



2009 OREGON WINE PRODUCTION SURVEY



**NATIONAL
AGRICULTURAL
STATISTICS
SERVICE**

Oregon Field Office
1220 SW 3rd Ave., Room 1735
Portland, OR 97204
Phone 1-800-338-2157 or 503-326-2131
Email: nass-or@nass.usda.gov

Information requested in this survey is used to prepare estimates of the Oregon wine industry. Facts about your operation are **strictly confidential** and used only in combination with other reports. Response is voluntary, but needed to ensure accurate results. The 2009 Oregon Vineyard and Winery Report will be mailed to you in February. The report can also be found at <http://www.nass.usda.gov/or>. You may fax your survey to 1-800-731-7011. Please phone 1-800-338-2157 with any questions.

Please verify the name and mailing address for this operation.
Make corrections (including the correct operation name) on the above label and continue.

Guide to section completion:

During 2009, this operation:
~~Please return by January 8~~

Personal interview follow-up to begin January 11

Complete Sections:

Was a bonded winery (including alternating proprietorship or alternating premises where the host and tenants qualify as TTB bonded wineries)	A - F
Had an OLCC issued Growers Sales Privilege license or had grapes custom crushed	A, D - F
Had an OLCC issued Warehouse or TTB issued Wholesalers Basic Permit	A, D - F
None of the above, but owned wine inventory or had wine sales	D - F
None of the above	G

SECTION A - General

Please check the growing area where your operation is located:

(4002)

- North Willamette Valley (including Yamhill-Carlton District, Chehalem Mountains, McMinnville, Ribbon Ridge, Dundee Hills, and Eola-Amity Hills)
- South Willamette Valley (defined as south of Monmouth and the South Salem Hills)
- Umpqua Valley (including Red Hills Douglas County)

- Rogue Valley (including Applegate Valley)
- Columbia River (including Columbia Gorge, Columbia Valley, and Walla Walla Valley)
- Other Oregon area

List wineries that crushed your grapes (if applicable):

Total tons crushed for you (if applicable):

List all other brands, labels, or winery names included in this report:

SECTION B - Crush Summary

General Instructions: In Sections B and C, only include grapes crushed under your winery bond, including any grapes you crushed for others. If any of *your* grapes were crushed under another wineries bond, that winery will report the grapes crushed for you in their Wine Production Survey.

1. Grapes crushed on your bonded premises in 2009, regardless of ownership, including grapes crushed for others:	
a. Crush of purchased grapes..... 101	Tons
b. Crush of estate grown grapes (<i>grapes from your vineyards</i>) 102	Tons
c. Grapes you crushed for others 103 Please list for whom (<i>to avoid duplication</i>): _____ _____	Tons
Total tons crushed on your premises. (a+b+c) 104	Tons

2. Total storage capacity on your bonded premises: (<i>This is the cooperage, including all closed containers, such as barrels and tanks, in which wine can be stored</i>) 105	Gallon s
--	-------------

3. Unfilled wine grape needs in 2009:	
Variety needed	Tons needed
106	109
107	110
108	111

[javascript:location='http://www.artzooks.com/shop/view/ImageDetails.asp?pagenum=1&cartname=cart.jpg&fileid=13597'](http://www.artzooks.com/shop/view/ImageDetails.asp?pagenum=1&cartname=cart.jpg&fileid=13597)

SECTION C - Crush Detail

For item 1, please complete a separate bracket for each wine grape variety crushed on your operation. If grapes were crushed for sparkling wine, check the box provided. Use the loose supplement Crush Detail page if additional brackets are needed. Report all non-grape wine produced in item 2.

1. Crushed for still and sparkling wine in 2009

Variety crushed	Grape origin	Tons crushed 122	Total dollars paid 125	State grown 126
ty: Chardonnay	Purchased	6.1	\$7,015	OR
	Estate grown	4.6		
	Custom crushed	--		

List variety: _____	Purchased	117	120	121
(2000) _____	Estate grown	118		
	Custom crushed	119	<input type="checkbox"/> Crushed for sparkling wine	

List variety: _____	Purchased	122	125	126
(2001) _____	Estate grown	123		
	Custom crushed	124	<input type="checkbox"/> Crushed for sparkling wine	

