







2020 BRIT/FIVS International Sustainable Winegrowing Award

Competition Application

Cheers! The Botanical Research Institute of Texas' international sustainable winegrowing competition has just gotten better. New for 2020, BRIT has teamed with FIVS, a Paris-based federation of sustainability-minded wine organizations to manage and promote the growing international competition.

Since 1951, FIVS has helped wine makers around the world respond to the ever-evolving market. The organization works with members on issues such as responsible consumption, ethical trading, water use, and economic sustainability. Regional wine organizations represented in FIVS include the Italian Wine Union, South African Liquor Brandowners Association (SALBA), Vinos de Chile, Associação de Vinhos e Espirituosas de Portugal (ACIBEV), New Zealand Winegrowers, Federación Española del Vino, ANIVIN de France, and the California Wine Institute.

To acknowledge this milestone, we have changed the award's name to the "BRIT/FIVS International Sustainable Winegrowing Award." All competition rules, judging criteria, and submission dates remain the same. The competition honors wine organizations that are taking a leading role in implementing sustainable practices and sharing their lessons learned, while recognizing FIVS's environmental sustainability principles.

Competition Guidelines:

The principles for the competition include innovative, sustainable practices and the applicant's impacts on air, water, and land in winegrowing and winemaking, as well as responsible social and economic business practices. The competition evaluates applicants using a "place-based" evaluation system to help determine the ranking of awardees.

The award application is comprised of 20 high-level, self-assessment questions focusing on the three tenants of sustainability: environmental, social, and economic, plus a subjective assessment of wine taste. Applicants must submit two bottles of wine for the competition.

The overall winner of the competition receives BRIT/FIVS' glass art sculpture and our platinum medallion. The overall winner agrees to come to Fort Worth, Texas for the award's presentation. BRIT also recognizes other top-tier winegrowing practices with Gold, Silver, and Bronze-level awards. Award recipients are honored with medals and given permission to use BRIT's award logo artwork in their marketing efforts.

For balanced evaluation for the platinum award, BRIT only accepts single vineyard applications. Corporate applications representing multiple brands are welcome to the competition and will be evaluated in a separate competition for Gold, Silver, and Bronze medals.

Special Note: "2020 entry fee is \$50 USD, see page 10 for details.

Submissions are due on or before September 30, 2019



2020

BRIT/FIVS International Sustainable Winegrowing Award

Honoring the Commitment to Sustainable Practices

Competition Application

Date:	Organization Name:
Name:	Title:
Street Address:	
City:	State/Province:
Zip/Postal Code:	Country:
Email:	
	nery (in acres or hectares):
Area under vine both owned and c	contracted (in acres or hectares):
Annual production quantities (in g	allons or liters) and bottles:
Name of U.S. distributor (required)):
	counter that are particular to your specific geographic location? te, pests, high labor costs, government regulations)
Year-over-year continuous improv	ement is important. Please list the winery's improvements achieved in 2020.
What are your improvement plans	for 2021?

Sustainability Assessment

Please provide a self-assessment for each of the following criteria by assigning a ranking from 1 to 10, with 1 indicating no procedures for sustainability in place and 10 indicating demonstrated sustainability best practices in place.

Following each, describe your company's sustainability efforts for that category in 100 words or less. This can include descriptions of conservation efforts in the field or in operations, how waste is avoided, how is it reclaimed, how the winery extends conservation efforts to its customers, or even practices you would like to see established in the future to maintain environmentally sound, socially equitable or economically feasible winemaking principles. Please quantify your statements with data showing improvements from X% to Y%.

As with all great initiatives, we encourage you to be creative and help establish new conservation and sustainable practices and to share that knowledge locally, regionally, nationally and internationally. These initiatives are consistent with both BRIT's mission and FIVS' environmental sustainability principles as outlined in its, "Global Wine Producers Environmental Sustainability Principles".

