifera, Hybrids & Non-Vitis Vinifera	SWEET
Very Sweet Non-Fortified	SWEET
Icewine - all still varietals	SWEET
Sherry Pale Dry (Fino Style)	FORTIFIED
Sherry Amontillado Style	FORTIFIED
Sherry Oloroso Style and Palo Cortado	FORTIFIED
Sweet Sherry including VORS	FORTIFIED
Other Sherries	FORTIFIED
Port, Ruby	FORTIFIED
Port, LBV	FORTIFIED
Port, Vintage	FORTIFIED
Port, Tawny	FORTIFIED
All non-port/sherry	FORTIFIED
Flavored & Fruit Wines White Dry «5 g/L	FLAVORED & FRUIT
Flavored & Fruit Wines White - Off dry to medium dry 5 g/L-25g/L	FLAVORED & FRUIT
Flavored & Fruit Wines White - Sweet 26 g/L and higher	FLAVORED & FRUIT
Flavored & Fruit Wines Red Dry (all) «5 g/L	FLAVORED & FRUIT
Flavored & Fruit Wines Red - Off dry to medium dry 6g/L-25g/L	FLAVORED & FRUIT
Flavored & Fruit Wines Red - Sweet 26 g/L and higher	FLAVORED & FRUIT
Honey only Mead, Dry	MEAD
Honey only Mead, Sweet	MEAD
Flavored Mead, Dry	MEAD
Flavored Mead, Sweet	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. 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 Double Gold, Gold, Silver, Bronze or No Medal. The Panel Lead will facilitate the discussion with the other panel judges and a conclusive score will be decided.

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.

FINAL RULING

If the panels have any problems with or questions about the wines they are tasting, the panel will call in the Wine Competition Superintendent and he/she will rule on the question or dispute. The Superintendent's rulings are final. This may be the course of action taken if the panel identifies a flawed wine.



THE COMPETITION JUDGING WILL BE SPLIT INTO THREE PHASES:

PHASE ONE MEDAL ROUND

During the first round of the competition, each of the wines entered will be initially tasted by one of the multiple panels of five judges. The wines will be served in flights of no more than 12 wines. The wines will be grouped by the competition class which is determined by colour, grape, region, style, vintage and price. The judges will consider each wine in the flight and decide whether the entry deserve Double Gold, Gold, Silver, Bronze or No Medal. The lead judge in each panel will facilitate the discussion and ultimately determine each wine's medal status following the panel's collaboration.

Wines awarded at least a Gold medal in Phase One will advance to Phase Two – Double Gold Round to have its medal status confirmed by a second judging panel. Wines that receive a Silver, Bronze or No Medal distinction in Phase One will not be eligible to continue on in the competition. Their award designation is final. However, Silver medal wines may be in contention for a Top Award if they are the favourite in their category. Ties between two Silver medal wines will need to be broken to confirm the Top Award recipient.



PHASE TWO DOUBLE GOLD ROUND

All entries awarded at least a Gold medal are re-flighted and tasted by a new panel of judges. The judges are not aware of the wines' result from Phase One. The tasting process is repeated, and the judges award their own rating to each wine. Any wine that receives a Double Gold medal will advance to Phase Three – Champion Round. The medal designation each wine receives in Phase Two replaces its Phase One result. This second tasting provides confirmation that an entry is deserving of the medal it received in Phase One of the competition.

If a wine was awarded a Gold medal in Phase One, the judges in Phase Two may lower the wine's award to a Silver medal instead. Conversely, the judges may elevate a Gold medal wine to a Double Gold medal and the wine will advance to Phase Three. If a Gold medal wine re-tasted in Phase Two is awarded a rating consistent with its Phase One result, it will be confirmed as a Gold medal wine and will not be tasted again in Phase Three.



PHASE THREE CHAMPION ROUND

All entries awarded a Double Gold medal following Phase Two will advance to Phase Three. They will be re-flighted and tasted by a Super Panel of judges. Wines can either be demoted to a Gold or remain a Double Gold in Phase Three.

The Super Panel's favourite wines in Phase Three will be named the Stampede Cellar Showdown Grand Champion and Reserve Grand Champion, respectively. If two wines in contention for the same award are rated identically, the judges must arbitrarily break the tie. The judges' decision to choose one wine over another to break a tie must be accompanied by a written explanation as the wines will continue to have the same rating at the conclusion of the competition.

After the Champion Round, the Super Panel will be assigned the task of breaking any ties for wines in contention for a Top Award. To be eligible for a Top Award a wine must have received at least a Silver medal and be the favourite in its category or award group. Any ties between two eligible wines with identical rating will be arbitrarily broken by the Super Panel. A written explanation must accompany the decision to break each tie for Top Awards. A list of all Top Awards can be found in the Appendix of this document.



STAMPEDE CELLAR UNCORKED

APRIL 11, 2026 – BMO CENTRE AT STAMPEDE PARK

Stampede Cellar Uncorked is a ticketed wine and food tasting event that celebrates the best of the international Stampede Cellar Showdown wine competition, paired with culinary creations from 30 of Calgary's top restaurants. In 2026, more than 1,000 wine and food loving guests are expected to attend Uncorked to sip, swirl and savour award-winning wines in an elevated and immersive tasting experience.

