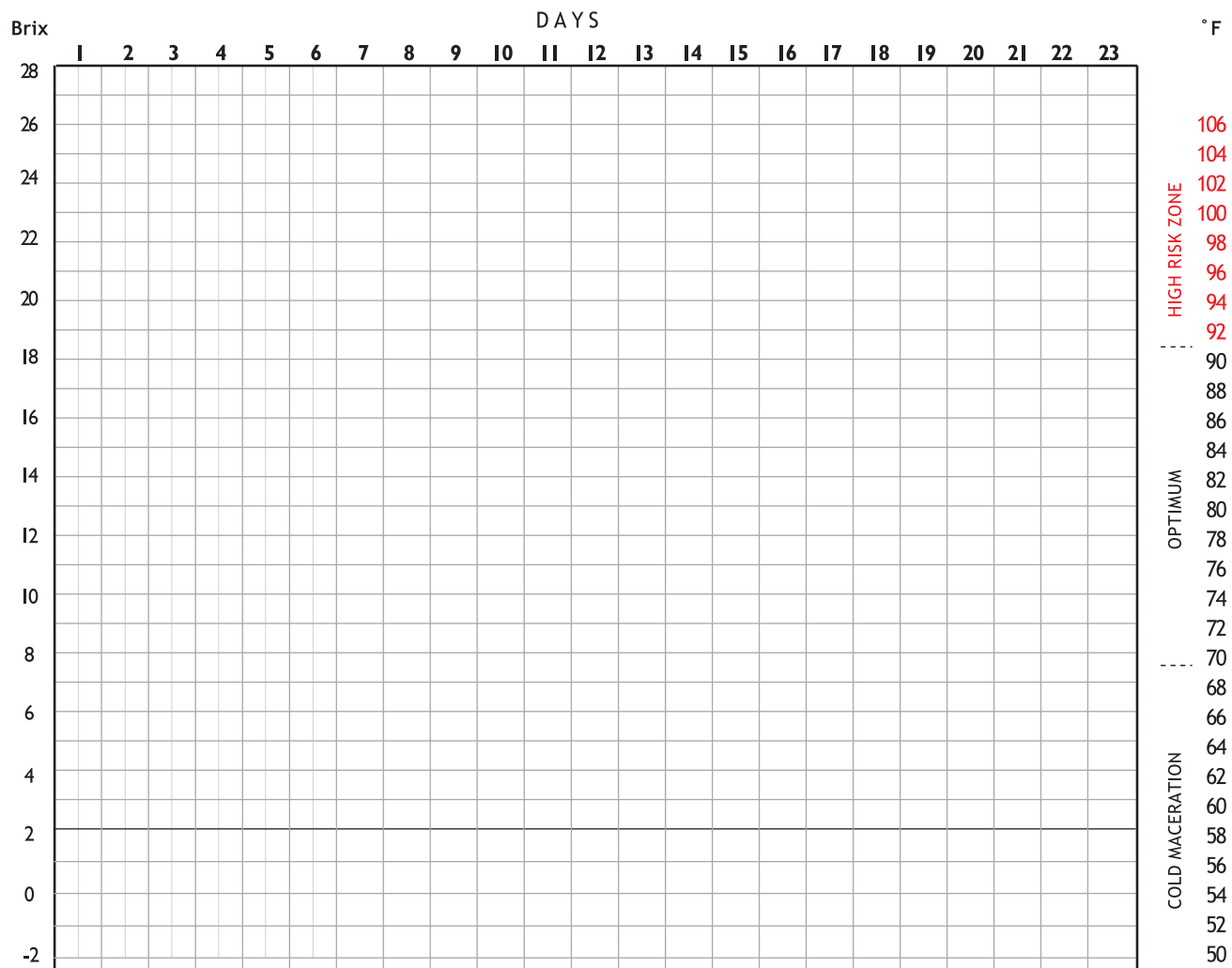


FERMENTATION MANAGEMENT CHART

DATE _____ TANK NO. _____ VOLUME _____

VARIETY _____ ORIGIN _____ GRAPE CONDITION _____

COMMENTS _____



DAP ADDITIONS:																								TOTAL
NUTRIENT ADDITIONS:																								
TANNIN ADDITION:																								
ML STRAIN:																								

GRAPE TREATMENT	MUST ANALYSIS	WINE ANALYSIS
SO ₂ ADDED:	SUGAR:	SUGAR:
ENZYME AND DOSAGE:	TA:	TA:
SKIN CONTACT:	pH:	pH:
YEAST STRAIN AND DOSAGE:	YAN:	Alc:
YEAST NUTRIENTS:	MALIC:	MALIC:



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