## **WINE MAKING LOG**

Batch #:

Name of Wine	e:	_	Sta	rt Date:	
			Bott	tle Date	
Type			_		0
			1		Specific Gravity
	(place tracking label from box here)			Starting:	
		ODEOIEIO		Ending:	
DATE	ACTION	SPECIFIC GRAVITY	co	MMENTS/	OBSERVATIONS
		ERMENTAT			
	Added an array of boots with				
	Added grams of bentonite Added gallons of concentrate				
	Added gallons of water				
	Added oak or				
	Added packets of yeast Type of Yeast				
	Racked into Carboy/Topped Off	FERMENTA	TION		
	raches and cancely reppes on				
	STABILIZING		DING		
	Added grams of metabisulphite	AND CLEAR	KING		
	Added grams of sorbate				
	Added Finishing syrup (sweet wines only)				
	Added clarifier				
	DACKING EILTER	INIO and/and	DOTTI INIO		
RACKING, FILTERING, and/or BOTTLING					
www.TenTl	housandVines.com		Fille	ed	bottles on