

## Wine Evaluation Form

Please complete before presenting.

Plan for a TOTAL of 6 minutes to share your winemaking notes AND for evaluator feedback.

Varietal: \_\_\_\_\_ Vineyard/Source: \_\_\_\_\_ # of lbs \_\_\_\_\_

If Blend % Variety (i.e., 90% zin + 10% petite sirah): \_\_\_\_\_

Brix: At Harvest \_\_\_\_\_ / \_\_\_\_\_ At fermentation \_\_\_\_\_

pH : At Harvest \_\_\_\_\_ / \_\_\_\_\_ At fermentation \_\_\_\_\_

TA: At Harvest \_\_\_\_\_ / \_\_\_\_\_ At fermentation \_\_\_\_\_

Yeast Used \_\_\_\_\_ Nutrients Used: \_\_\_\_\_

Days of Fermentation \_\_\_\_\_ F Fermentation Temperature (Avg/Highest) \_\_\_\_\_

Brix at pressing for reds \_\_\_\_\_

Wine is now stored in (vessel) \_\_\_\_\_ at what temperature? \_\_\_\_\_

What else has been done to wine (added oak beans, dropped out tartaric acid, bottled, etc.):

What style or was your intent for the wine?

Questions for evaluators:

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_

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