List variety: _____	Purchased	127	130	131
(2002) _____	Estate grown	128		
	Custom crushed	129	<input type="checkbox"/> Crushed for sparkling wine	

List variety: _____	Purchased	132	135	136
(2003) _____	Estate grown	133		
	Custom crushed	134	<input type="checkbox"/> Crushed for sparkling wine	

2. Fruit and berry wine produced in 2009.

Variety	Gallons produced
Apricots 227	
Blackberries 228	
Blueberries 229	
Boysenberries 230	
Cherries 231	
Cranberries 232	
Currants 233	
Honey 234	
Loganberries 235	
Marionberries 236	
Peaches 237	
Pears 238	
Pineapple 239	
Plums 240	
Raspberries 241	
Rhubarb 242	
Strawberries	

	243	
Other:	244	

SECTION C - Crush Detail, continued

Variety crushed	Grape origin	Tons crushed	Total dollars paid	State grown
List variety: _____ (2004) _____	Purchased	137 <input type="text"/>	140 <input type="text"/>	141 <input type="text"/>
	Estate grown	138 <input type="text"/>		
	Custom crushed	139 <input type="text"/>	<input type="checkbox"/> Crushed for sparkling wine	
List variety: _____ (2005) _____	Purchased	142 <input type="text"/>	145 <input type="text"/>	146 <input type="text"/>
	Estate grown	143 <input type="text"/>		
	Custom crushed	144 <input type="text"/>	<input type="checkbox"/> Crushed for sparkling wine	
List variety: _____ (2006) _____	Purchased	147 <input type="text"/>	150 <input type="text"/>	151 <input type="text"/>
	Estate grown	148 <input type="text"/>		
	Custom crushed	149 <input type="text"/>	<input type="checkbox"/> Crushed for sparkling wine	
List variety: _____ (2007) _____	Purchased	152 <input type="text"/>	155 <input type="text"/>	156 <input type="text"/>
	Estate grown	153 <input type="text"/>		
	Custom crushed	154 <input type="text"/>	<input type="checkbox"/> Crushed for sparkling wine	
List variety: _____ (2008) _____	Purchased	157 <input type="text"/>	160 <input type="text"/>	161 <input type="text"/>
	Estate grown	158 <input type="text"/>		
	Custom crushed	159 <input type="text"/>	<input type="checkbox"/> Crushed for sparkling wine	
List variety: _____ (2009) _____	Purchased	162 <input type="text"/>	165 <input type="text"/>	166 <input type="text"/>
	Estate grown	163 <input type="text"/>		
	Custom crushed	164 <input type="text"/>	<input type="checkbox"/> Crushed for sparkling wine	

SECTION D - Wine Inventory

All operations with inventory and/or selling wine under their own brand(s) should complete Sections D and E (the inventory and sales tables).

Wine inventory on January 1, 2010: Report all Oregon produced inventory on your premises, regardless of ownership. Include inventory at your tasting rooms, second locations, and stored out-of-state. Please also include wine kept at commercial storage facilities.

Variety	Bottled inventory by vintage			Bulk inventory by vintage		
	2009	2008	2007 & earlier	2009	2008	2007 & earlier
	***	9L equivalent cases		***	Gallons or liters	
					<i>Please circle unit</i>	
All sparkling wine	245	266	287	308	329	350
Still wines:						
Cabernet Franc	246	267	288	309	330	351
Cabernet Sauvignon	247	268	289	310	331	352
Chardonnay	248	269	290	311	332	353
Gewurztraminer	249	270	291	312	333	354
Merlot	250	271	292	313	334	355
Muller-Thurgau	251	272	293	314	335	356
Pinot Blanc	252	273	294	315	336	357
Pinot Gris	253	274	295	316	337	358
Pinot Noir	254	275	296	317	338	359
Sauvignon Blanc	255	276	297	318	339	360
Syrah	256	277	298	319	340	361
Tempranillo	257	278	299	320	341	362
Viognier	258	279	300	321	342	363
White Riesling	259	280	301	322	343	364
Zinfandel	260	281	302	323	344	365
Red Blends	261	282	303	324	345	366
White Blends	262	283	304	325	346	367
All Rosé & Blush Blends	263	284	305	326	347	368
Fruit and Berry	264	285	306	327	348	369
List other still wine:						
	265	286	307	328	349	370

SECTION E - Wine Sales

All operations with inventory and/or selling wine under their own brand(s) should complete Sections D and E (the inventory and sales tables).

