

The Canadian National BBQ Championships and Ravenswood Winery Presents:

## **The Ravenswood Cork & Pork Classic, July 31st 2011**

This contest will test your ability to make the perfect match between BBQ pulled pork and Ravenswood's legendary Zinfandel wine.

A mix of certified sommelier's and BBQ judges will be responsible for judging this event.

Entry fee is included if you are already registered in the PNWBA main event on Sunday ( chicken, ribs, brisket, and pork butt ) and \$35.00 if you want to compete in the Cork & Pork Classic exclusively.

Each team that enters will receive a complimentary bottle of Ravenswood Zinfandel wine. **(Note: It is illegal to consume personal alcohol on the licensed premises of Dusty's Bar and BBQ or in the BBQ event area. )**

The entries will be judged and scored 25% PORK FLAVOR 25%  
TEXTURE/TENDERNESS 50% on FLAVOUR PAIRING with Ravenswood  
Zinfandel wine.

Scoring is from 10 to 2 ( 10 excellent, 6 average, 2 being bad, 1 being a DQ ) Judges will consider every entry as 6 and award or take away points as they see fit.

Total points will determine the winner.

PNWBA rules apply for presentation, turn in time, garnish, and general rules and procedures. For a complete list of rules and procedures click here: [\\_\(hyperlink\)\\_](#)

The entry must be pulled pork, no slices.

Entries, a.k.a. "turn-ins" must be submitted by the designated time in order to get a score. Turn ins will start at five (5) minutes before 11:30 a.m. and close at five (5) minutes after 11:30 a.m. on Sunday Aug 2<sup>nd</sup> at the judges area.

This is a winner take all event, - a trip for two to the Sonoma Valley, California for an unforgettable wine tour courtesy of Ravenswood Winery. Estimated value of \$ 3000.00