

**Best-of-Appellation (BOA**

**Evaluation Program**

**Product Information Form**

<b>Winery Name</b>	<b>Vintage</b>	<b>Product Name</b>
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<b>Appellation</b>	<b>Designated Vineyard</b>	<b>Varietal % Composition</b>	<b>Retail \$</b>	<b>Cases Produced</b>
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<b>Respondant Name (print)</b>	<b>Title</b>	<b>email address</b>
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**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.

respondants 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

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  
441 Beaver St.  
Santa Rosa, CA 95404  
  
707-237-7000

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

VITICULTURAL VARIABLES	
<b>x Philosophy</b>	<b>x Soil Mgmt</b>
certified organic	cultivated
bio-dynamic	grassed
non-organic	herbicided
<b>Vine Density</b>	
per/acre	
<b>Vine Age</b>	
years	
<b>Crop Yield</b>	
tons/acre	
<b>Rootstock</b>	
1	
2	
3	
own rooted	
<b>Clonal Selection(s)</b>	
1	
2	
3	
4	
unspecific	

VINICULTURAL VARIABLES	
<b>x Harvest</b>	<b>x Cellar Mgmt</b>
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
<b>Must Conditioning</b>	
cold soak days:	oxygenative racking
hyperoxygenation	acidification
free-run bleed off	de-acidification
must freezing	fining
acidification	no wood aging
chaptalization	wood aged
water amelioration	new barrels
yeast inoculation	neutral barrels
enzyme addition	barrel alternatives
<b>Fermentation</b>	
tank fermentation	French oak
barrel fermentation	American oak
partial/whole berry ferm.	Other:
punchdown	
pump over	
submerged cap	
delestage	
extended maceration	
arrested fermentation	
malolactic fermentation	

FINISHING	
<b>Finishing</b>	<b>Other:</b>
cold stabilization	
alcohol removal	
ultra-filtration	
pasteurization	
DE filtration	
pad filtration	
cork closure	
synthetic closure	
screw cap closure	

TYPICAL SEASON	
Growing Season for Variety	
bud break date: _____	
harvest date: _____	
Sunlight:	all day
	partial (fog)
<b>Heat Summation</b>	
Region	Degree Days
I	under 2500
II	2501-3000
III	3001-3500
IV	3501-4000
V	4000+
<b>Annual Rain: inches</b>	
dormant period	%
bud break > flower	%
flower > veraison	%
veraison > harvest	%

VINTAGE	
<b>Describe Variation</b>	

TRAINING	
<b>Training</b>	<b>Canopy Mgmt</b>
cane pruned	mech.hedged
cordon/spur	leaf thinned
head pruned	cluster thinned
DGC	hands off
VSP	
other:	

Other Terroir & Technology Observations:	



Please mark all  
Cartons  
**BOA**