

<b>Bottling Date: 2/8/2017</b>
<b>Blend Code: 16TOGRVGRRO</b>
<b>Bottling Code: GR16RO</b>

<b>Client</b> General's Ridge
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<b>Wine Name</b> Rose
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Bottle Size	750
Bottles per case	12
Cases per pallet	70

<b>Beginning Liters:</b>	1270
<b>Ending Liters:</b>	0
<b>Cases Bottled:</b>	143

<b>Bottle:</b>	
<b>Cork:</b>	
<b>Capsule:</b>	

**Pre-Bottling Analysis**

Date	Tank	FSO2	TSO2	pH	TA	VA	ALC	RS	ML	Cold Stab
						0.16	12.70%	0	2.49	
				3.33	7.43	0.22		15 g/L		-7.40%
7-Feb	T062									
8-Feb	T062	30								
8-Feb	bottle	35	158.7							

**Acid Trial**

g/L	pH
0	3.33
0.25	3.3
0.5	3.28
0.75	3.25
1	3.23

**Heat Stability/Bentonite Trial**

Bent (g/L)	Initial NTU	Final NTU	Difference
0	0.92	22.2	21.28
0.2	0.56	9.82	9.26
0.4	0.65	0.98	0.33
0.6	0.56	0.74	0.18
0.8			0

Addition	Rate
bento	0.2 g/L
celstab	1 mL/L

	DO	Temp	CO2
~1 day (1)		14	1180
~1 day (2)			
~1 day (3)	0.26	14	1300
Btlg Tank			
Btl #1	0.87	15.7	1250.0
Btl #2			

Composition					
Touriga					
100.0%					
AVA			Source Fruit		
Northern Neck			GRV		
100.0%			100.0%		
Harvest Dates			Cooperage		
Sep-16			tank fermented and neutral oak aged		