

Batch ID No. _____ Date Started _____ Quantity _____ Juice _____ Volume _____
 Vintage _____ Grape Variety _____ Price _____ Free-run _____
 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