

SavorNW 2026 Wine Entry Form

Entry deadline: February 20, 2026

Entry Information

The SavorNW wine competition is open to all types of wines made or produced in Oregon, Washington, Idaho, Alaska and British Columbia. A producer can enter as many wines as desired, as long as each wine entered is currently available for retail sale or scheduled for release in commercial quantities to the public during 2026. All wines must be vinified and bottled by a licensed and bonded winery and must be produced from 100 percent fruit grown within Oregon, Washington, Idaho, Alaska or British Columbia. Wines must be entered into appropriate categories as defined by state/provincial standards for varietal labeling.

Entry Fees and Submission

The entry fee is \$75 per wine and may be paid online with PayPal via our website or by check made payable to Explorer Media Group. For each wine entered, submit three (3) 750ml bottles OR four (4) bottles of dessert wines bottled in 375ml or 500ml bottles with your completed entry form(s) and a check or copy of your online payment confirmation. Please double check that your three bottles submitted for each entry for are the same vintage matching your entry form.

Payment Options

Online payment of entry fees can be done via PayPal at SavorNW.com. Payment can also be made by check. Checks or receipt of online payment must be shipped along with your entry form and wine submissions. Include entry forms in each box shipped if sending multiple boxes. All payments must be made in US dollars. *Do not mail checks separately.*

Ship Wines To: (Shipping Address Only)*

SavorNW Wine Awards 548 N Elm St Cannon Beach, OR 97110

*Above is shipping address only, mail should be sent to PO Box 278, Cannon Beach OR 97110.

All wines must be delivered, paid for and entry forms submitted by **February 20, 2026.**

For additional questions, email: info@savornw.com

Winery Name			
Address	City	State	Zip
Contact Name			
Title		Phone	
Website	Email_		
Only Publish Our Awards for Wines Receiving: Please note: You will only		☐ Gold & Silver or better e awards as indicated above	□All Awards

By submitting the following, we agree and certify that all entries we submit are eligible according to the requirements of the SavorNW Wine Awards and that Explorer Media Group, Inc. reserves the right to revise categories of entries and award categories as it deems appropriate to assure accuracy and a fair representation of all entries. It is also agreed and understood that submitted wines will be stored in a secured area under controlled conditions and that Explorer Media Group, Inc., its employees or representatives cannot be held liable for loss of wines from theft, vandalism or other causes. Competitors expressly waive and release any claim related to such loss or damage.

(Continued on next page)

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SavorNW use Only:	RCVD	LOG		FB	CC		CONF:
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Complete all applicable fields below for each of your wines to assure they are flighted correctly and accurately listed in all SavorNW materials, media and awards.

