

INSURED INFORMATION

Name of Insured: _____

- If more than one Named Insured exists, please list and explain relationships below:

Agency: _____

Effective Date: _____ Date: _____

A. REVENUE BREAKDOWN

Cased Wine (currently or in the future)	Projection
Sales Volume—Total number of cases to be sold in the next 12 months	Cases
Sales/Receipts—Total Sales of cased/bottled wine in the next 12 months	\$
Average sales per case—over all varieties	\$
Bulk Wine (wine to be sold as bulk wine only)	
Sales Volume—Total gallons of bulk to be sold in next 12 months	Gallons
Sales/Receipts—Total sales of bulk wine in next 12 months	\$
Average Sales per gallon of bulk wine—over all varieties	\$
Distilled Spirits/Sparkling Wine	
Total Sales of Distilled Spirits (ie Brandy or Port, etc) in the next 12 months	\$
Total Sales of Sparkling Wine in the next 12 months	\$
Other Than Wine	

1. Do you have sales from products "other than wine"? ☐ Yes ☐ No

- These may include a retail store, tasting room or other.
- If Yes, please describe these products or operations:

• What are the annual sales from these products or operations? _____

2. Do you have a restaurant or other catering exposure? ☐ Yes ☐ No

- If Yes, please describe: _____
- What are the total sales/receipts from this operation? _____

3. Do you provide any hospitality/lodging to the general public? ☐ Yes ☐ No

- If Yes, please describe: _____
- What are the total sales/receipts from this operation? _____



B. WINE STOCK INVENTORY

Year Wine Made	# of Cases (cased wine only)	# of Gallons (bulk wine to be bottled)	# of Gallons (bulk wine sold as bulk)
Wine made > 1 year ago	Cases	Gallons	N/A
Wine made 1 year ago	Cases	Gallons	Gallons
Wine made in current year	Cases	Gallons	Gallons
Projected Year end harvest	N/A	Gallons	Gallons
Library Wines	Cases	N/A	N/A
Library Wines--Estimated Value	\$		

C. GENERAL INFORMATION

- Management's years of experience? _____
- Total number of Employees: _____
- Do you perform custom crush, winemaking or wine consulting services? ☐ Yes ☐ No
 - If Yes, how many clients do you have? _____
 - If Yes, what are the annual sales? _____
 - If Yes, please explain the services and attach a copy of your contracts.

- Do you host or sponsor Special Events on your premises (including wine festivals)? ☐ Yes ☐ No
 - If Yes, how many events will occur in the next 12 months? _____
 - If Yes, please describe the events in detail: _____
 - What is the average/maximum attendance at these events? _____/ _____
 - How many off site festivals do you attend each year? _____
- Do you rent out your facility to third parties for their events? ☐ Yes ☐ No
 - If Yes, how many events will occur in the next 12 months? _____
 - If Yes, please describe the events in detail: _____
 - What is the average/maximum attendance at these events? _____/ _____
- Do you use independent contractors? ☐ Yes ☐ No
 - If Yes, please provide details on the Risk Transfer/Contracts:

- Do you bottle wine for others? ☐ Yes ☐ No
 - If Yes, how many cases do you bottle for others? _____
 - Please enclose your standard contract
- Are your servers trained or certified in a formal alcohol training/serving course? ☐ Yes ☐ No
- Do you offer guided tours? ☐ Yes ☐ No
- How many visitors do you expect in the next 12 months? _____
- Do you own or lease any vineyard property? ☐ Yes ☐ No
 - If Yes, how many acres? _____
 - If Yes, how many planted acres? _____
- Is the application of pesticides and herbicides performed by you or a subcontractor? ☐ Yes ☐ No
 - If subcontracted, is the contractor a licensed applicator and are certificates of insurance and hold harmless agreements obtained? ☐ Yes ☐ No
- Is there a formal quality control process in place? ☐ Yes ☐ No
- Have you ever had a product recalled? ☐ Yes ☐ No



D. PROPERTY

1. Wine Leakage
 - What is your maximum leakage exposure from one tank/vessel at one time? _____ gallons
 - What is your maximum value per gallon from tank/vessel leakage? \$ _____ per gallon
2. How many chillers are needed to maintain temperature during peak operations? _____
 - How many chillers do you have? _____
3. How many compressors work with each chiller? _____
 - If power is lost, how long can temperature be maintained at an acceptable level? _____
4. What is the mobile equipment blanket limit? _____
5. Do you own any permanently installed/attached equipment at your vineyards? ☐ Yes ☐ No
 - If Yes, what is the total value of the installed equipment in the SOV? _____
6. Do you own Barrels? ☐ Yes ☐ No
 - If Yes, how many barrels do you own? _____
 - What is the value of the new barrels? \$ _____
7. Is there a public fire hydrant within a 1000 feet of your property? ☐ Yes ☐ No
8. Cooperage/Tank Capacities

Size of Tanks in Gallons	Number of Jacketed Tanks	Number of Tanks Not Jacketed
Up to 10,000 Gallons		
10,001 to 12,000 Gallons		
12,001 to 25,000 Gallons		
25,001 to 75,000 Gallons		
75,001 to 100,000 Gallons		
> 100,000 Gallons		

Please attach a cooperage schedule

E. PROPERTY IN TRANSIT

1. What limit do you desire? Limit = \$ _____
 - If limit is > \$100,000, please answer the following:
2. What is the average number of shipments per year? _____ shipments
3. What is the total value of the shipments in one 12 month period? \$ _____
4. Shipment

	Bulk Wine	Cased Wine
Largest Shipment	_____ Gallons	_____ Cases
Distance of largest shipment	_____ Miles	_____ Miles

5. Do you transport your own wine? ☐ Yes ☐ No
6. If you transport some of your own wine and also use a common carrier for some transport, what is the split between owned transport and common carrier transport? _____
7. Do you ever transport for others? ☐ Yes ☐ No
 - If Yes, please describe your arrangements: _____

F. SUBMISSION REQUIREMENTS

1. ACORD Applications
2. 4-5 years of currently valued loss runs (from previous carriers)
3. Updated Statement of Values