Batch ID No. _____ **Date Started** _____ **Quantity** _____ **Juice** **Volume**

Free-run _____

Vintage _____ **Grape Variety** _____ **Price** _____ **Press-run** _____

Date	Type of Operation	Ingredient Added	Quantity Added	Temp. (° C)	Brix (B°)	Potential % alc./vol.	TA (g/L)	pH	Free SO_2 (mg/L)	Remarks & Observations

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