

Wine Code: _____



What is the QAP?

The mission of the North Carolina Quality Alliance Program is to ensure the commercial viability of North Carolina Wines by providing a voluntary program to identify fault-free commercial NC wines, with the overall goal of educating the winemaker and winemaking team, as well as the general public on the quality of wines made in North Carolina.

What does it mean to be QAP ready?

In order to submit wines to the program, wineries need to follow some basic guidelines to determine if they are QAP ready.

- Wines submitted must consist of at least 75% North Carolina grown fruit.
- Wines should be finished with primary fermentation as the QAP program does not accept juice samples.
- There are two types of wines that can be submitted to the QAP: wines in a “pre-bottling” state and wines that have been bottled.
- What does it mean to be in a “**pre-bottling state**”? These wines should be in their final blends and ready to be bottled. This is because we need to be able to track the wines that we certify and assure that the end-consumer is drinking the wine that has been certified by our lab and panel. Barrel samples are **not** QAP ready.
- For wines in a “pre bottling state”, the QAP allows final sugar adjustments, final filtrations, and SO2 adjustments to approved wines.
- Wine lot numbers, COLA numbers, production and bottling information will need to be supplied on the sample production sheet attached in this packet to ensure panel-approved wines are not modified or changed after given approval.

How do I submit?

Wines will be accepted to the program on a revolving monthly basis, please refer to the QAP calendar for submission dates.

- Fill out the production record sheet for each sample to be submitted.
- Submit three (3) bottles of each wine sample to be analyzed.
- Please seal bottle samples in 750mL bottles with a cork or t-cork.
- Samples should be clearly labeled on the **outside of the bottle** and on the sample submission sheet with a code in the format as follows. First three letters of winery name, two-digit month, and two-digit wine sample number. For example, Surry Cellars submits two samples in July, so the codes used are as follows: **SUR-07-01, SUR-07-02**.
- Label all boxes “WINE - NCQAP” on the outside.
- Please include a check made out to “Surry Community College - QAP” for the analysis desired. Wines will not be analyzed without a check.

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What happens to my wines once they arrive at the SCC quality lab?

Wines can be shipped to SCC at the address below or dropped off to Carolina Wine Supply. Once the QAP lab team receives the wines we will begin the cataloging process. Wines will then be tested for basic analysis including: pH, TA, Free SO₂, Volatile Acidity, and Residual Sugar against standards. Then, passing wines will move to the sensory analysis where trained panelists will analyze the wines for the presence or absence of faults. The results of the lab and panel analysis will then be communicated via email back to the winery. If a wine does not pass the sensory panel, the SCC lab will test the wine for failing fault and communicate results and remediation information back to the winery.

Do you offer additional analysis for wines submitted?

Wines submitted for analysis through the QAP program are eligible for additional analysis through our lab. Please check the analysis you would like performed on each sample's production record sheet and include the additional amount in your check. Please make checks to Surry Community College - QAP.

Where do I drop off or ship my wines?

Please submit wines to either of the locations below:

Drop off:

*Carolina Wine Supply
329 W. Maple Street,
Yadkinville, NC 27055*

Drop off or ship wines to:

*Surry Community College
Attn: David Bower, QAP Program
630 South Main Street
Dobson, North Carolina 27017*

We would love you to drop off your wines in person so that you may tour our facility and discuss quality wines.

For quality assurance purposes, please do not attempt to ship or drop off samples during QAP lab closures.

Wine Code: _____

QAP Personnel Contact Information

David N Bower III
Principal Investigator, QAP
The Shelton-Badgett North Carolina Center for Viticulture and Enology
Office #124
bowerd@surry.edu or 336-386-3569

Partner Winery Contact Information:

Date: _____

Winery Name: _____

Winery Address: _____

Contact Person: _____

Email: _____

Terms and Conditions

The NC-QAP expects that the information provided is true and honest. The NC-QAP reserves the right to request winery records to determine if wines submitted pre-bottling have been significantly altered in any way after the approval process. The NC-QAP will use the lot numbers and/or COLA numbers supplied to determine when wines have been finished and bottled. The NC-QAP will follow up on samples that have been submitted pre-bottling. The NC-QAP reserves the right to refuse or revoke sticker approval if wineries do not adhere to program guidelines.

Do you agree to these terms and conditions?

Signature : _____ *Date:* _____

Number of samples included in this order: _____

Total Amount Included in this order (\$): _____

Wine Sample Submission Sheet Instructions: *Please fill-in all information before submitting samples, if you can not fill an area please make sure to explain the reason in the “production notes” section at the end of this form. Lot numbers are required by the FDA Bioterrorism act and should be attached to a wine when it is produced, please provide this lot number for the wine samples you submit. Additional information you provide here will help us assess the production state of the wine. Please print a new sheet for each wine sample to be submitted.*

Wine Code: _____

Wine Sample Submission Sheet

Varietal / Blend / Fanciful Information: _____

Vintage (if applicable) : _____

Volume Produced or Planned (if not yet bottled): _____

Wine Lot # (or numbers) _____

COLA # (if completed) _____

Does this wine consist of at least 75% North Carolina grown fruit as required by the QAP?
(Circle one): Yes/No

Has the wine completed malolactic fermentation: Yes/No, notes: _____

Has the wine been fined: Yes/No, If the wine was fined, for what and with what?

Has the wine been barrel aged?, notes: _____

Has the wine been sterile filtered (.45 um): Yes/No, if so when: _____

Has the wine been bottled: Yes/No, if so when: _____

Has SO₂ been added to the wine: Yes/No, if so, how much (expressed in mg/L): _____

Has sugar been added to the wine or has the fermentation been stopped naturally? Yes/No

If so, how much (expressed in g/L or %): _____

Is this a sparkling wine? Yes/No, if so, by what method was it made: _____

Any other **production notes** you would like to add?

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If you would like to receive additional analysis on your sample, please indicate this below:

Analyses offered 2018	Rate	Check Box for Analysis
QAP Panel: pH, TA, Free SO ₂ , Volatile Acidity, and Residual Sugar	\$20.00	Included
Total SO ₂	\$10.00	
Alcohol	\$10.00	
Malic Acid	\$10.00	
Glucose + Fructose (enzymatic)	\$10.00	
YAN or Nitrogen (Formal Number)	\$15.00	
Turbidity	\$5.00	
Acetaldehyde (enzymatic)	\$25.00	
Copper Trial for Sulfides	\$25.00	
No additional analysis required	-	
Total \$ included		

- *Analysis will be submitted back to partner winery contact, please contact bowerd@surry.edu if you have any questions or need clarification.*
- *Additional analysis not listed above is available by request — please contact David Bower for any additional analysis or interpretation of results.*