

Bottling QC and Analysis Report

Bottling Date:	6/6/17
Blend Code:	16MRGRVGR
Bottling Code:	GR16RED

Client
General's Ridge

Wine Name
Red

Bottle Size:	750
Bottles per case:	12
Cases per pallet:	56

Beginning Liters:	2390
Ending Liters:	0
Cases Bottled:	278

Bottle:	
Cork:	
Capsule:	

Pre-Bottling Analysis

Date	Source	FSO2	TSO2	pH	TA	VA	ALC	RS	ML	Cold Stab
							12%	0.4	0.02	
4/24/17	bench			3.74	6.23	0.49		add 30 g/L		
6/6/17	T063	34								
6/7/17	bottle	40	105							

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			0

Addition Rate

	DO	Temp - C	Temp - F	CO2
Prebottling (1)				
Prebottling (2)		18.5		865
Prebottling (3)				
Bottling Tank				
Bottle #1	0.27	20.2		720
Bottle #2				

Composition					
Chambourcir	Tannat	Merlot	Petit Verdot		
47.7%	27.3%	18.2%	6.8%		
AVA			Source Fruit		
N. Neck			GRV		
100.0%			100.0%		
Harvest Dates			Cooperage		
Sep-16			Neutral oak		

Blending Sheet Code: