

**Survey: Current issues in managing cost and quality in wine production.**

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1. What new materials, for instance yeast, tannin, etc, have you tried out this year? Please identify them as 1) very successful, 2) OK, 3) not worth pursuing.
  
2. If you have experience with fruit sorting, what works and what doesn't?
  
3. What other new practices have you tested in the last 3 years? Please identify them as 1) very successful, 2) OK, 3) not worth pursuing. *Consider practices related to vineyard management, harvesting, fermenting, macerating, crushing or pressing, analyzing, aging, bottling and closures.*
  
4. What production practices are the most difficult to manage/predict in terms of outcome?
  
5. What production choices are the most problematic in evaluating return on investment?  
Any elaboration on why would be appreciated.  
*Example: barrels-it is difficult to predict if more expensive barrels will enhance flavor better.*
  
6. What other issues should we be tracking?

Thanks for your assistance!