



# Lieutenant Governor's Award for Excellence in Nova Scotian Wines

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# Executive Summary

Established by former Lieutenant Governor J.J. Grant in 2014, the Lieutenant Governor's Award for Excellence in Nova Scotian Wines recognizes the outstanding quality of locally sourced and produced wines. It also honours the commitment and craft of those in Nova Scotia's wine industry.

Wineries across the province submit up to three commercially available wines made with 100 per cent Nova Scotian grapes. An independent panel of experts participated in a blind tasting of all wines and select five recipients.

The award is administered annually by Wine Growers Nova Scotia (WGNS) and Taste of Nova Scotia (TONS) in partnership with the Office of the Lieutenant Governor.

# Scope of Work

1

## Call for Submissions

The submission period is administered by Taste of Nova Scotia (TONS) and Wine Growers Nova Scotia (WGNS).

2

## Wine Bottle Delivery

Three bottles of each wine entered in the competition are delivered to Government House.

3

## Wine Tasting & Adjudication

A panel of experts meet at Government House for a full-day adjudication of submitted wines.

4

## Award Ceremony

Up to five wines are awarded with a medal and certificate during a ceremony at Government House.



# Project Schedule

Award Season Components	Timeline
Call for Submissions	March
Submission Period Closes	May
Wine Bottle Delivery at Government House	May
Wine Adjudication	June
Wine Award Ceremony at Government House	July





# Call for Submissions

Each year, the Lieutenant Governor's Award for Excellence in Nova Scotian Wines opens for submissions in late February or early March.

To prepare for the commencement of the award season, the following items are completed in January and February.

- The Communications Advisor at Government House contacts WGNS and TONS to establish dates for the award season (see page 4).
- The Communications Advisor updates the Entry Form and Instructions. Both documents are reviewed by WGNS and TONS (see Appendix A).
- The Communications Advisor issues a news release announcing the submission period and reposts the information on the Lieutenant Governor's blog and social media pages (see Appendix B).
- WGNS and TONS send the Entry Form and Instructions to wineries across Nova Scotia.

**NOTE:** When the submission period closes, WGNS and TONS have completed their administrative duties. All subsequent details are managed and arranged by Government House staff.

# Submission Period

1

## Schedule Adjudication Facilitators

- All facilitators must be wine experts recognized by the industry.
- 1 - 2 facilitators are required to run the adjudication in the Ballroom.
- 2 - 3 facilitators are required to run the pouring station in the Foyer.

2

## Schedule Adjudication Jury Members

- All jury members must be wine experts recognized by the industry.
- 10 - 12 jury members are required for the adjudication.

3

## Schedule Adjudication Wine Glass Rentals

- 21 dozen ISO glasses are rented from Larry Graham.
- Schedule pickup and drop off dates with Larry Graham and the Chauffeur at Government House.

4

## Write the Adjudication Event Schedule

- The event schedule covers all details from the end of the submission period to the end of the adjudication [Appendix C].
- Distribute the event schedule to Government House Staff and schedule an adjudication meeting.





# Wine Bottle Delivery

When the submission period closes, WGNS and TONS send all entry forms to the Communications Advisor. At this time, WGNS and TONS have completed their administrative duties.

Wineries are given one week to deliver three bottles of each wine listed on entry forms to Government House in preparation for the adjudication.

- The Communications Advisor creates a spreadsheet of all wine bottles listed on the entry forms. The spreadsheet will be used to track the arrival of wine bottles at Government House, along with the tasting order.
- As deliveries arrive at Government House, the Communications Advisor opens all boxes and checks each bottle against details listed on the corresponding entry form.
- If wineries have not submitted three bottles of each wine or sent the incorrect wine, the Communications Advisor contacts wineries to arrange delivery prior to the adjudication.
- The Communications Advisor sends a confirmation email to wineries once all wine bottles have arrived and match the details on the entry form.