WHY PARTICIPATE?

By showcasing your Champion wine at Uncorked, you will benefit from:

- **Premium Exposure to an Engaged Audience**

All Champion wines will be poured as 2oz samples throughout the evening, giving guests the opportunity to discover and appreciate the best wines of the competition. The audience is refined, enthusiastic, and eager to find new favourites.

- **Meaningful Brand Engagement**

We invite winery representatives to attend and personally share the grape-to-glass story behind their wine. If your company is unable to provide a representative or server, our knowledgeable and passionate Calgary Stampede volunteers will proudly present your wine on your behalf.

- **VIP Visibility & Wine Purchases**

Select winning wines will be purchased to serve by the glass in the VIP Lounge, allowing your product to stand out among high-value guests, industry leaders, and decision-makers.

PARTICIPATION DETAILS

- Participation in Uncorked requires supplying two cases (24 750ml bottles) per featured product.
- These wines will be purchased by the Calgary Stampede and invoiced to your company at cost to maintain compliance with AGLC regulations.



PRIZES & BRANDING

STAMPEDE CELLAR SHOWDOWN PHYSICAL PRIZES

Physical medals are awarded to participating wines as recognition of their own merit. Bronze trophy sculptures and belt buckles are earned by Stampede Cellar Showdown Champions and Top Award winners, respectively (see Appendix for details). All physical awards will be presented to successful entrants on the afternoon of April 11, prior to the Stampede Cellar Uncorked food & wine event. Entrants unable to pick-up their awards in person can make arrangements for another date by emailing wine@calgariystampede.com.

STAMPEDE CELLAR BRANDING OPPORTUNITIES

Point of sale marketing assets with strategically designed artwork will be available to all wines awarded a medal or other recognition at the Stampede Cellar Showdown. These assets may be used by successful entrants to leverage interest in retail and restaurant environments. Entrants can find the downloadable assets at calgariystampede.com/wine.

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).

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.



APPENDIX

STAMPEDE CELLAR SHOWDOWN TOP AWARDS SUMMARY

AWARD	ELIGIBILITY	PRIZE
Grand Champion Wine	The judges' favourite DG wine	Bronze Trophy Sculpture
Reserve Grand Champion Wine	The judges' second favourite DG wine	Bronze Trophy Sculpture
Top Red Wine	The most successful Red Wine*	Trophy Belt Buckle
Top White Wine	The most successful White Wine*	Trophy Belt Buckle
Top Rose	The most successful Rose Wine*	Trophy Belt Buckle
Top Sparkling Wine	The most successful Sparkling Wine*	Trophy Belt Buckle
Top Sweet Wine	The most successful Sweet Wine**	Trophy Belt Buckle
Top Fortified Wine	The most successful Fortified Wine**	Trophy Belt Buckle
Top Fruit/Flavored Wine	The most successful Fruit/Flavoured Wine**	Trophy Belt Buckle
Top Mead	The most successful Mead**	Trophy Belt Buckle
Top Low/No Alcohol Wine	The most successful wine classified as having low or no alcohol content	Trophy Belt Buckle
Top Canadian Wine	The most successful wine made from fruit that was grown in Canada*	Trophy Belt Buckle
Top Overall Value Wine	The most successful wine priced at less than \$25 CAD wholesale*	Trophy Belt Buckle
Top Red Value Wine	The most successful red wine priced at less than \$25 CAD wholesale*	Belt Buckle
Top White Value Wine	The most successful white wine priced at less than \$25 CAD wholesale*	Belt Buckle
Top Sparkling Value Wine	The most successful sparkling wine priced at less than \$25 CAD wholesale*	Belt Buckle
Top Rose Value Wine	The most successful rose wine priced at less than \$25 CAD wholesale*	Belt Buckle
Top Canadian Value Wine	The most successful Canadian wine priced at less than \$25 CAD wholesale*	Belt Buckle
Consumers' Choice	Gold and Double Gold medal recipients voted on by volunteers	Belt Buckle
Celebrities' Choice	The favourite wine tasted by the Celebrity Judge Panel	Belt Buckle
Double Gold	Defined by score in Double Gold medal rating	Belt Buckle and DG medal
Gold	Defined by score in Gold medal rating	Gold Medal
Silver	Defined by score in Silver medal rating	Silver Medal
Bronze	Defined by score in Bronze medal rating	Bronze Medal

* If the wine has been awarded a more prestigious title in the hierarchy already, the award will trickle down to the next eligible wine

** A wine must achieve at least a Silver medal to receive a Top Award. If there is no wine eligible, the award will not be assigned

STAMPEDE CELLAR SHOWDOWN MEDALLING STANDARDS

DOUBLE GOLD MEDAL	Of outstanding quality, widely recognized as superior. Reflects the best flavor, balance, style and winemaking for that class and price point.
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.