Environmentally Sound Sustainability in Viticulture (Winegrowing)

2. Seed/variety selection, preservation, diversity:	(1-10):

3. Preservation of biodiversity:	Ranking (1-10):
4. Agricultural Protocols for Energy Savings:	Ranking (1-10):
5. Agricultural Protocols for Integrated Pest Management (IPM):	Ranking (1-10):
orriginousculation to the control of	
6 Agricultural Protocols for Water Savings:	Ranking (1-10)
6. Agricultural Protocols for Water Savings:	Ranking (1-10):
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6. Agricultural Protocols for Water Savings:	Ranking (1-10):

Environmentally Sound Sustainability in Viniculture (Winemaking)

7. Winemaking Protocols for Energy Savings:	Ranking (1-10):
8. Winemaking Protocols for Water Savings:	Ranking (1-10):
9. Management and Valorization of By-products:	Ranking (1-10):
10. Packaging Protocols for Waste Reduction:	Ranking (1-10):

11. Program for Reducing Carbon Emissions (CO ₂ e):	Ranking (1-10):
Ecopreneurial Programs/ Social Responsibility	
Environmental Aspects:	
12. Green facility programs and/or certifications other than winemaking (building, site, etc):	Ranking (1-10):
13. Closing the Loop programs, including post-consumer take-back:	Ranking (1-10):
Social Aspects (sulture, community involvement, wards area)	
Social Aspects (culture, community involvement, workforce)	
14. Sustainable customer service practices:	Ranking (1-10):

15. Integration, training, and continuity of the workforce:	Ranking (1-10):
16. Corporate Social Responsibility Program (Includes Protocols such as Equitable Wages):	Ranking (1-10):
17. Support of Research and Education to Enhance Your Community's Environment:	Ranking (1-10):
18. Leadership in Communication of Sustainable Best Practices:	Ranking (1-10):
(Videos, Articles, Seminars, Columns, Other Proactive Efforts)	

Economic aspects:	
19. Plan for continual improvement:	Ranking (1-10):

20. Economic efficiency:

Ranking (1-10): _____

Taste

Our final criteria, to be determined by our judging committee, is that best represent your sustainable efforts.	s taste. Please submit two bottles of your wine
Wine Name:	Est. Retail Price (USD) \$
Completed submissions (application and bottle) are due on or b	pefore Sept. 30, 2018.
BRIT Attn: Chris Chilton 1700 Ur Fort Worth, Texas 761 For additional information, please visit us o	107-3400

Glossary:

Ecopreneurial Programs: business practices that aim to achieve a balance between ecosystem stewardship and business performance.

Closing the Loop Programs: business processes of reducing waste with the goal of "zero waste." Finding methods to reduce, recycle, reuse, and repurpose materials in the waste stream and diverting resources from being landfilled.

Take-Back Programs: programs for tracking a producer's post-production materials and products and packaging, with a conditional commitment that the producer will reclaim the materials and products at end-of-life. The producer has the goal of recycling, reusing and/or repurposing its materials and products.

Valorization: By-products "valorization" is the possible utilization or re-use of a productive resource from the winegrowing or wine making processes, instead of sending it to the landfill. It could include usage with a value creation (grape seed oil, cosmetics, etc.) or use for improving soil fertility.

BRIT Office Use: Control #: _____

International Shipping Guidelines

- 1. Determine the wine you wish to enter, complete entry form, and submit. Questions Chris Chilton (817)546-8691, cchilton@brit.org.
- 2. 2020 entry fee is \$50 per application. Payment may be made online at BRIT.org /wineaward or mailed with your application.
- 3. International wine will be received from now until Sept. 30, 2019. All wines entered MUST BE SHIPPED PREPAID. Shipments will be received weekdays 8 a.m. 5 p.m. All samples should be packed with the entry form on the inside and the name of the producer marked clearly on the outside. If COLA Waiver assistance is needed, please contact Edward Proctor, La Cigale Wines, 817.923.6747, Federal TTB Import License #TX-I-15355. Email to: ed@lacigalewines.com BEFORE SHIPPING.