- The Communications Advisor contacts the lead facilitator and provides the following information:
  - Spreadsheet listing all wines that have arrived at Government House, including the name of the winery, the award category, and the names and percentages of grapes in the wine.
  - All entry forms.
- The lead facilitator creates the tasting order for the adjudication based on the spreadsheet and entry forms.
- The Communications Advisor and staff arrange all wine bottles according to the tasting order.
- Wine bottles are labeled with numbers corresponding to the order they will be served to judges during the adjudication.
- Once labeled, the wine bottles are packed in boxes for storage leading up to the adjudication.
- The Communications Advisor arranges a time with the Chef to place the wine bottles in the fridge 1 - 2 days prior to the adjudication.
- The Communications Advisor makes arrangements with the lead facilitator to provide a calibration wine.
  - The lead facilitator will provide three bottles of the calibration, and they are labeled as bottle 0.
  - The lead facilitator submits receipts and fills out a reimbursement form for the calibration wine. Government House reimburses the amount following the adjudication.





# Wine Tasting & Adjudication

Preparations for the wine adjudication at Government House should begin as soon as the submission period closes.

### **3 weeks before the adjudication:**

- Complete all tasks connected to the wine bottle delivery (see previous section).
- The Communications Advisor and Admin Assistant prepare the adjudication folders.
  - Print 17 copies of the score sheets (12 judges, 4 facilitators, and 1 backup for the pouring station).
  - Prepare 16 expense claim forms with instructions and return envelopes.
  - Prepare name cards for each judge and assign adjudication stations at tables in the Ballroom.
  - Place a thank you gift and a thank you letter from the Lieutenant Governor at each adjudication station.

**NOTE:** The judges do not receive the tasting order or any materials that list participating wineries. The adjudication is blind and all information required to judge the wines is provided by the lead facilitator in the Ballroom.

## **2 - 3 weeks before the adjudication:**

- The Chauffeur picks up rented wine glasses from Larry Graham.
- The Housekeeping team wash and polish all wine glasses.

## **1 week before the adjudication:**

- The Communications Advisor makes arrangements with the Chef to chill wines.
- The Chef fills the ice box.
- The Communication Advisor requests dietary restrictions from the facilitators and judges.
- The Chef plans boxed lunches for the facilitators, judges, and staff.

## **1 - 2 days before the adjudication:**

- Staff set up the 1<sup>st</sup> floor of Government House.
  - The Ballroom:
    - 6 round tables.
    - 4 chairs at each table.
    - Open curtains and remove sheers.
    - Set up standing lights in the Ballroom and tape down the power cords.
    - 2 rectangular tables, side by side, at the front of the Ballroom for the facilitators.
  - The Ballroom, Round Table Setup:
    - White tablecloths.
    - Name cards on each table.
    - Score sheet folders.
    - Thank you gifts.
    - Notepads and pencils.
    - Water glasses.
    - Mugs used as spittoons.
    - Basket of bread.
    - White napkins.
  - The Ballroom, Facilitator Table Setup:
    - Score sheet folders.
    - Thank you gifts.
    - Notepads and pencils
    - Water glasses.
    - Mugs used as spittoons.
    - Basket of bread.
    - White napkins.



- The Dining Room:
  - Laptop to enter scores into the master spreadsheet.
  - Notepad and pencils.
  - Water glass.
  - 10 place settings for boxed lunches (4 facilitators and 6 staff).
  
- The Foyer:
  - 3 long rectangular tables for pouring preparations.
  - A screen is positioned towards the front door to shield the pouring process.
  - 2 backup copies of the tasting order.
  - 21 dozen wine glasses in racks.
  - Designated area for dirty glasses.
  - 10 serving trays with non-slip mats.
  - 2 corkscrews.
  - Wine thermometer.
  - Pouring foils.
  - 3 bus-bins filled with ice.
  - Towels and napkins.
  - Large garbage can.
  - Bucket to empty spittoons and wine glasses.
  - Water for facilitators and Government House Staff.
  
- When setup is complete, the Communications Advisor meets with Government House staff to complete a walk-through of the event.

### **Adjudication day:**

- **9:00 AM - Noon**
  - The facilitators arrive at Government House and prepare the calibration wine.
  - The judges arrive and are directed to their seats in the Ballroom.
  - White and sparkling wines are brought to the pouring station and placed in ice.
  - The Communications Advisor provides an overview of the day to the facilitators and judges in the Ballroom.
  - The lead facilitator conducts the calibration test and reviews results.
  - The official adjudication begins.
  - Scores for each wine are entered into the master spreadsheet.
  
- **Noon - 12:45 PM**
  - Boxed lunches are provided to the judges, facilitators, and staff.
  - Bread baskets, water glasses, and spittoons are replenished.
  
- **12:45 PM - 3:00 PM**
  - The adjudication resumes in the Ballroom.
  - Scores for each wine are entered into the master spreadsheet.

- **3:00 PM - 3:30 PM**

- The adjudication concludes.
- Final wine scores are entered into the master spreadsheet.
- The facilitators review all scores and select the award recipients.
- The judges receive their score sheets and the tasting order.
- Facilitators and judges depart Government House.

- **3:30 PM - 4:30 PM**

- Glasses and spittoons are emptied and washed.
- The Chef receives any unopened bottles of wine and includes them in the Government House inventory.
- Ballroom and Foyer are cleaned and returned to original setups.

**NOTE:** The results of the adjudication are confidential until the day of the award ceremony. Only the facilitators and staff at Government House are aware of the results ahead of the ceremony.

**1 week following the adjudication:**

- Facilitators and judges are reimbursed for milage and parking receipts.
- The lead facilitator is reimbursed for the calibration wine.
- The full event is reviewed by Government House staff.
- Facilitators and judges are asked to provide event feedback.



The title "Award Ceremony" is centered in a large, white, sans-serif font. The background is a dark, textured wood with several pieces of light-colored cork scattered on the left side.

# Award Ceremony

After the adjudication is complete, the Event Coordinator at Government House plans the official award ceremony.

To hand off the award ceremony to the Event Coordinator, the Communications Advisor completes the following items:

- Ensures the list of award recipients the corresponding entry forms are saved to the shared I: drive.
- Compiles contact information for colleagues at TONS and WGNS, along with all facilitators and judges, also saved to the I: drive.
- Notifies the award recipients of the results and provides the date of the award ceremony.
- Notifies wineries that were not selected for awards and provides the date of the award ceremony.
- Drafts a news release that will announce the recipients on the afternoon of the award ceremony (see Appendix D).

The Event Coordinator plans and organizes the award ceremony, which takes place at Government House in early - mid July.

- Sends invitations to wineries and award stakeholders.
- Prepares the event schedule, including the requirements for servers and AdeCs.
- Coordinates the engraving of award medals.
- Communicates with the Chef to coordinate the purchase of winning wines for the ceremony.

The Photographer takes photos of the winning wine bottles that will be released to the media on the day of the award ceremony.

During a Speeches, Servers, and MC meeting leading up the award ceremony, Government House staff assign MC duties to one individual, often the Private Secretary, Communications Advisor, or Executive Assistant.

On the day of the award ceremony, medals and certificates are presented in the Ballroom. A reception in the Drawing Room follows.



# Appendix A

## Entry Form & Instructions

THE LIEUTENANT GOVERNOR'S AWARD FOR EXCELLENCE  
IN NOVA SCOTIA WINES

2025 ENTRY FORM

WINERY INFORMATION
Winery Name
Contact Name
Contact Email
Contact Phone
Winemaker
Date
Signature to confirm that submissions are grape wines containing 100% Nova Scotian grapes.

