



## 2003 Fermentation Protocol

Lot #: \_\_\_\_\_

Winery	Vineyard & Varietal	Delivery Date
Tank to use	Estimated Tonnage	Current Date

### Pump Over

Frequency \_\_\_\_\_X per day

Duration \_\_\_\_\_minutes

Starting at \_\_\_\_\_ ° Brix

Ending at \_\_\_\_\_ ° Brix

### Punch Down

Frequency \_\_\_\_\_X per day

Strength Light, Med, Heavy

Starting at \_\_\_\_\_ ° Brix

Ending at \_\_\_\_\_ ° Brix

### Additions

Substance	Rate of Addition	° Brix	Initials
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

### Pressing

Press At \_\_\_\_\_ ° Brix

Press to: Tank #\_\_\_\_\_, Barrel

Press # \_\_\_\_\_

Scheduled for \_\_\_\_\_

Special Instructions

03FPP