

**Best-of-Appellation (BOA) Evaluation Program Product Information Form**

Winery Name	Vintage	Product Name
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Appellation	Designated Vineyard	Varietal % Composition	Retail \$	Cases Produced
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Respondant Name (print)	Title	email address
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**BACKGROUND ON THIS WINE** Respondants have the option of filling in this form as per knowledge or willingness without prejudice to evaluation results.

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.

**Wine Technicals**

at Harvest		Finished @ Bottling			
brix	harvest date	TA	pH	RS	alcohol

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:  
  
Appellation America  
51 S. Newport Drive  
Napa, CA 94559  
  
707 320-2453

Canadian Wineries ship to:  
  
Appellation America  
44 Queen Street #3  
Chester, NS B0J 1J0  
Canada  
  
(902) 273-3456

Please mark all Cartons **BOA**

TERROIR VARIABLES												
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TYPICAL SEASON
Growing Season for Variety bud break date: _____
harvest date: _____
Sunlight: <input type="checkbox"/> all day <input type="checkbox"/> 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													
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Other Terroir & Technology Observations: