



Old Ebbitt Grill  
21st Annual  
International Wines  
For Oysters Competition

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On November 9, a distinguished panel of judges will gather at Old Ebbitt Grill to choose the gold medal winners of the 21st Annual International Wines for Oysters Competition. We want your wine to be there!

The Competition's objective is simple – to determine which wine tastes the best with oysters on the half shell. Unlike many other wine competitions, your wine will not be compared to other wines, but rather as a match for oysters.

The Competition has expanded in scope and prominence every year since its inception, drawing attention from the press and trade in many countries. Entries have increased steadily; last year, 330 wines were entered. Preliminary tasting rounds will narrow the field to fifty, and a semi-final round then will distinguish between bronze and silver medalists. Gold Medal winners and the 2015 Grand Champion will be identified in a final tasting of the top 20 wines performed by an eminent panel of judges. The Grand Champion will be featured on the core wine list for Clyde's Restaurant Group. These top ten wines will be poured at the Ebbitt's annual "Oyster Riot" on November 20 and 21. The top three wines (Grand Champion, First Runner-Up and Second Runner-Up) will be featured by the glass at the Old Ebbitt Grill on a rotating basis.

There is no limit to the number of wines you may enter into the Competition, nor is there any price limit. However, please see the supply requirements listed on the bottom of the enclosed entry form. While certain types of wine have been associated traditionally with oysters, I encourage you to enter any and all wines from your portfolio that you think may show well.

Just as we hope to see the Competition expand yet again this year, we also hope for expanded appreciation of wine among consumers. Our goal is to increase recognition that wine is the ultimate partner for food and not just one drink among others. If you agree, please help us get this message out to the community by sending a strong set of entries.

Yours sincerely,

David Moran  
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