CONSIGNEE: LA CIGALE WINES IN CARE OF: BOTANICAL RESEARCH INSTITUTE OF TEXAS International Award of Excellence in Sustainable Winegrowing Competition 1700 University Drive Fort Worth, Texas 76107 USA Phone 817.546.8691 Fax 817.332.4112

If shipping via FedEx, please request that the wines be held at this location: FedEx Office 4485 Bryant Irvin Road Fort Worth, TX 76132

If shipping via UPS, please request that the wines be held at this location: The UPS Store 6387 Camp Bowie Boulevard Fort Worth, TX 76116

The Botanical Research Institute of Texas (BRIT) will acknowledge receipt of wine. BRIT is not responsible for any shipping or customs charges. International shipments of wine must be cleared by a licensed broker with applicable importing licenses.

UPS and FedEx can clear customs for you. PLEASE DO NOT USE DHL. If you have an importer it is best to use your own importer.

International Shipments Require:

- TTB SAMPLE WAIVER (COLA WAIVER): All sample shipments to the US must be accompanied by a TTB Sample Waiver issued to a Federally Licensed Importer. The typical waiting time is five ten business days if all of the paperwork is in order. The Competition has contracted with La Cigale Wines to perform this service for those wineries that do not have an importer. The fee for this service is stated below.
- REGISTERED FDA NUMBER: You must obtain a registration with the FDA for each winery/producer. If you have a FDA registration number, you must make sure that your registration is current, or you must renew your account information with the FDA; http://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/default.htm. You must have a valid FDA Permit before shipping. If you are not sure about filing the Registration and Agent Appointment, La Cigale Wines can help you with this.
- PRIOR NOTICE TO FDA: You must file a Prior Notice with FDA online before shipping. If you are not sure about filing the Registration, La Cigale Wines can help you with this. http://www.fda.gov/Food/GuidanceRegulation/ImportsExports/Importing/ucm2006836.htm. If you are unsure about filing the FDA Prior Notice the Competition has contracted with La Cigale Wines to perform this service for those wineries that do not have an importer. The fee for this service is stated below.

If you do not have an importer, BRIT has made arrangements with La Cigale Wines to clear shipments. If you would like to use La Cigale Wines to clear shipments please contact Edward Proctor, ed@lacigalewines.com, phone 817.923.6747 before shipping. Payment for COLA WAIVERS must be prepaid by dollar-denominated check or by funds wired to:

Beneficiary Bank: Barclays Bank Beneficiary Bank Address: 1 Churchill Place, London EC14 SHP Beneficiary Bank SWIFT: BARCGB22 Beneficiary: Cambridge Mercantile Corp.

212 King Street West, Suite 400 Toronto, Ontario M5H 1KS IBAN#: GB85 BARC 2000 0046 4421 44

Account #46 4421 44 Reference: La Cigale Wines

3431 McCart Avenue, Fort Worth, TX 76110

Please email to ed@lacigalewines.com to confirm wire transfers.

Your shipping documents should indicate that you will pay all Customs Charges. If you do not designate that you will pay all Customs Charges, your customs fees must be paid by wire transfer within 72 hours of billing.

La Cigale Wines- Import Fees	
TTB COLA Waiver:	.30 euros per Winery plus 15 euros per wine.
FDA Prior Notice:	.30 euros per Winery
FDA Food Facility Registration:	.50 euros per Winery
(only	needed if you have not previously registered with the FDA). This is a 2 year registration.
FDA Agent Filing:	.25 euros per winery per year
Customs Charges: Taxes and Duties to be	e paid by each producer.
Contact: Edward Proctor, Email to: ed@la	cigalewines.com

DO NOT SHIP UNTIL YOU HAVE YOUR TTB COLA WAIVER AND HAVE A FDA PRIOR NOTICE!! USA Customs Clearance

USA Customs Clearance

Please complete the USA Customs Clearance Form. YOU MUST DESIGNATE THAT YOU WILL BE CHARGED FOR ALL U.S. CUSTOMS CHARGES ON YOUR INTERNATIONAL SHIPPING DOCUMENTS OR AIRWAY BILL. La Cigale Wines is not responsible for US Customs & Brokerage Charges and if this is not done properly, your shipment could be delayed until we receive payment for these charges. If the shipment is large enough for commercial airfreight, we must collect estimated tax, duty and customs charges in advance. The commercial value for samples is typically one Euro per bottle and this should be stated on a pro forma invoice.

