

Bottling QC and Analysis Report

Bottling Date: 1/14/16
Blend Code: 15PMGRVGR
Bottling Code: GR15PM

Client General's Ridge

Wine Name Petit Manseng

Bottle Size	750
Bottles per case	12
Cases per pallet	56

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

Beginning Liters:	1787	
Ending Liters:	0	
Bottled:	Cases	Bottles
	187	2244

Pre-Bottling Analysis

Date	Tank	FSO2	TSO2	pH	TA	VA	ALC	RS	ML	Cold Stab
17-Dec	bench			3.32	7.5	0.38	13.90%	0.31	1.7	2.70%
12-Jan	T062	22						ADD 4 G/L		
14-Dec	T062	29								
14-Dec	bottle	27	185.6							

	DO	Temp	CO2
~1 day (1)	2.47	13.0C	1255
~1 day (2)	0.61	12.4C	990
~1 day (3)			
Btlg Tank			
Btl #1	0.8	13.0C	1050.0
Btl #2			

Composition				
Petit Manseng				
100%				
Source Fruit				
Northern Neck GWB				
100%				
Harvest Dates			Cooperage	
10/1/15			New Oak	
			93.97%	

Acid Trial

g/L	pH
0	3.32
0.25	3.29
0.5	3.26
0.75	3.23
1	3.22

Heat Stability/Bentonite Trial

Bent (g/L)	Initial NTU	Final NTU	Difference
0	4.45	46.4	41.95
0.1	1.14	20	18.86
0.2	0.75	7.06	6.31
0.3	0.63	1.1	0.47
0.4	0.77	0.71	-0.06

Addition	Rate
bentonite	0.3 g/L
celstab	1 mL/L
sugar	4 g/L