

## **ORGANIZE! YOUR WINE AND WINE CELLAR**

You don't have to own a wine cellar to be interested in keeping track of wines you've enjoyed. That's why this software is designed both for people who want to casually keep track of wines they have enjoyed and want to remember - possibly when they had dinner at a restaurant or at a friend's home - and for people who are serious wine coneseurs. You may not own a bottle of wine and this software provides a way for you to "remember" wines you've enjoyed. Of course, if you have an extensive "cellar" it provides a way for you to keep track of what you have in your cellar, wines that you'd like to purchase, or just wines you've enjoyed. Each wine can be cataloged using up to 21 characteristics.

The following provides descriptions of what each of the default lines (fields) was designed to do. You are not limited to using the fields as they are described here, you can enter anything in any field and the software will still be able to conduct correct searches and sorts. And, of course, you can modify this format to adapt it to better meet your needs.

Winery - The name of the winery or vineyard that produced this wine.

Year - The year in which the grapes were grown and the wine fermented. For European wines the "vintage year" is the year when the grapes fully mature. The best European wines are those made from grapes grown in "vintage years". Vintage years are much less important for California wines because the climate in California allows grapes to fully ripen every year.

Class - There are five classes of wines: Appetizer Wines; Red Dinner (or table) Wines; White Dinner (or table) Wines; Dessert Wines; and Sparkling Wines.

Type - Within the above classes of wines there are many types of wine. The better known types are:

Appetizer Wines: Sherry, Special Natural (flavored) Wines,  
and Vermouth  
Red Dinner Wines: Burgundy, Rosé, and Vino Rosso  
White Dinner Wines: Chablis, Rhine and Sauterne  
Dessert Wines: Port, Muscatel, Tokay and Cream Sherry  
Sparkling Wines: Champagne, Cold Duck and Sparkling Burgundy

Country - The country in which the grapes were grown.

State or Province - The state or province in which the grapes were grown.

District - The district within which the grapes were grown. In

many cases grapes from more than one district are used to produce a wine. This is called "blended" and is used to achieve the desired taste and character. In California there is virtually every combination of soil and climate and, as a result, there are many wine districts each of which produces distinctive grapes and flavor. Some of the better known California districts are: Sonoma-Mendocino; Napa-Solano; Modesto-Ripon-Escalon; and Monterey County.

Quality Rating - This is a subjective rating that you apply to a wine after tasting it. You can also use this line for the quality rating related to vintage years. In vintage charts for European wines years are rated from 0 (worst) to 10 (best).

Comment (three lines) - Use these lines to record any comments you have about this wine.

Year Ready - This is the year in which a wine you have stored will be ready to drink. By cataloging this year you will be able to perform searches to find new wines that have become ready to drink in the current year.

Drink By - For most wines there is an optimum period during which the wine should be drunk. The year entered on this line is the last year this wine is expected to be at its peak. Including this information in your catalog can be very important as it allows you to find wines that you should taste or drink this year.

Stored - Enter a code that describes where this wine is located in your wine cellar. If it is a wine that you'd like to purchase, enter the word "WANTED" on this line.

Purchased From - Enter the name of the store or dealer where this wine was purchased. You can also use this line to enter the name of a restaurant in which you were served a wine that you enjoyed.

Address - Enter the address of the establishment listed above.

Phone Number - Enter the phone number of the establishment listed above. This provides a handy reference that allows you to call the establishment to ask whether they still have this wine in their inventory.

Quantity Purchased - Enter the number of bottles of this wine you originally purchased.

Quantity Available - Enter the number of bottles of this wine you still have in your "cellar." By comparing this number with the number given above you can determine how quickly you are using this wine and whether you should purchase more.

Original Cost - What was the original cost per bottle that you paid for this wine?

Always use the same number of digits when entering values. If

the values of items in your collection ranges from \$1 to \$1000, then the \$1 items should have their values entered as 0001 which uses the same number of digits as 1000. If you need to include cents some entries, such as in \$1.50, but not on others, you do not need to type ".00". Digits to the right of the decimal point, while significant in determining the value of an item, do not effect how a computer sorts values.

Current Value - If you have an extensive wine cellar you may wish to track its current value for insurance purposes. Use this line to catalog the current replacement value of the remaining bottles you have.