

Wine Making Log

Container Label: _____ Date Started: _____ Projected Completion: _____
Plans for Bottling: _____ Tentative Name: _____

Type (Circle): White Red Dry Sweet Sparkling Rose Off-dry Dessert

Principal Ingredients:

Fruit # 1: _____ Lbs: _____ Obtained from: _____

Fruit # 2: _____ Lbs: _____ Obtained from: _____

Fruit # 3: _____ Lbs: _____ Obtained from: _____

Sugar: _____ Lbs: _____ Notes: _____

Additives: _____

Other Ingredients: _____

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: _____

Yeast name/strain: _____ Brand: _____ Liquid Dry

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

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

Initial S.G and Rackings:

S.G: _____ Date: _____ Appearance: _____

S.G: _____ Date: _____ Appearance: _____

S.G: _____ Date: _____ Appearance: _____

S.G: _____ Date: _____ Appearance: _____

S.G: _____ Date: _____ Appearance: _____

Brewing notes: _____

Finishing and Bottling:

Date wine bottled: _____ Qty Bottled: _____ Cost per Bottle: \$ _____

Final appreciation and notes: _____