WINE #1
Wine Name
Grower/Vineyard
Vintage Year
Grape(s) (type & %)
Alcohol %:
Residual Sugar (g/L):
Category: <input type="checkbox"/> Red <input type="checkbox"/> White <input type="checkbox"/> Rose <input type="checkbox"/> Sparkling <input type="checkbox"/> Dessert

WINE #2
Wine Name
Grower/Vineyard
Vintage Year
Grape(s) (type & %)
Alcohol %:
Residual Sugar (g/L):
Category: <input type="checkbox"/> Red <input type="checkbox"/> White <input type="checkbox"/> Rose <input type="checkbox"/> Sparkling <input type="checkbox"/> Dessert

WINE #3	
<b>Wine Name</b>	
<b>Grower/Vineyard</b>	
<b>Vintage Year</b>	
<b>Grape(s) (type &amp; %)</b>	
<b>Alcohol %:</b>	
<b>Residual Sugar (g/L):</b>	
<b>Category:</b>	<input type="checkbox"/> Red <input type="checkbox"/> White <input type="checkbox"/> Rose <input type="checkbox"/> Sparkling <input type="checkbox"/> Dessert

### Wine Award 2025 Entry Details

The 2025 entry form deadline is **Friday, May 9th, 2025**, by email to [ecassidy@winesofnovascotia.ca](mailto:ecassidy@winesofnovascotia.ca) or [taste@tasteofnovascotia.com](mailto:taste@tasteofnovascotia.com).

**THREE** bottles of each wine entered must be submitted to **Government House** by **Tuesday, May 20th, 2025** to be considered for the competition.

#### Wine Bottle Delivery Details:

If the wine is not merchandized in bottles, then the equivalent quantity to three bottles must be submitted.

Bottles should be packaged safely, clearly identified, and delivered to:

Office of the Lieutenant Governor of Nova Scotia  
 Government House  
 1451 Barrington Street  
 Halifax, NS B3J 1Z2  
 Attention: Melissa Goertzen

### Questions?

Emma Cassidy-Durette (WGNS)  
[ecassidy@winesofnovascotia.ca](mailto:ecassidy@winesofnovascotia.ca)

Brenda Wilson (TONS)  
[taste@tasteofnovascotia.com](mailto:taste@tasteofnovascotia.com)



# THE LIEUTENANT GOVERNOR'S AWARD FOR EXCELLENCE IN NOVA SCOTIA WINES

His Honour the Honourable Mike Savage, Lieutenant Governor of Nova Scotia, is pleased to announce the submission period for the 2025 Lieutenant Governor's Award for Excellence in Nova Scotia Wines.

The award, which is administered by Wine Growers Nova Scotia and Taste of Nova Scotia, recognizes the highest quality of wines produced in Nova Scotia.

## 2025 Award Guidelines:

- The competition is open to all current members in good standing with Wine Growers Nova Scotia (WGNS) and/or Taste of Nova Scotia (TONS).
- Wineries may submit up to three (3) wines for award consideration.
- Only grape wines containing 100% Nova Scotia content will be eligible for consideration. These wines will be considered regardless of varietal or year.
- Wines that contain herbs or fruits other than grapes will not be considered.
- Submitted wines must be commercially available for sale in the year submitted and must have a minimum of 50 cases (12 bottles per case or equivalent to that quantity if the wine is not merchandized in bottles) available for sale.
- Wine submissions will be adjudicated by an independent panel of experts in June 2025. The panel will select between three (3) to five (5) wines as award recipients.
- Winning wines will be announced at an award presentation ceremony at Government House hosted by the Lieutenant Governor in July 2025.

## Entry process:

### 1) The 2025 Entry Form:

- An entry form must be submitted by **Friday, May 9th, 2025**.
- Please submit forms via email to [ecassidy@winesofnovascotia.ca](mailto:ecassidy@winesofnovascotia.ca) or [taste@tasteofnovascotia.com](mailto:taste@tasteofnovascotia.com).



