

**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**

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	
x Vineyard Elevation	x Vineyard Soils
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	
x Philosophy	x Soil Mgmt
certified organic	cultivated
bio-dynamic	grassed
non-organic	herbicided
<b>Vine Density</b>	
per/acre	<b>Water Mgmt</b>
years	irrigated
	dry farmed
<b>Vine Age</b>	
years	<b>Fertilization</b>
	none
	cover crop
	manure
	chemical
<b>Crop Yield</b>	
tons/acre	<b>Training</b>
	cane pruned
	cordon/spur
	head pruned
<b>Rootstock</b>	
1	<b>Clonal Selection(s)</b>
2	DGC
3	VSP
4	other:
own rooted	
	<b>Canopy Mgmt</b>
	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
<b>Must Conditioning</b>	
cold soak days:	oxygenative racking
	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
<b>Fermentation</b>	
tank fermentation	Other:
barrel fermentation	
partial/whole berry ferm.	
punchdown	<b>Finishing</b>
pump over	cold stabilization
submerged cap	alcohol removal
delestage	ultra-filtration
extended maceration	pasteurization
arrested fermentation	DE filtration
malolactic fermentation	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
Describe Variation

Other Terroir & Technology Observations:



Please mark all  
Cartons  
**BOA**