Bottling Dat	te: 6/27/2016	1	Client				Wine Name			
Blend Code: 15MRREDGR			General's Ridge				General's Ridge Red			
<b>Bottling Co</b>	de: GR15REI	)					_			
			# of Full pallets				(pallets)	Beginning Liters: 2		2200
		_	# of Partial pallets				(cases)	Er	nding Liters:	0
		Bottle Size	750	# of Partial Cases			(bottles)	Bottled:	Cases	Bottles
	Bot	tles per case	12	# of Unlabeled Cases			(cases)		255	
	Cas	ses per pallet	56	# of Unla	beled Bottles		(bottles)			
Pre-Bottling	Analysis	_					_			
Date	Tank	FSO2	TSO2	рН	TA	VA	ALC	RS	ML	Cold Stab
								0	0	
6-Jun	bench			3.6	5.63	0.57	11.40%	add 40 g/L		
26-Jun	T063	40								
27-Jun	T063	40								
27-Jun	bottle	41	92.2							
•	•	•				•	•	•		
	DO	Temp	CO2					osition		
~1 day (1)	5.6	19.2C	690		Merlot	Chambourcir	1			
~1 day (2)					50.00%	50.00%				
~1 day (3)					Source Fruit					
Btlg Tank	0.55	18.0C	500	Nor	thern Neck G	SWB				
Btl #1	1.07	20.8C	465.0		100.00%					
Btl #2					Harvest Dates		Cooperage			
			Sep-15				fermentation in open top			
					•				ral french oak	
				l		•	•			
	Acid Trial		Heat Stability/Bentonite Trial						Addition	Rate
	g/L	рН		Bent (g/L)	Initial NTU	Final NTU	Difference	]		
	0			0			0	1		
	0.25			0.1			0			
	0.5			0.2			0	]		
	0.75			0.3			0			
	1			0.4						