

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' +	
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
Vine Age	irrigated
years	dry farmed
Crop Yield	
tons/acre	Fertilization
	none
	cover crop
	manure
	chemical
Rootstock	
1	Training
2	cane pruned
3	cordon/spur
own rooted	head pruned
Clonal Selection(s)	
1	DGC
2	VSP
3	other:
4	
unspecific	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	Finishing
submerged cap	cold stabilization
delestage	alcohol removal
extended maceration	ultra-filtration
arrested fermentation	pasteurization
malolactic fermentation	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

Other Terroir & Technology Observations:



Please mark all
Cartons
BOA