

New York Cork Report

The **New York Cork Report** reviews and rates wines for its website (www.newyorkcorkreport.com), where they could appear as standalone reviews, in feature articles and as part of "Tasting Table" articles.

If you submit wines for review, we promise to make every effort to objectively taste and review them and to provide our readers with as much information about the wines as possible. Wines will be tasted over the course of two or more days and often with and without food, more closely matching the way our readers actually drink wine. With very few exceptions, if a wine is tasted in one of our formal tastings, it will appear on the site somewhere.

Rather than a rigid editorial calendar, we prefer to taste and review wines just before or as they are released.

Please submit two bottles per wine to:

Lenn Thompson
New York Cork Report
4 Upton Drive, Sound Beach NY 11789

Thank you for your participation and support of our tasting and review program.

Winery/Producer Name: _____	Contact Name: _____
Address: _____	Contact Title: _____
City, State, Zip: _____	Email: _____
Website: _____	Phone: _____

Wine #1

Name: _____	Vineyard Source: _____
Varieties (%): _____	Brix at Harvest: _____
AVA: _____	TA: _____
Vintage: _____	pH: _____
Release Date: _____	Residual Sugar: _____
Cases Produced: _____	Oak Program: _____
Retail Price: _____	Other: _____

Wine #2

Name: _____	Vineyard Source: _____
Varieties (%): _____	Brix at Harvest: _____
AVA: _____	TA: _____
Vintage: _____	pH: _____
Release Date: _____	Residual Sugar: _____
Cases Produced: _____	Oak Program: _____
Retail Price: _____	Other: _____

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Wine #3

Name: _____
Varieties (%): _____
AVA: _____
Vintage: _____
Release Date: _____
Cases Produced: _____
Retail Price: _____

Vineyard Source: _____
Brix at Harvest: _____
TA: _____
pH: _____
Residual Sugar: _____
Oak Program: _____
Other: _____

Wine #4

Name: _____
Varieties (%): _____
AVA: _____
Vintage: _____
Release Date: _____
Cases Produced: _____
Retail Price: _____

Vineyard Source: _____
Brix at Harvest: _____
TA: _____
pH: _____
Residual Sugar: _____
Oak Program: _____
Other: _____

Wine #5

Name: _____
Varieties (%): _____
AVA: _____
Vintage: _____
Release Date: _____
Cases Produced: _____
Retail Price: _____

Vineyard Source: _____
Brix at Harvest: _____
TA: _____
pH: _____
Residual Sugar: _____
Oak Program: _____
Other: _____

All submissions require two (2) bottles of each wine and a completed copy of this form.