

WINEMAKER'S NOTEBOOK

preview

FOR PREVIEW USE ONLY

TABLE OF CONTENTS

	Name	Style	Year
#1			
#2			
#3			
#4			
#5			
#6			
#7			
#8			
#9			
#10			
#11	p r e v i e w		
#12			
#13			
#14			
#15			
#16			
#17			
#18			
#19			
#20			
#21			
#22			
#23			
#24			
#25	FOR PREVIEW USE ONLY		

	Name	Style	Year
#26			
#27			
#28			
#29			
#30			
#31			
#32			
#33			
#34			
#35			
#36	Preview		
#37			
#38			
#39			
#40			
#41			
#42			
#43			
#44			
#45			
#46			
#47			
#48			
#49			
#50			

FOR PREVIEW USE ONLY

|

Style	Year
Yield	% Alcohol

Ingredients

[Circle One]	Amount	Type	Notes
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			
Fruit Yeast Acid Sugar Other			

Preview

Sources / Preparation Notes

FOR PREVIEW USE ONLY

Fermentation Notes

Step	Date	Comments / Measurements			
Primary Fermentation		SG / Brix / PA	TA	pH	°F / C
		SG / Brix / PA	TA	pH	°F / C
Pressing					
Secondary Fermentation		SG / Brix / PA	TA	pH	°F / C
		SG / Brix / PA	TA	pH	°F / C
Racking #1		SG / Brix / PA	TA	pH	°F / C
		SG / Brix / PA	TA	pH	°F / C
Racking #2		SG / Brix / PA	TA	pH	°F / C
		SG / Brix / PA	TA	pH	°F / C
Racking #3		SG / Brix / PA	TA	pH	°F / C
		SG / Brix / PA	TA	pH	°F / C
Racking #4		SG / Brix / PA	TA	pH	°F / C
		SG / Brix / PA	TA	pH	°F / C

p
r
e
v
i
e
w

Bottling Notes

Date

Tasting Notes

Date	Rating	Description

FOR PREVIEW USE ONLY