



WINE GRAPE REPORT 2008 CROP



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We need your help to prepare estimates for Washington 2008 crop prices and related marketing costs.

Please mail by: Nov. 12, 2008

TOTAL CRUSH OF 2008 WASHINGTON WINE GRAPES AT YOUR WINERY

1. Do you crush grapes at your winery?

- A. _____ Yes, go to question 2.
- B. _____ No, please list operation(s) that crush your grapes.

2. What was the total quantity of **2008 Washington wine grapes crushed** from each source at your winery:

A. Crush of estate grown grapes (<i>grapes from your vineyards</i>)	001	. ____ ____
B. Crush of purchased grapes	002	. ____ ____
C. Custom crushed for other wineries or growers	003	. ____ ____
D. TOTAL 2008 WASHINGTON WINE GRAPES CRUSHED . .	004	. ____ ____
E. Washington wine grapes sold fresh to out-of-state or out-of-country wineries	005	. ____ ____

3. Report the utilized quantity and price of Washington wine grapes crushed for each variety as reported in question 2.

Variety	Estate Grown Grapes (same as 2A)		Grapes Purchased from Growers (same as 2B)			
	Utilized		Contracted		Open Market	
			Utilized	\$ Per Util. Ton	Utilized	\$ Per Util. Ton
WHITE VARIETIES	100		101	102	103	104
Chardonnay	_____		_____	_____	_____	_____
Chenin Blanc	106		107	108	109	110
	_____		_____	_____	_____	_____
Gewurztraminer	112		113	114	115	116
	_____		_____	_____	_____	_____
Muscat Canelli	118		119	120	121	122
	_____		_____	_____	_____	_____
Sauvignon Blanc	124		125	126	127	128
	_____		_____	_____	_____	_____
Semillon	130		131	132	133	134
	_____		_____	_____	_____	_____
White Riesling	136		137	138	139	140
	_____		_____	_____	_____	_____
Pinot Gris	154		155	156	157	158
	_____		_____	_____	_____	_____
Other	---		---	---	---	---
	_____		_____	_____	_____	_____
Other	---		---	---	---	---
	_____		_____	_____	_____	_____
Other	---		---	---	---	---
	_____		_____	_____	_____	_____
RED VARIETIES	200		201	202	203	204
Cabernet Franc	_____		_____	_____	_____	_____
Cabernet Sauvignon	206		207	208	209	210
	_____		_____	_____	_____	_____
Lemberger	212		213	214	215	216
	_____		_____	_____	_____	_____
Merlot	218		219	220	221	222
	_____		_____	_____	_____	_____
Pinot Noir	224		225	226	227	228
	_____		_____	_____	_____	_____
Syrah	230		231	232	233	234
	_____		_____	_____	_____	_____
Sangiovese	242		243	244	245	246
	_____		_____	_____	_____	_____
Malbec	248		249	250	251	252
	_____		_____	_____	_____	_____
Grenache	254		255	256	257	258
	_____		_____	_____	_____	_____
Zinfandel	260		261	262	263	264
	_____		_____	_____	_____	_____
Other	---		---	---	---	---
	_____		_____	_____	_____	_____
Other	---		---	---	---	---
	_____		_____	_____	_____	_____
Other	---		---	---	---	---
	_____		_____	_____	_____	_____

Dollars Per Ton for grapes grown by your operation not included in state average prices.

4. Please report wine grapes crushed at your winery from other states. Please list by state.

State(s)	Variety	Tons Crushed	\$ Per Ton
		_____	_____
		_____	_____
		_____	_____
		_____	_____
		_____	_____

5. Please report wine grapes sold fresh to out of state wineries. (Same as 2E).

State(s) Shipped	Variety	Tons	\$ Per Ton
		_____	_____
		_____	_____
		_____	_____
		_____	_____
		_____	_____

Comments: _____

Reported by: _____ Phone (_____) _____

**Please call (800)435-5883 and ask for Joe Ross
 if you have any unusual situations.**

For office use only									
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1-Comp	5-R – Est	9901	1-Op/Mgr	9902	1-Mail	6-e-mail	9903	098	100
2-R	6-Inac – Est		2-Sp		2-Tel	7-Fax			
3-Inac	7-Off Hold – Est		3-Acct/Bkpr		3-Face-to-Face	8-CAPI			
4-Office Hold	8-Known Zero		4-Partner		4-CATI	19-Other			
			9-Oth		5-Web				

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