

NGGW Winemakers Evaluation Form

Please complete best you can, 2 copies of the top half of this form for each wine evaluated

Varietal: _____, Vineyard or Sources of Juice _____, Lbs. of Grapes _____

% if Field Blend or Post Fermentation Blend % of varietals: (i.e., 80 % Cab Sauv, 10% Cab Fr, 10 Merlot)

BRIX: at Harvest _____ at Fermentation _____ Now _____ Chaptalized: Yes / No

pH: at Harvest _____ at Fermentation _____ Now _____

TA: at Harvest _____ at Fermentation _____ Now _____ Acid Added: Yes / No

Yeast: _____ Yeast Nutrient: _____ Malo: _____ Malo Nutrient: _____

Average Temperature of Fermentation _____ Days of Fermentation _____

Cold Stabilized: Yes / No Hot Stabilized: Yes / No, with? _____

Other Additions Made: _____

Intended Style of this wine (Light/Med/Full/Sweet/Dry) _____

How currently stored? _____ Aging Plan _____

Questions: _____

Questions: _____

Evaluator Notes/Comments

Appearance: _____

Aroma and Bouquet: _____

Taste and Texture: _____

Finish/Aftertaste: _____

Off Aromas _____ Recommendations: _____

Recommended Additions or Adjustments: _____

Other Notes: