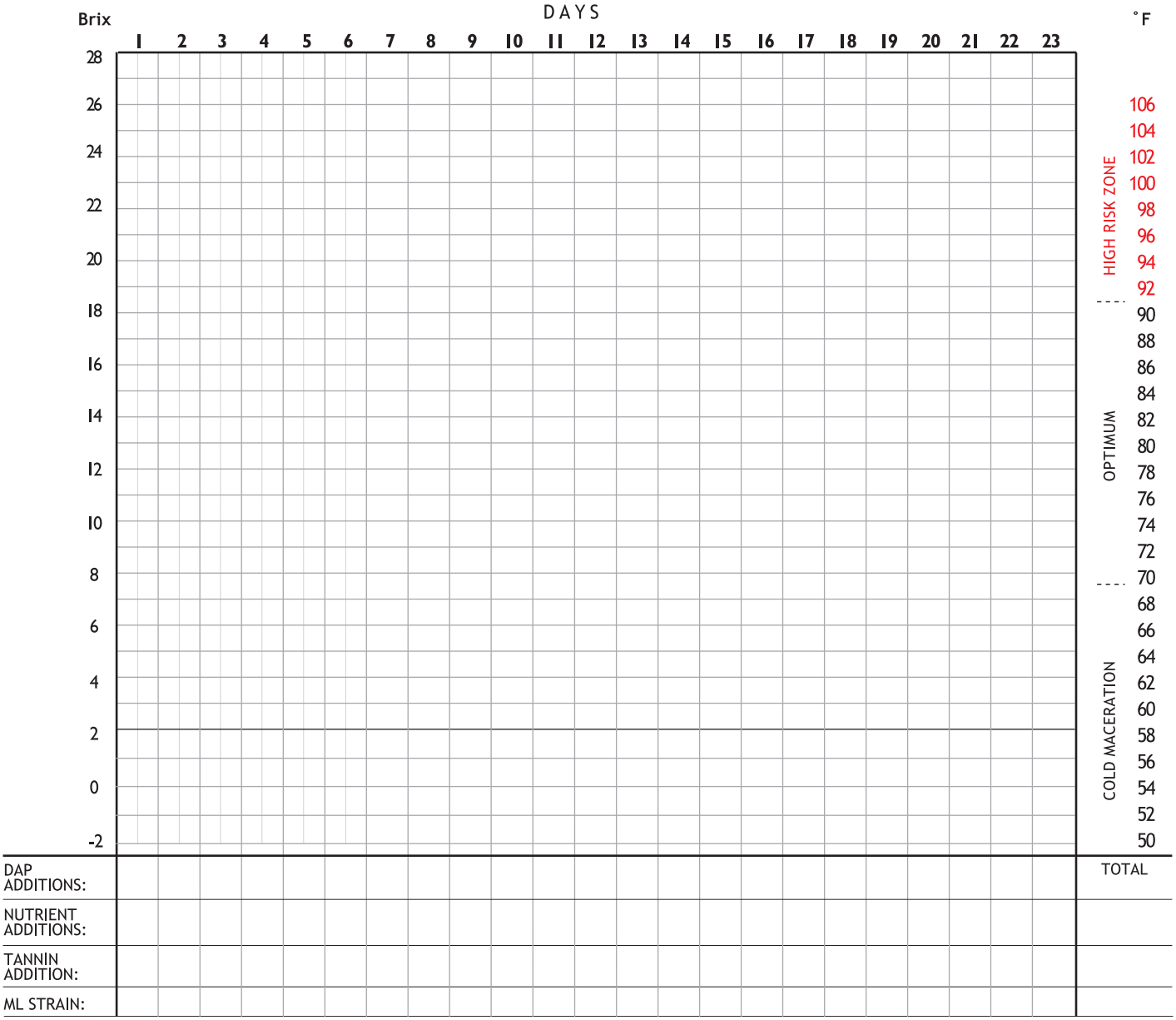
FERMENTATION MANAGEMENT CHART

DATE _____ TANK NO. _____ VOLUME _____

VARIETY _____ ORIGIN _____ GRAPE CONDITION _____

COMMENTS _____



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:

SCOTT LABORATORIES

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Post Alcoholic Fermentation

MALO-LACTIC FERMENTATION	
MALIC ACID:	TA:
pH:	Alc:
FSO_2:	TSO_2:
TEMP:	VA:
STRAINS:	G/F:
NUTRIENTS:	

SENSORY DATA	COMMENTS
DATE	

ADDITIONAL INFORMATION