

<b>Bottling Date: 2/8/2018</b>
<b>Blend Code: 17MWGRVGR</b>
<b>Bottling Code: GR17MW</b>

<b>Client</b> General's Ridge
----------------------------------

<b>Wine Name</b> White
---------------------------

Bottle Size	750
Bottles per case	12
Cases per pallet	56

<b>Beginning Liters:</b>	1044
<b>Ending Liters:</b>	0
<b>Cases Bottled:</b>	117

<b>Bottle:</b>	W1503 Flint
<b>Cork:</b>	1+1 Logo
<b>Capsule:</b>	Gold Polylam

**Pre-Bottling Analysis**

Date	Tank	FSO2	TSO2	pH	TA	VA	ALC	RS	ML	Cold Stab
							11.60%	0.16	11.99	
17-Jan	bench			3.22	7	0.31		add 25 g/L		-9.70%
7-Feb	T012	24								
8-Feb	T012	24								
8-Feb	bottle	30	176.6							

**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			31.6
0.2			18.6
0.4			0.2
0.6			-0.01
0.8			0.36

Addition	Rate
bento	0.45 g/L
celstab	1 mL/L

	DO	Temp	CO2
~1 day (1)	0.39	12.1	900
~1 day (2)			
~1 day (3)			
Btlg Tank			
Btl #1	2.18	13.4	745.0
Btl #2			

Composition					
Traminette	Vidal	Chardonnell	Riesling		
40.0%	35.7%	20.0%	4.3%		
AVA			Source Fruit		
GRV	Shen				
95.7%	4.3%				
Harvest Dates			Cooperage		
Aug/Sept 2017			100% neutral oak		