Option 1: Use UPS or FED EX. To be charged to your Fed Ex or UPS Account and to include the payment of all Customs Charges. We require a credit card number just in case that you have not completed the shipping forms correctly and you will only be billed for any excess charges or taxes that are billed to our account for your shipment.

Option 2: Airline airfreight. This is usually a more expensive option than UPS or FedEx

ALL BOTTLES: Must have a label affixed to the back of the bottle that contains the US Government Warning, the phrase "Contains Sulfites" and the phrase "Trade Samples - Not for Resale". The words "Government Warning" must appear in capital letters and in bold type. The remainder of the statement may NOT appear in bold type. The statement MUST appear as a continuous paragraph. The statement reads as follows and should be 2 mm to 3 mm in size

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. **(2)** CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS OUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. **TRADE SAMPLES - NOT FOR RESALE - CONTAINS SULFITES**

Sept. 30, 2019 is the submission deadline for the BRIT FIVS International Sustainable Winegrowing competition.

November 2019 competition results will be announced. BRIT will provide medals and bottle label artwork to winners.

January 2020 Presentation of the BRIT FIVS International Sustainable Winegrowing Award to the overall winner will be made in Fort Worth during BRIT's annual Vine to Table, sustainable winegrowing award dinner and fundraiser.

Release and Authorization

(hereinafter "Nominee") in consideration of its acceptance as a Nominee for the BRIT/FIVS International Sustainable Winegrowing Award (the "Award") hereby consents to use of actions, likenesses (actual or simulated), names, sobriquets, pictures, photographs, silhouettes, and any such photography, recordings or other reproductions thereof, alone or together with any likenesses or images whether produced by Nominee or any third party of Nominee, its vineyards and facilities and its products, in connection with, and related to, the promotion and advertising of the Award, in all media whether now known or hereafter devised, in any manner, throughout the world in perpetuity.

Applicant agrees that if selected as the winner, the Applicant's organization will send a representative to Fort Worth, Texas to receive the award during BRIT's sustainable winegrowing award ceremony.

Nominee further covenants to use its best efforts in support of the efforts of the Botanical Research Institute of Texas ("BRIT") and FIVS at publicizing the Award and Nominee and its representatives, directors, officers, employees, agents, successors and assigns hereby absolutely, unconditionally and forever release and discharge BRIT and FIVS and their directors, officers, employees, agents and representatives (collectively, "Released Parties"), from any and all claims, demands, controversies, causes of action, damages, rights, liabilities and obligations whatsoever (including, without limitation, claims for defamation and invasion of privacy, or financial injury), arising directly or indirectly out of or in connection with BRIT and FIVS's process in making, promoting and announcing the Award; and Nominee and its representatives, directors, officers, employees, agents, successors and assigns hereby agree to and do hereby indemnify and hold harmless BRIT and FIVS's and its representatives, directors, officers, employees, agents, successors and assigns from any and all liability, claims, actions, damages, expense and loss of any kind caused by or arising out of any statement or action of Nominee or its representatives, directors, officers, employees, agents, successors and assigns made in connection with Nominee's participation in the Award process.

Nominee further agrees that it will not have the right to seek injunctive relief to enjoin or restrain BRIT and FIVS's exercise of the rights granted in this Release and Authorization.

Nominee understands and acknowledges that the above release, indemnity and hold harmless are material inducements for BRIT and FIVS to accept and consider its nomination for the Award and that BRIT and FIVS may rely on this Release in proceeding with its Award process.

THIS AGREEMENT SHALL BE GOVERNED BY AND CONSTRUED IN ACCORDANCE WITH THE LAWS OF THE STATE OF TEXAS AND SHALL BE PERFORMABLE IN TARRANT COUNTY, TEXAS.

	_ Date:
State/Pro	ovince: