

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 /
 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	Soil Depth
eastern	shallow
southern	medium
western	deep

VITICULTURAL VARIABLES	
x Philosophy	x Soil Mgmt
certified organic	cultivated
bio-dynamic	grassed
non-organic	herbicided
Vine Density	
per/acre	Water Mgmt
years	irrigated
	dry farmed
Fertilization	
none	cover crop
manure	chemical
Training	
cane pruned	cordon/spur
head pruned	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	
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
Fermentation	
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	
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)
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	
1	
2	
3	
4	
own rooted	
Clonal Selection(s)	
1	DGC
2	VSP
3	other:
4	
unspecific	

ROOTSTOCK	
1	
2	
3	
4	
own rooted	

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