

# Best-of-Appellation (BOA

# Evaluation Program

# Product Information Form

Winery Name		Vintage	Product Name		
Appellation	Designated Vineyard	Varietal % Composition		Retail \$	Cases Produced
Respondant Name (print)		Title	email address		

## BACKGROUND ON THIS WINE

This information is solely for statistical aggregation in the Appellation America database, aimed at identifying those elements of natural ecology and applied technologies which correlate with the "best" results for the appellation generally.

spondants have the option of filling in this form as per knowledge or willingness without prejudice to evaluation results

## Wine Technicals

## at Harvest

## Finished @ Bottling

brix	harvest date	TA	pH	RS	alcohol
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Photocopy this Form for Additional Product Submissions

Include this Product Information Form with 2 x 750ml (or 4 x 375ml) sample bottles for each product being submitted.

US Wineries Ship To:  
AppellationAmerica / Barbara Trigg  
1135 Golden Gate Drive  
Unit #03-14309  
Napa, CA 94558  
302-588-4055

TERROIR VARIABLES	
x Vineyard Elevation	x Vineyard Soils
0-500'	sandy-gravel
500-1000'	fertile loam
1000-1500'	clay
1500-2000'	Other:
2000' +	
Vineyard Exposure	
northern	
eastern	
southern	
western	
Soil Depth	
shallow	
medium	
deep	

TYPICAL SEASON	
Growing Season for Variety	
bud break date: _____	
harvest date: _____	
Sunlight:	all day
	partial (fog)

Heat Summation	
Region	Degree Days
I	under 2500
II	2501-3000
III	3001-3500
IV	3501-4000
V	4000+

Annual Rain: _____ inches
dormant period _____ %
bud break > flower _____ %
flower > veraison _____ %
veraison > harvest _____ %

## VINTAGE

Describe Variation

VITICULTURAL VARIABLES	
x Philosophy	x Soil Mgmt
certified organic	cultivated
bio-dynamic	grassed
non-organic	herbicided
Vine Density _____ per/acre	Water Mgmt
Vine Age _____ years	irrigated
Crop Yield _____ tons/acre	dry farmed
Rootstock	Fertilization
1 _____	none
2 _____	cover crop
3 _____	manure
own rooted	chemical
Clonal Selection(s)	Training
1 _____	cane pruned
2 _____	cordon/spur
3 _____	head pruned
4 _____	DGC
unspecific	VSP
	other:
	Canopy Mgmt
	mech.hedged
	leaf thinned
	cluster thinned
	hands off

VINICULTURAL VARIABLES	
x Harvest	x Cellar Mgmt
extended hangtime	press wine "in"
mixed ripeness	press wine "out"
field blend/cofermented	sulfite level ppm: _____
multiple pick-throughs	inert gas capping
cluster sorted	lees stirring
Must Conditioning	oxygenative racking
cold soak _____ days: _____	acidification
hyperoxygenation	de-acidification
free-run bleed off	fining
must freezing	no wood aging
acidification	wood aged
chaptalization	new barrels
water amelioration	neutral barrels
yeast inoculation	barrel alternatives
enzyme addition	French oak
	American oak
	Other:
Fermentation	
tank fermentation	
barrel fermentation	
partial/whole berry ferm.	
punchdown	
pump over	
submerged cap	
delestage	
extended maceration	
arrested fermentation	
malolactic fermentation	
	Finishing
	cold stabilization
	alcohol removal
	ultra-filtration
	pasteurization
	DE filtration
	pad filtration
	cork closure
	synthetic closure
	screw cap closure

Other Terroir & Technology Observations:

Please mark all  
Cartons  
**BOA**