Photocopy this Form for Additional Product Submissions	mation Form	Program	aluation Vintage					Best-of-Appellation (BOA Winery Name						
Cubinissions														
	ail \$ Cases Produced	Dotoil d			anocition	rietal % Co	Vo		overd	stad Vin	Designat		. <b></b>	Appellation
Include this	all \$ pases Produced	Retail			nposition	netai % Co	Va		eyard	tea vine	Designat		ΣΠ	Арренаціон
Product														
Information Form	email address					Title		ne (print)			lame (n	dant Na	Respond	
with 2 x 750ml						l .				не (ринт)				поорона
(or 4 x 375ml)	lice to evaluation resu	out prejudice	gness withou	willing	owledge or v	orm as per l	filling in this f	he option of f	s have tl	pondants	INE P	HIS WI	ON TH	CKGROUND O
sample bottles for	Bottling	nished @ Bot	Fini		rvest	at F	hnicals	Wine Tec		in the	ıl aggregation i	statistical	ely for sta	s information is solel
each product				7 F										pellation America da
being submitted.														elements of natural e ich correlate with the
]	RS alcohol	pH R	TA		arvest date	brix				liation	s for the appen		general	
	110 0101101	p	.,,		ai voor dato	Din						,	J	
US Wineries	LES	VARIABLES	CULTURAL \	/INIC	\		L VARIABLES	TICULTURA	VI.	ΤГ	ES	RIABLE	IR VAR	TERROI
Ship To:	Cellar Mgmt	x	est	Harv		/lgmt x	x Soil	losophy	Phi	s x	neyard Soils	x Vin	or x	/ineyard Elevation
	press wine "in"				extended		cultiva	ed organic			ly-gravel			0-500'
Appellation America		mixed ripeness press wine "out"				grass	dynamic		_  L	le loam		_	500-1000'	
1835 First Street		field blend/cofermented sulfite level ppm:		ded	herbici	-organic	non-	$\dashv \vdash$		clay	_ L	1000-1500'		
Napa, CA 94559	inert gas capping				multiple p	-	10/-4 84	ensity	\/' D		er:	Other		1500-2000'
707 320-2453	lees stirring kygenative racking		conditioning		ciuste		Water Mgmt irrigated		vine D				_	2000' +
	acidification				Must Co		dry far	per/acre • Age	Vine	$\dashv$ $\vdash$		ļ	ıre	/ineyard Exposul
	de-acidification		cold soak days:		-	a.y.a.	years	•		oil Depth	So	Ä	northern	
	fining				hyperox	ion	Fertilizat	Yield	Crop		shallow			eastern
	no wood aging	no	ed off	n blee	free-rur	;	non	tons/acre	•		medium	n		southern
Canadian Wineries	wood aged	V			must fr	rop	cover crop				deep			western
Ship to:	new barrels			ficatio			manu	stock	Roots	┛┕				
	neutral barrels				chapta	cal	chemi				VINTA			PICAL SEASON
Appellation America	parrel alternatives	water amelioration barrel alternatives yeast inoculation French oak			_      -	Tuelmin			or 2	ribe Variatio	ty Descr	Variety	owing Season for	
44 Queen St., #3 Chester, NS BOJ 1J0	American oak				enzyme		Trainin cane pr	rooted	OWD	3		-		d break date: vest date:
Canada	Afficican oak	Other:	Itioii	. auui	CHZyini		cordon	Trooted	OWII					nlight: all day
		0 1.101 1	ion	entati	Ferme		head pr	election(s)	Ional Se	CI			(fog)	partial (1
(902) 273-3456			ation	ment	tank fer		DG			1				at Summation
		tation	barrel fermentation			VSF			2			ays	gion Degree Da	
	Finishing				partial/who		other:			3		_		under 2500
	cold stablization			hdow		<b></b>			1	4		_	<u> </u>	I 2501-3000
Please mark all	alcohol removal ultra-filtration			p ove	pum subme	-	Canany M	ecific	unsp	1 –			-	3001-3500 V 3501-4000
Cartons	pasteurization			estage			mech.he					-	-	/ 3501-4000 / 4000+
	DE filtration			_	extended		leaf thi						he	nual Rain: inch
BOA	pad filtration		arrested fermentation			cluster th						%	mant period	
	cork closure				malolactic		hands						%	break > flower
	synthetic closure	synt											%	ver > veraison
	screw cap closure	scre				11						I	%	aison > harvest