

Winemaking Log

Harvest Year _____

Type of wine desired ☐ White ☐ Red ☐ Dry ☐ Sweet
 ☐ Sparkling ☐ Rose ☐ Off-dry ☐ Dessert

Principal Ingredients

Varietal/Fruit

Lbs

Date harvested

Vineyard/Orchard

_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Initial readings: Date: _____ S.G.: _____ Brix: _____ T.A.: _____ pH: _____

Initial Adjustments and Additions

☐ Acid addition	Type of acid added: _____	Qty: _____	Date: _____
☐ Acid reduction	Type of material used: _____	Qty: _____	Date: _____
☐ Sulfite Qty: _____	Date: _____	☐ Pectinase Qty: _____	Date: _____
☐ Water Qty: _____	Date: _____	☐ Sugar Qty: _____	Date: _____
☐ Tannin Qty: _____	Date: _____	☐ Nutrient Qty: _____	Date: _____
☐ Other additions: _____		Qty: _____	Date: _____

Adjusted Readings (Prior to Fermentation)

S.G.: _____ Brix: _____ T.A.: _____ pH: _____ Date: _____

☐ Skin contact Hours: _____ Temp.: _____ ☐ Keeved Initial Total Volume : _____

Notes: _____

Fermentation

Yeast name/strain: _____ Brand: _____ ☐ Liquid ☐ Dry

☐ Yeast starter QTY: _____ Date started: _____ Date added: _____

☐ ML starter QTY: _____ Date started: _____ Date added: _____

Initial signs of fermentation: _____ Full fermentation: _____ Completed: _____

Confirmed malolactic activity: _____ Percent complete: _____ Completed: _____

Interim Fermentation Readings

S.G.: _____ Brix: _____ T.A.: _____ pH: _____ Date: _____

S.G.: _____ Brix: _____ T.A.: _____ pH: _____ Date: _____

S.G.: _____ Brix: _____ T.A.: _____ pH: _____ Date: _____

Date pressed off skins: _____ or First racking _____ Liquid yield: _____

Fermentation notes: _____

Post Fermentation Process

Rackings

Date: _____ Remaining Qty: _____ Appearance: _____
Date: _____ Remaining Qty: _____ Appearance: _____
Date: _____ Remaining Qty: _____ Appearance: _____
Date: _____ Remaining Qty: _____ Appearance: _____

Fining and Filtration

☐ Bentonite Qty: _____ Date Added: _____
☐ Sparkolloid Qty: _____ Date Added: _____
☐ Gelatin/Keisosol Qty: _____ Date Added: _____
☐ Isinglass Qty: _____ Date Added: _____
☐ Albumen/saline: Qty: _____ Date Added: _____
☐ Other _____ Qty: _____ Date Added: _____

Fining preparations and notes: _____

☐ Filtered Filter grade: _____ Date: _____ Results: _____
Filter grade: _____ Date: _____ Results: _____

Notes: _____

Analysis

S.G.: _____ Brix: _____ T.A.: _____ pH: _____ Date: _____
S.G.: _____ Brix: _____ T.A.: _____ pH: _____ Date: _____
Total SO₂: _____ Free SO₂: _____ Date: _____ Addition/correction: _____
Total SO₂: _____ Free SO₂: _____ Date: _____ Addition/correction: _____
☐ Sulfide detected? ☐ H₂S? ☐ Loosely bound mercaptan? ☐ Tightly bound mercaptan? Date: _____
☐ Correction: ☐ CuSO₄ addition Qty: _____ Date: _____
☐ Ascorbic Acid Qty: _____ Date: _____

Notes: _____

Finishing and Bottling

☐ Barrel aged? Size: _____ Date in: _____ Temp range: _____ Date out: _____
☐ Oak chips Method: _____
☐ Sugar Qty: _____ ☐ Sorbate Qty: _____ ☐ SO₂ Qty: _____
☐ Acid Type _____ Qty: _____ ☐ Antiox Qty: _____
☐ Flavoring Type _____ Qty: _____ ☐ Glycerine Qty: _____
☐ Other Type _____ Qty: _____
S.G.: _____ % Alc: _____ T.A.: _____ pH: _____ Date: _____
Date wine bottled: _____ Qty Bottled: _____ Cost per Bottle \$ _____

Final appreciation and notes: _____

