



Annual North American Tea Conference “Gold Medal” Tea Competition Rules

The competition will judge teas from the same origin against each other in order to award a “Gold Medal”, teas will be judged by origin regardless of production type or grade.

The number of origins open for entrants is limitless and shall be decided solely by your involvement.

Any and ALL origins entered will be judged!

It is up to you, the participating producer, to decide what style of manufacture your entry should be; we will not segregate these and will be judging purely on the “Best Cup per Origin” basis.

Entrance Samples and Fees:

Each submission is required to be submitted to the address below by August 13th 2014 and must be accompanied by the registration fee of \$250 in USD Dollar.

Payable to:

**Tea Association of the USA
362 5th Ave
Suite 801
New York, NY 10001**

Tel: 212-986-9415

Wire Transfer Information:

**JP Morgan Chase
60 E. 40th St.
New York, NY 10017
Account #: 111-007933
Bank Code: 021000021
Swift Code: CHASUS 33**

Samples must be clearly marked (printed label) with the following:

“North American Tea Conference Tea Competition”	
Company:	_____
Origin:	_____
Region:	_____
Estate Name:	_____
Grade:	_____
Date of Manufacture:	_____
Invoice/Chop (optional):	_____

Your tea should be sent in 3 packs of 50g each, in order to facilitate any necessary prescreening

In the event that more than a manageable # of entrants are received from any one Origin, a prescreening taste panel will be assembled, prior to the conference, to determine select Finalists. If your tea does not make it through this prescreening phase we will refund your \$100 USD due to you.

We strongly advise that, because there may be two weeks between the prescreening and the finals that you take every precaution to ensure your samples arrive in a timely manner.

Judge Panel:

The panel will comprise of 3-5 tasters, chosen from our Membership experts. **Sample preparation:**

All samples will be prepared using the Industry Standard Method.

5g tea brewed in 300ml (10.5oz) water.

Characteristics judged:

Leaf : Evaluation look only of the dry leaf style and quality as a depiction of the grade displayed on the sample packet. An example would be a well-made and graded black CTC PF1 might score higher than an FBOP of poor make and some stalk.

Infused Leaf: Brightness (where appropriate), evenness and aroma

Liquor: Flavor, appropriate mouth feel, Balance and thickness.

Where appropriate; teas may be tasted with and without milk, depending on the style of tea offered.

Characteristics will be scored from 1-10 with 10 being the highest. The combined scores will determine the winner.

If more than one tea ties the top score, an independent judge (not used on the category) shall score the teas in a tiebreaker situation.

Deadline for Submission is August 28th, 2015