

WINE SAMPLE SUBMISSION FORM 2021

Wine PANEL

Please include a completed copy of this form with all samples.

The Wine Panel evaluates wines as a team by a diverse cross section of wine professionals. We only publish scores for wines the entire team agrees warrant a score of 90 points or more! Price Matters. We evaluate each based upon it's quality in relation to price. This distinction is critical as people want to know what to expect for the money they are asked to pay for wines. All wines are tasted in a "double blind" format, thus we do not know the winery until a score is assessed, just the varietal or category. No more than 30 wines are evaluated per day by The Wine Panel. Once your wine is received it will remain in temperature controlled storage until evaluated, which is typically within 45-60 days of receipt. You will only be notified if one or more of your wines scores 90 points or better for their respective price category. Thank you for submitting wines to The Wine Panel!

Contact Information

SUBMITTING COMPANY: _____ CONTACT: _____
ADDRESS: _____ TITLE: _____
SUITE: _____ CITY: _____ STATE: _____ TEL: _____
ZIP: _____ COUNTRY: _____ E-MAIL: _____
WEB ADDRESS: _____

For wines **not produced in the US only**, please complete the below information:

U.S. IMPORTER: _____
TEL: _____
ADDRESS: _____ SUITE: _____
CITY: _____ STATE: _____ ZIP: _____
EMAIL: _____

To be contacted with any 90+ wine ratings, please enter your marketing/promotions and social media contact person information below if different than above.

SAME AS ABOVE:
Mktg. CONTACT: _____
TITLE: _____
TEL: _____
E-MAIL: _____

Wine Information

1

BRAND/
(PRODUCER): _____
DESIGNATION : wine
name / vineyard/ reserve): _____
VINTAGE: _____ VARIETALS: (include
% in blends if known) _____
AVA/AOC/DOC: _____
STATE: _____ (OR COUNTRY)
(for US Wines)

WINE TYPE (CHECK ONE):

white: sparkling: RETAIL _____
red: dessert: PRICE: \$ _____
rosé: fortified:

ADDITIONAL INFO - optional
(fermentation,ageing,etc): _____

CASES PRODUCED: _____
(if known)

For Shipping Submissions & Label To Attach To Box See Pages 4 & 5

Wine Information (cont'd)

2 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

3 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

4 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

5 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

6 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

Wine Information (cont'd)

7 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

8 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

9 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

10 BRAND/ (PRODUCER): _____

DESIGNATION (name/ vineyard/ reserve): _____

VINTAGE: _____ VARIETALS: (include % in blends if known) _____

AVA/AOC/DOC: _____

STATE: _____ (for US Wines) (OR COUNTRY)

WINE TYPE (CHECK ONE):
 white: sparkling:
 red: dessert:
 rosé: fortified:

RETAIL PRICE: \$ _____

ADDITIONAL INFO - optional (fermentation,ageing,etc): _____

CASES PRODUCED: _____ (if known)

Please Print All Pages And Include In Shipping Box & Attach Page 5 To Side Of Box

**For additional questions or concerns regarding sample submissions,
 please email ratings@thewinepanel.com**

To Submit Wines Ship To:

Esquin Wine Storage
2700 4th Ave S.
Seattle, WA 98134
(206) 682-7374
Attn. The Wine Panel



Wines shipped via Fed Ex must be packed in an appropriate wine shipping box, securely taped shut, and clearly marked "The Wine Panel."

For Northwest wineries in the Greater Seattle area: Wines may be dropped off in person at Esquin Wine Storage in Seattle's SoDo neighborhood, open daily from 10-5.

Box your wines and affix The Wine Panel identifying page (page 5). By attaching this to the side of the box your wine will be safely set aside by the Esquin staff for our storage locker.

Please submit two bottles of each wine you want considered as well as a check to "The Wine Panel" for \$25 per entry submitted to help cover storage and administrative/processing costs along with the above sheets containing wine info. and retail prices in the box - that's all we need! If no check is included we will simply invoice you for on-line credit card payment once your wines are received.

**If multiple submissions are sent together they will be held and safely stored in our temperature controlled storage until we have enough wines in their respective price/variatal categories to evaluate them together in a flight.*

***For further information on our process and evaluations
visit our website at
www.thewinepanel.com/submitwines***

Please print the next page and attach to your box of submissions

**ESQUIN STAFF: PLEASE SET
ASIDE FOR THE WINE PANEL**

Wine
PANEL