WINERY N	NAME								
Name of W	ine (Should correspond t	to label):					Vintage:		
Category	☐ Red ☐ White	☐ Rosé	□ Sparkling	□ Non-Grape	☐ Dess	ert (fortified)	☐ Dessert		
Varietal(s)	☐ Red Varietal (specify):				ietal (specify):_				
	☐ Rose (Specify varietals)):						:	
	☐ Red Blend (specify % (of all varietals):							
	☐ White Blend (specify %	of all varietals):							
	☐ Other Non-Grape Varie	tals (specify):							
FLIGHTING	DETAIL REQUIRED FOR:	Riesling (please	lease specify style): e specify style): (please specify style):	ory 🗖 Off Dry	☐ Lighly/Ne☐ Sweet☐ Fortified	☐ Very Sweet	□ Oaked Residual Suger: _ Residual Suger: _		
Appellation	/AVA/VQA				_ State/Prov	rince □ OR [■WA ■ID ■BC	□AK	
Suggested	Retail Price:	Alcoh	ol %	Release Da	ate or Estima	ited Release D	Date (MO/YR):	_/	
Name of W	line (Should correspond	to label):					Vintage:		
Category		☐ Rosé	□ Sparkling	■ Non-Grape		sert (fortified)	☐ Dessert		
Varietal(s)	☐ Red Varietal (specify):			U White Var	rietal (specify):_				
	☐ Rose (Specify varietals	3):						:	
	☐ Red Blend (specify %	of all varietals):							
	□ Red Blend (specify % of all varietals): □ White Blend (specify % of all varietals):								
	☐ Other Non-Grape Varie	etals (specify):							
FLIGHTING	DETAIL REQUIRED FOR	Riesling (pleas	olease specify style): e specify style): (please specify style):	Ory 🗖 Off Dry	☐ Lighly/N☐ Sweet☐ Fortified	eutral Oaked Very Sweet Ice Wine	□ Oaked Residual Suger: _ Residual Suger: _		
• •	n/AVA/VQA						□WA □ID □BC		
Suggested	Retail Price:	Alcol	ıol %	Release D	ate or Estima	ated Release I	Date (MO/YR):	/	
Name of W	line (Should correspond	to label):					Vintage:		
Category	☐ Red ☐ White	□ Rosé	□ Sparkling	□ Non-Grape	☐ Dess	ert (fortified)	☐ Dessert		
Varietal(s)	☐ Red Varietal (specify):			U White Var	ietal (specify):_				
	☐ Rose (Specify varietals):						:	
	□ Red Blend (specify % of all varietals):								
	☐ White Blend (specify %	of all varietals):							
	☐ Other Non-Grape Varie	etals (specify):							
FLIGHTING	DETAIL REQUIRED FOR	Riesling (pleas	lease specify style): e specify style): (please specify style):	Ory 🗖 Off Dry	0 ,	☐ Very Sweet	□ Oaked Residual Suger: _ Residual Suger: _		
Appellation	n/AVA/VQA				_ State/Prov	vince □ OR	□WA □ID □BC	□AK	
Suggested	Retail Price:	Alcoh	ol %	Release Da	ate or Estima	Date (MO/YR):	/		



Complete all applicable fields below for each of your wines to assure they are flighted correctly and accurately listed in all SavorNW materials, media and awards.

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	☐ Rose (Specify varietals)):						:	
	☐ Red Blend (specify % (of all varietals):							
	☐ White Blend (specify %	of all varietals):							
	☐ Other Non-Grape Varie	tals (specify):							
FLIGHTING	DETAIL REQUIRED FOR:	Riesling (please	lease specify style): e specify style): (please specify style):	ory 🗖 Off Dry	☐ Lighly/Ne☐ Sweet☐ Fortified	☐ Very Sweet	□ Oaked Residual Suger: _ Residual Suger: _		
Appellation	/AVA/VQA				_ State/Prov	rince □ OR [■WA ■ID ■BC	□AK	
Suggested	Retail Price:	Alcoh	ol %	Release Da	ate or Estima	ited Release D	Date (MO/YR):	_/	
Name of W	line (Should correspond	to label):					Vintage:		
Category		☐ Rosé	□ Sparkling	■ Non-Grape		sert (fortified)	☐ Dessert		
Varietal(s)	☐ Red Varietal (specify):			U White Var	rietal (specify):_				
	☐ Rose (Specify varietals	3):						:	
	☐ Red Blend (specify %	of all varietals):							
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Suggested	Retail Price:	Alcol	ıol %	Release D	ate or Estima	ated Release I	Date (MO/YR):	/	
Name of W	line (Should correspond	to label):					Vintage:		
Category	☐ Red ☐ White	□ Rosé	□ Sparkling	□ Non-Grape	☐ Dess	ert (fortified)	☐ Dessert		
Varietal(s)	☐ Red Varietal (specify):			U White Var	ietal (specify):_				
	☐ Rose (Specify varietals):						:	
	□ Red Blend (specify % of all varietals):								
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Suggested	Retail Price:	Alcoh	ol %	Release Da	ate or Estima	Date (MO/YR):	/		