# THE LIEUTENANT GOVERNOR'S AWARD FOR EXCELLENCE IN NOVA SCOTIA WINES

## 2) Wine Bottle Submissions:

- Wine bottles must be delivered to Government House (1451 Barrington Street, Halifax) by **Tuesday, May 20th, 2025**.
- Each winery **MUST** submit three (3) bottles of each wine entered in the competition.
- If the wine is not merchandized in bottles, then the equivalent quantity to three bottles must be submitted.
- Bottles must be carefully packaged, identified, and delivered to:  
Office of the Lieutenant Governor of Nova Scotia  
Government House  
1451 Barrington Street  
Halifax, NS B3J 1Z2  
Attention: Melissa Goertzen

## 3) In-Person Wine Bottle Deliveries to Government House:

- Monday – Friday, 9:00 AM – 4:30 PM
- Please contact [Melissa.Goertzen@novascotia.ca](mailto:Melissa.Goertzen@novascotia.ca) to arrange an alternative delivery time.

## Questions?

Emma Cassidy-Durette (WGNS)  
[ecassidy@winesofnovascotia.ca](mailto:ecassidy@winesofnovascotia.ca)

Brenda Wilson (TONS)  
[taste@tasteofnovascotia.com](mailto:taste@tasteofnovascotia.com)

# Appendix B

## News Release: Call for Submissions

### LIEUTENANT-GOVERNOR--2025 Wine Award Call for Submissions

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The 2025 Lieutenant-Governor's Award for Excellence in Nova Scotia Wines program is now open for submissions.

"The wine industry in Nova Scotia continues to grow in reputation, producing exceptional wines that reflect the dedication and expertise of our local winemakers," said Lt.-Gov. Mike Savage. "This award is an opportunity to celebrate their passion, resilience, and innovation. Their work enhances the province's culinary and cultural landscape, and I am honoured to recognize their contributions."

Established by former lieutenant-governor J.J. Grant in 2014, the award recognizes the outstanding quality of locally sourced and produced wines. It also honours the commitment and craft of those in Nova Scotia's wine industry.

The award is administered in collaboration with the Taste of Nova Scotia and Wine Growers Nova Scotia (formerly the Winery Association of Nova Scotia). These organizations will share information about the submission process with member wineries.

The submission deadline for the 2025 Lieutenant-Governor's Award for Excellence in Nova Scotia Wines is May 9.

#### Quick Facts:

- wineries may submit up to three commercially available wines made with 100 per cent Nova Scotian grapes
- the wines will be judged through a blind tasting process by a panel of independent wine experts
- up to five wines will be selected for the annual award
- the 2025 award ceremony will take place at Government House in July

-30-

# Appendix C

## Sample Event Schedule

**Wine Adjudication:**  
**Lieutenant Governor's Award for Excellence in Nova Scotia Wines**  
Friday, June 14, 2024, 9:30am to 3:30pm  
Ballroom / Foyer / Dining Room  
(14 Guests)

<b>Dress:</b>	Business, No Medals	<b>Event Lead:</b>	Melissa Goertzen
<b>MC:</b>	N/A	<b>Asst. Lead:</b>	Roman Holz
<b>AdeC 1:</b>	N/A	<b>Photographer:</b>	N/A
<b>AdeC 2:</b>	N/A	<b>Musician:</b>	N/A

**Setup:** See instructions on page 3 – 4.

**Other:**

- Their Honours are out of town and will not attend.
- Gift: The judges and facilitators will receive chocolates (14 total).

### PROGRAM

#### Friday, May 17

Afternoon Submission deadline for Nova Scotia wineries. **Taste of Nova Scotia and Wine Growers Nova Scotia** will send the submission packages to **Melissa Goertzen**.

#### Monday, May 20

Morning **Melissa Goertzen** compiles the master list of submissions and distributes it to **Taste of Nova Scotia, Wine Growers Nova Scotia**, and the **facilitators**.

**Kevin Schwenker** and **Larry Graham** will draft the Order of Tasting and send it to Melissa Goertzen by **EOD Friday, May 31**.

#### Monday, May 20 – Friday, May 24

Open Hours Wine bottles are delivered to Government House by wineries.

The bottles are stored on the tables lined against the wall by the basement door. **Melissa Goertzen** opens all wine boxes, checks the wine bottles against the

submission list, and follows up with wineries if necessary.

\*\* Three bottles of each wine submitted for adjudication must be delivered to Government House.

Open Hours **Melissa Goertzen** and **Ange D'Entremont** prepare the adjudication folders.

- Print 14 copies of the score sheets (10 judges, 4 facilitators).
- Prepare 14 expense claim forms with instructions and return envelopes (10 judges and 4 facilitators).
- Print wine bottle labels running from 0 – 29. Three labels per number are required.
- Prepare name cards for each judge and assign adjudications station at tables in the Ballroom. Place a gift for each judge at their assigned adjudication station.

### **Tuesday, May 28**

9:15 AM **Carey Lee** picks up rented wine glasses from **Larry Graham**.

- 7 racks = 21 dozen wine glasses
- Address: 9 Medford Street, Dartmouth
- Phone: 902-466-4447

\*\* The wine glasses will be run through the dishwasher and polished prior to June 14.

\*\* Larry mentioned that the stems on the glasses are more likely to snap if they are dried right after coming out of the dishwasher. Let the glasses cool for a few minutes before drying.

### **\*\* Friday, May 31 \*\***

End of Day **Kevin Schwenker** and **Larry Graham** send the Order of Tasting to **Melissa Goertzen**.

## Monday, June 3

**Melissa Goertzen** and **Ange D'Entremont** arrange wine bottles according to the Order of Tasting.

**Roman Holz** spot checks the wine bottles against the Order of Tasting to ensure accuracy.

The wine bottles are labelled with stickers 1 – 29. The bottles are placed in boxes in numerical order in preparation for the adjudication.

\*\* The “0” label is held for the adjudication. It will be placed on the calibration wine, provided by **Larry Graham** on the morning of June 14<sup>th</sup>.

**Melissa Goertzen** prints 6 copies of the Order of Tasting (4 facilitators and 2 backups for the pouring station).

## Wednesday, June 12 – Thursday, June 13

**Wes Gill** chills wines to appropriate temperatures (list on p. 7), fill the ice box, and prepares box lunches for 10 judges, 4 facilitators, and 6 staff.

**Oscar Castellanos-Mendoza, Diudonne Mbayahaga, and Carey Lee** prepare 21 dozen wine glasses, including cleaning and polishing.

**Oscar Castellanos-Mendoza, Roman Holz** and **Melissa Goertzen** complete the adjudication set up:

### The Ballroom:

- 5 round tables
- 4 chairs at each table
- Open all curtains and remove sheers from the windows
- Set up standing lights in the Ballroom (stored in 4<sup>th</sup> floor attic) and cover/tape down the power cords
- 2 rectangular tables, side by side, at the front of the Ballroom for 2 facilitators.
- 1 rectangular table between the fireplaces for beverages at lunch.

### \*\* The Ballroom, Round Table Setup \*\*

- 2 judges seated at each table. They will sit opposite each other and move to the chair on their right for lunch.
- White tablecloths covering each table.
- Judges' name cards on each table, allocating adjudication station.
- Judges' folders (marked with name) at their adjudication station.
- Gifts for judges at their adjudication station.

- 2 notepads and 6 pencils at each table.
- Water glasses (room temperature) for each judge.
- Mugs used as spittoons for each judge (lined up in center of table).
- Basket of bread and side plates at each table.
- White GH napkins at each table.
- 2 place settings for lunch at each table (\*\*Judges will be served box lunches).

**\*\* The Ballroom, Facilitators' Table Setup \*\***

- Chairs for 2 facilitators.
- Facilitators' folders (marked with name) at their chair.
- Two notepads and six pencils at each table.
- Water glasses for each judge.
- Gifts for facilitators at their adjudication station.

**The Dining Room:**

- Laptop station for **Ange D'Entremont**, who will enter the judges' scores during the adjudication.
- 1 notepad and 2 pencils at the laptop station.
- Water glass set up at the laptop station.
- 10 place settings for box lunch (4 facilitators and 6 staff).

