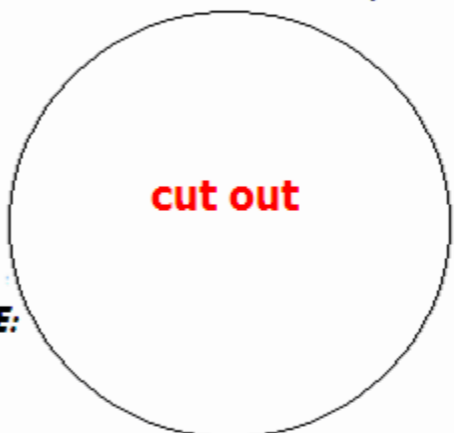


CARBOY #

DATE:

YEAST TYPE:



STARTING
SPECIFIC
GRAVITY:

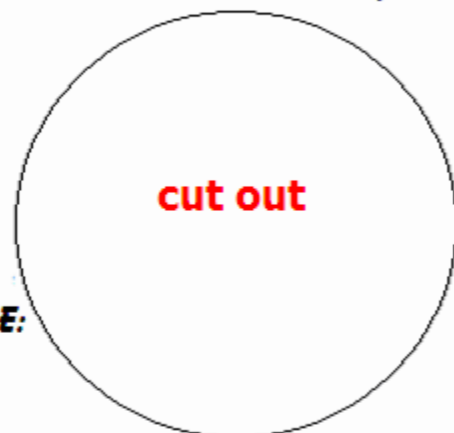
° BRIX

FERMENTING
TEMPERATURE:
° F

CARBOY #

DATE:

YEAST TYPE:



STARTING
SPECIFIC
GRAVITY:

° BRIX

FERMENTING
TEMPERATURE:
° F

STARTING INGREDIENTS:

POTASSIUM METABISULFITE: _____ TSP	ACID BLEND: _____ TSP
YEAST NUTRIENT: _____ TSP	SUGAR: _____ LBS
TANNIN: _____ TSP	R.O. WATER: _____ GAL
PECTIC ENZYME: _____ TSP	YEAST ENERGIZER: _____ TSP

RACKING DATES:

POTASSIUM SORBATE _____ TSP
 FINAL SO2 LEVEL _____ PPM
 FINAL TITRATABLE ACID _____ g/L

WINE NOTES:

STARTING INGREDIENTS:

POTASSIUM METABISULFITE: _____ TSP	ACID BLEND: _____ TSP
YEAST NUTRIENT: _____ TSP	SUGAR: _____ LBS
TANNIN: _____ TSP	R.O. WATER: _____ GAL
PECTIC ENZYME: _____ TSP	YEAST ENERGIZER: _____ TSP

RACKING DATES:

POTASSIUM SORBATE _____ TSP
 FINAL SO2 LEVEL _____ PPM
 FINAL TITRATABLE ACID _____ g/L

WINE NOTES: