

WINE MAKING LOG

Name of Wine: _____

Type _____

Batch #: _____

Start Date: _____

Bottle Date: _____

(place tracking label from box here)

Specific Gravity	
Starting:	
Ending:	

DATE	ACTION	SPECIFIC GRAVITY	COMMENTS/OBSERVATIONS
PRIMARY FERMENTATION			
	Added _____ grams of bentonite Added _____ gallons of concentrate Added _____ gallons of water Added _____ oak or _____ Added _____ packets of yeast Type of Yeast _____		
SECONDARY FERMENTATION			
	Racked into Carboy/Topped Off		
STABILIZING AND CLEARING			
	Added _____ grams of metabisulphite Added _____ grams of sorbate Added _____ Finishing syrup (sweet wines only) Added _____ clarifier _____		
RACKING, FILTERING, and/or BOTTLING			