

Bottling QC and Analysis Report

<b>Bottling Date:</b>	7/11/19
<b>Blend Code:</b>	18MRWESGR
<b>Bottling Code:</b>	GR18WES

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

<b>Wine Name</b>
Westmoreland Red

<b>Bottle Size:</b>	750
<b>Bottles per case:</b>	12
<b>Cases per pallet:</b>	56

<b>Beginning Liters:</b>	900
<b>Ending Liters:</b>	0
<b>Cases Bottled:</b>	100

<b>Bottle:</b>	W5 Champagne Green
<b>Cork:</b>	1+1
<b>Capsule:</b>	Gold

**Pre-Bottling Analysis**

Date	Source	FSO2	TSO2	pH	TA	VA	ALC	RS	ML	Cold Stab
								0.03	0.27	
6/10/19	bench			3.57	6.6	0.5	10.30%	+4		

**Acid Trial**

g/L	pH
0	3.57
0.25	3.55
0.5	3.51
0.75	3.48
1	3.45

**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**

Addition	Rate

	DO	Temp - C	Temp - F	CO2
Prebottling (1)	0.35			850
Prebottling (2)				
Prebottling (3)				
Bottling Tank				
Bottle #1	1.34			930
Bottle #2				

Composition					
Merlot	Petit Verdot	Tannat			
68.2%	22.0%	9.8%			
Source Fruit					
General's Ridge					
100.0%					
Harvest Dates			Cooperage		
	18-Sep		Neutral	French	
			75.0%	25.0%	

Blending Sheet Code: