GENERAL INFORMATION AND INSTRUCTIONS FOR SUBMISSION

My Shipping address:
Mark Squires
210 Locust St., Unit 19-H
Philadelphia, PA 19106-3925

If you really need it: tel: (215) 925-5584;
email contact is much preferred: mark@marksquires.com

Things arrive in boxes with little or no explanation, or just vague press sheets. Wines with incomplete information may miss publication deadlines. Transparency is important, but I also need sufficient information to be able to explain the wines intelligently to consumers. Keep in mind—this is helpful for you, too. If I can explain the wines better and consumers can find them when searching our database, they might actually buy them.

*NO WINE WILL BE REVIEWED IF IT IS NOT ACCOMPANIED BY A DETAILED FORM. Please provide vintage-specific data, not just generic press sheets describing "typical" vintages. They are rarely both complete and accurate. **Page two is the actual submission form. Page 3 is a sample form,** as if filled out by a producer. If you wish, you can delete my instructions or explanatory comments (once you've filled out the form and read them) to save space before printing.

*MAKE SURE TO LET ME KNOW BEFORE SHIPPING. I might have useful advice on deadlines. We do have long lead times for publication, especially if the wines need some rest after shipping or bottling. Also, I might not even be in the USA to receive packages. There is a package room in my building, of course, but it can't safely store large numbers of wines for long periods of time. Unauthorized shipments may be rejected as a result.

*TWO BOTTLES ARE PREFERRED, but not absolutely required. However, if tastings are disrupted due to flawed bottles, there obviously may be extra delays in publishing the reviews. It is not always easy to obtain a replacement bottle before tastings are concluded. In some cases, the wine may not be retasted as a result because tastings of that type may be concluded. Please do not send *more* than 2 bottles without a specific request.

WEBSITE LABEL SUBMISSIONS: We have implemented a new procedure where wines to be submitted can be presented on the website's database. This is **not meant to eliminate the information I requested below** and you *SHOULD keep dealing with me directly,* as normal, for fastest results. (I **may not** get notice automatically when registration is made at the website!) However, it is very useful to us both if we can get labels submitted and make things easier to find for consumers. The main purpose here is to (a) permit producers to set up a general "profile" that consumers can look up; and most importantly (b) after the basic profile is set up, to submit labels to go along with each sample, so that everything matches up with what is sent to me (and others). Go here to submit labels and set up your profile: **https://www.erobertparker.com/submission.aspx**

<h1 style="text-align:center; color:red">SUBMISSION FORM</h1>

<p style="text-align:center">From: Email contact:</p>

==WINE #1 Basics: (Name of Wine, Name of Producer , Vintage, Appellation (DOC/AOC/ Vin de Pays):

(If the wine is a **non-vintage wine**, please indicate what markings or production stamps on the bottle or capsule will clearly indicate to the consumer what particular release is being reviewed. *I will not review a NV wine that cannot be uniquely identified to consumers for each release submitted.*)

1. Importer (company name, and city, state, telephone number of headquarters, website URL--ok to list a couple in other major markets for you)

2. Arrived in USA approximately _____   (so that I know if it is ready to taste)

3. Bottled _____   (for new releases; so that I know if it is ready to taste; especially for **NV** wines, how is the bottle identified so that what I review is what the consumer buys?)

4. In the marketplace yet? If not, what is the release date? _____

5. Suggested Retail Price: $

(I will review non-imported wines if there is sufficient information provided. Unless there is some unusual hold up, I need a suggested retail price if an importer is listed. If the wine is not imported, please indicate a typical retail price in local currency).

6. Vinification methods: "A Syrah/Cabernet blend aged 6 months in oak" is meaningless. If it is a field blend, that's fine, but let me know. Other information is useful, but this is required, particularly:

(a) Is it wood-aged? Please state "no wood" if not. If "yes," please state the oak treatment as follows: # of months in oak; % used oak, % new oak; % of American, French; etc.):

(b) grape blend, with percentages:

(c) Residual Sugar____ Some issues are more important in some regions than others. *Residual sugar should be noted for wines like Rosés, Ports, or Vinhos Verdes*. That can affect the style of such wines, which vary widely on such issues. **(d) Alcohol Level:**____   (d) **For Port**: if LBV unfiltered, bottle matured? Declared vintage? Single Quinta? Long cork or bar-top/

7. **Miscellaneous data**: *Anything to add? If I know more about the wine, I can help explain it to consumers who might want to buy it. If you are marketing a new brand, tell me something about it. I may not use it all, but it is nice to have if needed or enlightening. Some useful examples:* **Production level, Vine age**: *If you're telling me "old vines," what does that mean?*

From: **Mark Squires @ Squires Imports**   **Email contact: mark@marksquires.com**

==WINE #1 Basics: (Name of Wine, Name of Producer , Vintage, Appellation (DOC/AOC/ Vin de Pays):
Name: 2014 Philly's Finest Red
AOC: Pennsylvania
Producer: Squires Vinhos, Ltd.

1. Importer (company name, and city, state, telephone number of headquarters):
Philly Imports, Inc., Philadelphia, PA; tel: (215) 925-5584; www.erobertparker.com

2. Arrived in USA approximately _3/25/2014_____   (so that I know if it is ready to taste)
3. Bottled _3/1/2012_____   (so that I know if it is ready to taste)
4.   In the marketplace? NO--to release in USA 3/3/2020; but in Europe in January, 2018
5. Suggested Retail Price: $10.00
6. Vinification methods: (a) **oak treatment** (if no oak, please indicate; otherwise, months in oak; % used oak, % new oak; % of American, French; etc.):
--Aged for 10 months in a mixture of French (75%) and American (25%) oak; 70% new, the rest 2d year.

(b) **grape blend, with percentages**: 60% Cabernet Sauvignon, 30% Petite Sirah, the rest being a field blend of undetermined percentages, but mostly Cabernet Franc

(C) Dry table wine, 2.3 g/l of residual sugar; (d) 13.8% alcohol

 7. **Miscellaneous data**: This is a new venture as of this year, from 7 year old vines planted in Pennsylvania. There were 4,000 bottles produced. We expect production to continue at around this level.