

Bottling Date: 6/30/2016
Blend Code: 15CMPORGR
Bottling Code: GR15PO375

GR15PO750

Bottle Size	375 / 750
Bottles per case	12
Cases per pallet	110 / 56

Client
General's Ridge

Wine Name
Port

# of Full pallets		(pallets)
# of Partial pallets		(cases)
# of Partial Cases		(bottles)
# of Unlabeled Cases		(cases)
# of Unlabeled Bottles		(bottles)

Beginning Liters:	2260	
Ending Liters:	0	
Bottled:	Cases	Bottles
375	389	
750	54	

Pre-Bottling Analysis

Date	Tank	FSO2	TSO2	pH	TA	VA	ALC	RS	ML	Cold Stab
						0.59		0	0	
7-Jun	bench			3.7	6.25	0.5	15.30%	add 70 g/L		
29-Jun	27	27						added brandy up to 16.5		
30-Jun	30	30								
5-Jul	25	25	107.5							

	DO	Temp	CO2
~1 day (1)	0.12	19.4	850
~1 day (2)			
~1 day (3)			
Btlg Tank	0.32	17.3C	410
Btl #1	0.22	20.0C	485.0
Btl #2			

Composition				
Chambourcin		Brandy		
99.00%		0.94%		
Source Fruit				
Northern Neck GWB		California		
99.00%		0.92%		
Harvest Dates			Cooperage	
Sep-15			aged in neutral oak	
			added chips to the tank	

Acid Trial

g/L	pH
0	
0.25	
0.5	
0.75	
1	

Heat Stability/Bentonite Trial

Bent (g/L)	Initial NTU	Final NTU	Difference
0			0
0.1			0
0.2			0
0.3			0
0.4			

Addition	Rate