

Joe Morgan

## Wine Evaluation Form

Please complete before presenting.

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

Varietal: 2021 Verdelho Vineyard/Source: Lodi # of lbs \_\_\_\_\_

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

Brix: At Harvest 23.08 / \_\_\_\_\_ At fermentation R 50.7 g/L

pH: At Harvest 3.52 / \_\_\_\_\_ At fermentation 3.39

TA: At Harvest 5.2 / \_\_\_\_\_ At fermentation \_\_\_\_\_

Yeast Used Cross Evolution Nutrients Used: Go Ferm Fermaid K

Days of Fermentation 28 F Fermentation Temperature (Avg/Highest) 49° - 51°

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

Wine is now stored in (vessel) Steel tank at what temperature? 39°

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? Semi Sweet summer wine Low Alcohol

Questions for evaluators:

1 \_\_\_\_\_

2 \_\_\_\_\_

(Submit this half w/wine bottles)

## Wine Evaluation Form Joe Morgan

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Varietal: 2021 Viognier Vineyard/Source: Sumerset # of lbs \_\_\_\_\_

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

Brix: At Harvest 21.34 / \_\_\_\_\_ At fermentation R/S 1.6 g/L

pH: At Harvest 3.39 / \_\_\_\_\_ At fermentation 3.39

TA: At Harvest 5.8 / \_\_\_\_\_ At fermentation 5.7

Yeast Used Cross Evolution Nutrients Used: Go Ferm Fermaid K

Days of Fermentation 31 F Fermentation Temperature (Avg/Highest) \_\_\_\_\_

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

Wine is now stored in (vessel) Steel Tank at what temperature? 39°

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? off dry slight sweetness

Questions for evaluators:

1 \_\_\_\_\_

2 \_\_\_\_\_

(Keep this half for reference)



Diana Betterment

## Wine Evaluation Form

Please complete before presenting.

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

Your Name: Diana Betterment Vineyard/Source: Dog Mackenzie <sup>winkles</sup> # of lbs 200<sup>#</sup>

% Variety (i.e., 90% zin + 10% petite sirah): 100% Urvientino

Brix: adjusted from 21 to 22 before fermentation Must/juice temperature 53.60

pH: adjusted from 3.4 to 3.22 before fermentation

TA: adjusted from \_\_\_\_\_ to \_\_\_\_\_ before fermentation

Yeast Used X-evolution Cellar Temperature stored in fridge after fermentation

Days of Fermentation 4 wks. Fermentation Temperature (Avg/Highest) Range 58-66

How often fed and with what? Gaferm at pitch; Sumaid K at 12 Brix

Brix at pressing for reds 0 Brix stopped for whites -1

Wine is now stored in (vessel) Carboys at what temperature? 40°

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

tartaric dropped out in fridge - no bentonite  
What style or was your intent for the wine? dry & crisp - minerality

Questions for evaluators 1. Is trapped CO<sub>2</sub> perceptible?

2. Need for Sweetening - 6 gallons still in carboy



# Wine Evaluation Form

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Varietal: Vermentino Vineyard/Source: Winters # of lbs 475

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

Brix: At Harvest 22.80 / \_\_\_\_\_ At fermentation \_\_\_\_\_

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

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

Yeast Used D47

Nutrients Used: none

Days of Fermentation 35

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

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

Wine is now stored in (vessel) carboys at what temperature? NA

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

Fined with sparcolloid, chased with bentonite. SO2 added 2 Dec. TA analysis on 5 Nov - 7.4

What style or was your intent for the wine?

un-oaked, crisp, food-friendly

Questions for evaluators:

1 Does this taste a little "under-ripe" to you?

2 Acid balance ok?

(Keep this half for reference)



## Wine Evaluation Form

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Varietal: Muscat Vineyard/Source: Loomis # of lbs 750

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

Brix: At Harvest 20.00 / \_\_\_\_\_ At fermentation \_\_\_\_\_

pH : At Harvest \_\_\_\_\_ / 3.35 At fermentation \_\_\_\_\_

TA: At Harvest \_\_\_\_\_ / 7.30 At fermentation \_\_\_\_\_

Yeast Used Native Nutrients Used: None

Days of Fermentation ?? F Fermentation Temperature (Avg/Highest) ??

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

Wine is now stored in (vessel) 6 Gal Plastic Carboy at what temperature? ~65

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

No additions

What style or was your intent for the wine?

low intervention, dry muscat

Questions for evaluators:

- 1 Are there any noticeable flaws and how could they be addressed in a low-intervention way?
- 2 I am planning to make a sparkling with these grapes this year, any recommendations on harvest and fermentation?

(Submit this half w/wine bottles)



## SHW Wine Evaluation Form

Please complete before presenting.

Date: 2/9/22

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

Varietal-Vintage: Sangiovese '21 Vineyard/Source: Newcastle / Lost Vines # of lbs 308

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

Brix: @ Harvest 27 / 24.5 @ fermentation after water/acid addition

pH: @ Harvest 3.58 / 3.37 @ fermentation \_\_\_\_\_

TA: @ Harvest 5.2 / 6.4 @ fermentation \_\_\_\_\_

Yeast used: Rhone 4600

Nutrients used: Go Ferm, DAP

Days of Fermentation 19

Fermentation Temperature (Avg/Highest) 57 / 64

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

Wine is now stored in (vessel) SS Tank

at what temperature? < 55

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

Cold soaked must for 5 hrs prior to pressing. Adjusted brix with additon of acidized water. Filtered with med filter

What style or was your intent for the wine?

Rose

Questions for evaluators:

1	pH is 3.5 with TA of 6.0g/l - Should I consider addition of acid to lower pH to 3.3+/-
2	

(Submit this half w/wine bottles)



## Wine Evaluation Form

Please complete before presenting.

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

Varietal: GSM Rose Vineyard/Source: Sacramento # of lbs ??

If Blend % Variety (i.e., 90% zin + 10% petite sirah): 43% Grenache + 13% Syrah + 24% Mourvedre

Brix: At Harvest        /        At fermentation

pH : At Harvest        / 3.39 At fermentation

TA: At Harvest        / 5.90 At fermentation

Yeast Used Native Nutrients Used: None

Days of Fermentation ?? F Fermentation Temperature (Avg/Highest) ??

Brix at pressing for reds       

Wine is now stored in (vessel) 3 Gallon Glass Carboy at what temperature? ~65

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

No additions

What style or was your intent for the wine?

low-intervention dry rose

Questions for evaluators:

- 1 Are there any noticeable flaws and how could they be addressed in a low-intervention way?
- 2 How would you get more varietal characteristics to come out in this wine?

(Submit this half w/wine bottles)