

<b>Bottling Date: 5/1/2018</b>
<b>Blend Code: 17PMGRVGR</b>
<b>Bottling Code: GR17PM</b>

<b>Client</b> General's Ridge
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<b>Wine Name</b> Nightcap
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Bottle Size	375
Bottles per case	12
Cases per pallet	

<b>Beginning Liters:</b>	1123
<b>Ending Liters:</b>	0
<b>Cases Bottled:</b>	252

<b>Bottle:</b>	4 BK claret 375ml
<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
							13.10%	1.9	1.74	
2-Apr	bench			3.17	7.6	0.47		add 65 g/L		-3.90%
30-Apr	T061	26								
1-May	T061	30								
2-May	bottle	32	143.4							

**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			43.2
0.2			22.7
0.4			7.32
0.6			-0.02
0.8			0.11

Addition	Rate
bento	0.6 g/L
celstab	1 mL/L

	DO	Temp	CO2
~1 day (1)			
~1 day (2)	2.3	15	725
~1 day (3)	0.25	13.8	300
Btlg Tank			
Btl #1	1.07	16.6	170.0
Btl #2			

Composition				
Petit Manseng				
100.0%				
AVA		Source Fruit		
General's Ridge				
100.0%				
Harvest Dates		Cooperage		
	Sep-17		100% neutral oak fermented	