**The Foyer:**

- 3 long rectangular tables for pouring preparations.
- Screen is positioned towards the front door to shield the pouring process.
- Facilitators' folders (marked with name) at the pouring station.
- 2 backup copies of the Order of Tasting.
- 1 backup package of score sheets.
- 21 dozen wine glasses.
- Designated area for dirty glasses.
- 10 serving trays with non-slip mats.
- 2 carts.
- 2 corkscrews.
- Wine thermometer (from Wes).
- Pouring foils.
- Bus-bins filled with ice.
- Towels and napkins.
- Garbage cans.
- Bucket to empty spittoons and wine glasses.
- Water for facilitators and Government House Staff.
- Couches and furniture pushed to the side.

## Thursday, June 13

2:00 PM **Melissa Goertzen, Oscar Castellanos-Mendoza, Roman Holz, Dieudonne Mbayahaga, Wes Gill, Carey Lee, and Ange d'Entremont** meet in the **Foyer** and walk through the event.

## Friday, June 24th

9:00 AM **Larry Graham, Bradley Stephens, Nathan Pryor** and **Kevin Schwenker** arrive at Government House and are met by **Melissa Goertzen**.

**Oscar Castellanos-Mendoza** and **Roman Holz** arrive in the Foyer and prepare to serve wine during the adjudication.

9:45 AM The 10 judges arrive. **Melissa Goertzen** greets and directs them to the **Ballroom**.

10:00 AM *est.* White and sparkling wines brought to the **Foyer** from the kitchen.

10:05 AM **Melissa Goertzen** assembles all guests in the **Ballroom** and welcomes them.

**Kevin Schwenker** and **Larry Graham** brief the judges on the adjudication process and answers any questions.

**Larry Graham** conducts the calibration testing.

The adjudication begins in **Ballroom**.

Wines are opened, poured and prepared in **Foyer** by **Bradley Stephens** and **Nathan Pryor**.

**Oscar Castellanos-Mendoza** and **Roman Holz** serve wine to judges and pick up empty glasses.

**Melissa Goertzen** collects scoring sheets at the end of each wine service and gives them to **Ange D'Entremont** in the **Dining Room**. Ange enters the scores into the master Excel scorecard and places the hard copies into folders for the judges.

12:00 PM **Carey Lee** and **Dieudonne Mbayahaga** deliver box lunches and beverages for 10 judges in the **Ballroom**.

Judges move to the seat on their right to eat lunch.

**Carey Lee** and **Dieudonne Mbayahaga** deliver box lunches and beverages for 4

facilitators and 6 staff to the **Dining Room**.

12:30 PM **Oscar Castellanos-Mendoza** and **Roman Holz** to replenish bread, mugs, water etc. in **Ballroom**.

12:45 PM **Judges** return to their original seats in the **Ballroom** to resume adjudication.

3:00 PM *est.* Adjudication ends. Judges wait in the **Ballroom** for the final scores and names of award winners.

**Melissa Goertzen**, **Ange D'Entremont** and the **Facilitators** review the final scores and identify winners in the **Dining Room**.

3:15 PM *est.* The **Facilitators** return to the **Ballroom** and announce the names of the winners. The judges receive their score sheets and depart Government House.

**Melissa Goertzen** meets with the **Facilitators** to review the process.

### **Post Judging**

**Melissa Goertzen** to contact Taste of Nova Scotia and Wine Growers Nova Scotia to discuss details related to the award ceremony scheduled for Wednesday, July 10<sup>th</sup>.

## **Participants**

### **Facilitators:**

- Larry Graham
- Nathan Pryor
- Kevin Schwenker
- Bradley Stephens

### **Judges:**

- Adam Dial
- Erin Hamson
- Alanna McIntyre
- Carman Mills
- Stefan Nielsen
- Jeff Pinhey
- Heather Rankin
- Alana Steele
- Rayell Swan
- Sean Wood

## **Wine Submissions**

- 1 Dessert (3 bottles)
- 3 Red (9 bottles)
- 2 Rose (6 bottles)
- 7 Sparkling (21 bottles)
- 16 White (48 bottles)
- **Total: 29 Submissions (87 bottles)**

## **Wine Temperatures**

- Sparkline and white wines should be kept in the fridges. They will be pulled to get them back up to serving temperatures (11 degrees for whites and sparkling, 9 degrees for rosé and late harvest wine).
- Reds are best served at castle temps (16 degrees) so they can go in the fridge for a short while and then get pulled out.

### **Food Preparation**

- Boxed lunches for 10 judges, 4 facilitators, and 6 staff.
- Food should be plain – turkey or chicken, mild cheeses, fruit, water, juice.

### **\*\* Dietary restrictions for Alana Steele (Judge) \*\***

- Allergies to shellfish, gluten, dairy, sesame, mustard and nuts.

### **Other**

- Dirty glasses are washed, polished and returned to the **Foyer**, allowing glasses to cool off before they are reused.
- Space in the **fridge** for the wines.
- Fill ice box the day before the adjudication.
- 

### **Government House Staff Assignments**

- **Melissa Goertzen** – Event Lead – Float and Deliver Score Sheets to **Ange D’Entremont**.
- **Oscar Castellanos-Mendoza** – Serve wines and supervise the cleaning/replenishment of glasses, mugs, etc.
- **Roman Holz** – Serve wines.
- **Ange D’Entremont** – Enters scores from judges into the master Excel scorecard.
- **Dieudonne Mbayahaga** – Clean and replenish glasses, set up lunch.
- **Carey Lee** – Clean and replenish glasses, set up lunch.
- **Wes Gill** – Prepare box lunches and have them ready for service by 11:50 AM.

# Appendix D

## News Release: Award Recipients

LIEUTENANT-GOVERNOR--Nova Scotia Wines Receive Award for Excellence

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Four wines received the 2025 Lieutenant-Governor's Award for Excellence in Nova Scotia Wines during a ceremony at Government House today, July 22.

"Nova Scotia's wine industry is a dynamic fusion of innovation and tradition, where winemakers create distinctive, expressive wines that truly embody the spirit of the Atlantic coast," said Lt.-Gov. Mike Savage. "I am proud to congratulate this year's award recipients, who exemplify the highest standards of quality and craftsmanship."

The recipients are:

- 2022 Reserve Chardonnay, Blomidon Estate Winery, Canning
- 2022 Chardonnay, Blomidon Estate Winery, Canning
- 2019 Blanc de Blanc, Domaine de Grand Pré, Grand Pré
- 2017 Small Lot Trio Brut, Lightfoot & Wolfville Vineyards, Wolfville

The award is administered annually by Wine Growers Nova Scotia and Taste of Nova Scotia in partnership with the Office of the Lieutenant Governor.

Wineries across the province submitted up to three commercially available wines made with 100 per cent Nova Scotian grapes. An independent panel of experts participated in a blind tasting of all wines to select the top submissions for the award.

Quotes:

"The Lieutenant Governor's Award for Excellence in Nova Scotia Wine is a prestigious recognition and a testament to the hard work and dedication of our province's exceptional farm wineries. The award not only celebrates the excellence of individual producers but also symbolizes the remarkable growth of the farm wine industry in Nova Scotia. As our region continues to craft world-class wines, it's clear that we are making our mark on the global wine scene. We are incredibly proud of the 2025 award winners, whose passion and commitment continue to elevate Nova Scotia as a premier wine destination."

-Karl Coutinho, President, Wine Growers Nova Scotia

Quick Facts:

- the award program was established by former Lt.-Gov. J.J. Grant in 2014 to recognize locally sourced and produced wines
- 33 wines from 12 wineries were submitted this year for adjudication by a panel of independent judges
- each winning winery is presented with a gold medal and a certificate; they may advertise that the wine is an award recipient