Please report your Oregon produced wine sales, from all vintages. Include sales from January 1 to December 31, 2009.

1. What were your total dollar wines sales in 2009? ⁽³⁷¹⁾ \$ _____ dollars

2. Report total wine cases sold (both domestic and exported) and bulk wine sales, by variety.

Variety	Total number of cases sold	Bulk wine sales
	<i>9L equivalent cases</i>	<i>gallons</i>
All sparkling wine	372	393
Still wines:		
Cabernet Franc	373	394
Cabernet Sauvignon	374	395
Chardonnay	375	396
Gewurztraminer	376	397
Merlot	377	398
Muller-Thurgau	378	399
Pinot Blanc	379	400
Pinot Gris	380	401
Pinot Noir	381	402
Sauvignon Blanc	382	403
Syrah	383	404
Tempranillo	384	405
Viognier	385	406
White Riesling	386	407
Zinfandel	387	408
Red Blends	388	409
White Blends	389	410
All Rosé & Blush Blends	390	411
Fruit and Berry	391	412
All other still wine	392	413

SECTION E - Wine Sales, continued

3. Of your total wine case sales in 2009, what percentage was sold, or how many cases were sold:

		Percent of sales or number of cases (percent total should = 100)	
a. Direct to consumers at your winery or tasting rooms	4010	_____ % OR _____ cases	414
b. Direct to consumers via wine clubs, on-line sales, wine events, etc.....	4011	_____ % OR _____ cases	415
c. To Oregon distributors , retailers, and restaurants.....	4012	_____ % OR _____ cases	416
d. To Washington distributors , retailers, and restaurants	4013	_____ % OR _____ cases	417
e. To New York distributors , retailers, and restaurants	4014	_____ % OR _____ cases	418
f. To California distributors , retailers, and restaurants	4015	_____ % OR _____ cases	419
g. To all other U.S. distributors , retailers, and restaurants	4016	_____ % OR _____ cases	420
h. Outside the U.S.	4017	_____ % OR _____ cases	421

4. Did you report sales **outside the U.S.** in item 3h above?

YES, complete the following table and continue

NO, skip to Section F

Please report the number of 9L equivalent cases exported, by variety, and export destination.

Variety	Export destination							
	Canada	Japan	South Korea	All other Asia	United Kingdom	Caribbean Islands ^{1/}	Scandinavia	All other destinations
	cases	cases	cases	cases	cases	cases	cases	cases
Chardonnay	422	432	442	452	462	472	774	482
Merlot	423	433	443	453	463	473	775	483
Pinot Blanc	424	434	444	454	464	474	776	484
Pinot Gris	425	435	445	455	465	475	777	485
Pinot Noir	426	436	446	456	466	476	778	486
Syrah	427	437	447	457	467	477	779	487
White Riesling	428	438	448	458	468	478	780	488
Red Blends	429	439	449	459	469	479	781	489
White Blends	430	440	450	460	470	480	782	490
Other:	431	441	451	461	471	481	783	491

^{1/} Caribbean Islands include the greater and lesser Antilles. Also includes destinations such as Puerto Rico, Virgin Islands, Aruba, Bahamas, and Bermuda.

SECTION F - Wine production comments:

Respondent Name: _____ Position: _____ Phone: _____

THANK YOU FOR YOUR TIME.

SECTION G - Change in Operator

[Complete only if 'None of the above' is noted on the face page]

1. Has the winery named on the label been sold, rented, or turned over to someone else?

YES - [Continue] NO – [Go to a.] _____

2. Please provide the following information for the new operators or operation that has taken over:

New winery name: _____

New contact name: _____

Address: _____

City: _____ State: _____ Zip _____

Phone: _____

a. If not sold, but noted 'None of the above' on face page, will the winery be used by you or anyone else in the next year?

Yes No Don't know

Further change in operator comments:

Office Use

Mode	Enum.	Eval.		
1-Mail	9903	098	100	
2-Tel				1004
3-Face to face				1005
5-Web				1006
6-E-mail				1007
7-Fax				
19-Other				

S/E Name _____

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB number is 0535-0039. The time required to complete this information collection is estimated to average 20 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.