

Bottling QC and Analysis Report

Bottling Date:	12/17/19
Blend Code:	19PGGRVGR
Bottling Code:	GR19PG

Client
General's Ridge

Wine Name
Pinot Grigio

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

Beginning Liters:	1516
Ending Liters:	0
Cases Bottled:	168

Bottle:	W1503/3250
Cork:	1+1
Capsule:	PolyLamGold

Pre-Bottling Analysis

Date	Source	FSO2	TSO2	pH	TA	VA	ALC	RS (g/L)	ML	Cold Stab
						0.31	11.6%			
11/13/19	bench			3.25	7.9	0.16	11.90%	0		7.5%
12/16/19	T204	43								
12/17/19	T204	30								
12/17/19	bottle	30	143							

Acid Trial

g/L	pH
0	3.25
0.25	3.21
0.5	3.17
0.75	3.15
1	3.13

Heat Stability/Bentonite Trial

Bent (g/L)	Initial NTU	Final NTU	Difference
0	0.76	49.2	48.44
0.1	0.88	33.2	32.32
0.2	1.73	36.5	34.77
0.3	2	9.47	7.47
0.4	2.1	2.84	0.74

Addition Rate

Addition	Rate
Bentonite	40g/hL
Cel Stab	1ml/L

	DO	Temp - C	Temp - F	CO2
Prebottling (1)		12		830
Prebottling (2)		12		610
Prebottling (3)				985
Bottle #1		13		815
Bottle #2				

	Fill
Bottle (A)	750ml
Bottle (B)	750ml

Composition				
Pinot Gris				
100.0%				
Source Fruit				
General's Ridge				
100.0%				
Harvest Dates		Cooperage		
	Sept. 19		Tank fermented and aged	

Blending Sheet Code:

Clients

Adventure Farm
Annefield
Barren Ridge
Blue Talon
Bluestone
C&O
Chateau MerrilAnne
Chestnut Oak
Eden Try
General's Ridge
Hague
Hamlet
Honah Lee
Hunt's Family
Jordan
Keswick Hall
Kindred Pointe
Knight's Gambit
Lazy Days
Michael Shaps
Mount Airy
Pippin Hill
Reedy Creek
Reynard Florence
Shenandoah
Hamilton Station
Ting Family
Upper Shirley
VMFA
Well Hung
White Plains
Virginia Wineworks