

# WINE ENTHUSIAST®

*Wine Enthusiast Magazine* tastes, reviews, and rates beers for our Buying Guide and feature article consideration. Our mission is to provide readers with useful information about current-release beers and select older examples. *Wine Enthusiast* promises only to make every effort to objectively taste and review beverages received and to provide our readers with that information. **A fully completed copy of this form must accompany all samples.** There is no charge for participation in this program. Annual releases that are not vintage- or batch-number-specific will be reviewed once every three years. This form may also be downloaded from [www.winemag.com/contactus](http://www.winemag.com/contactus). Thank you for your participation and support!

## Contact Information

SUBMITTING COMPANY:	<input type="text"/>	CONTACT:	<input type="text"/>
ADDRESS:	<input type="text"/>	TITLE:	<input type="text"/>
SUITE: <input type="text"/> CITY: <input type="text"/> STATE: <input type="text"/>		TEL: <input type="text"/> FX: <input type="text"/>	
ZIP: <input type="text"/> COUNTRY: <input type="text"/>		E-MAIL: <input type="text"/>	
WEB ADDRESS:	<input type="text"/>		

If you would like to be contacted with your beer's rating and have the opportunity to promote your beer by placing a label please fill out the "Label Contact" info below.

same as ABOVE  LABEL CONTACT:

TITLE:  E-MAIL:

TEL:  FX:

Please provide three bottles of each beer to allow for multiple peer tastings or a re-taste if necessary.

BRAND (PRODUCER):

DESIGNATION (beer name, series, reserve, etc.):  ALCOHOL %:

STYLE:  IBUs:  STATE/COUNTRY:

BOTTLE SIZE(S) AVAILABLE:  RETAIL PRICE: \$  CASES PRODUCED:

OTHER INFO\*:

UPC CODE:

\* Other Info: Use this field for additional information about a beer such as, "Aged in California Cabernet Oak Barrels for 12 months," "Inoculated with Brettanomyces," "Refermented in bottle," "Brewed with a blend of seven spices including coriander, green peppercorns, juniper berries..." etc.

**Beer Information** (cont'd)

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DESIGNATION (beer name, series, reserve, etc.):

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STYLE:

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STATE/COUNTRY:

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PLEASE SEND SAMPLES TO THE FOLLOWING ADDRESS:

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