

**Minnesota State Fair  
MGGA Exploratory Wine Competition**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Grape Variety: \_\_\_\_\_

Vintage: \_\_\_\_\_

Source of Grapes: \_\_\_\_\_

Initial Brix: \_\_\_\_\_ Acid: \_\_\_\_\_ pH: \_\_\_\_\_

Must Additions (sugar, acid, bentonite, etc.): \_\_\_\_\_

Skin contact: \_\_\_\_\_

Fermentation Temperature: \_\_\_\_\_

Type of Yeast: \_\_\_\_\_

Did the wine go through ML? \_\_\_\_\_

If so, what strain? \_\_\_\_\_

Date of first racking: \_\_\_\_\_

Second racking: \_\_\_\_\_

Third racking: \_\_\_\_\_

Was the wine fined? \_\_\_\_\_

If so, how? \_\_\_\_\_

Was the wine cold stabilized? \_\_\_\_\_

Was the wine filtered? \_\_\_\_\_

If so, what porosity? \_\_\_\_\_

Was the wine exposed to oak? \_\_\_\_\_

If so, what type and for how long? \_\_\_\_\_

Bottling Date: \_\_\_\_\_

What do you feel are the strengths and weaknesses of this wine? \_\_\_\_\_

What would you do differently next time? \_\_\_\_\_

**Please turn in this completed form when you drop off your wine. DO NOT mail it in.  
Thank you and good luck!**