



**WINEMAKER SCHOOL**

**WINEMAKING LOG**

Brand and varietal (place sticker here):

Day 1 Primary Fermentation	Date:  Fermentation Temperature:  Specific Gravity (S.G.) before yeast added:	Notes:
Day 14 Stabilizing/Degassing	Date:  Temperature:  S.G.:  Stabilizing agent used:  Degassing method:	Notes:
Day 15 Clearing	Date:  Temperature:  Clearing agent used:	Notes:
Day 30 Polishing Rack/Aging	Date:  Temperature:  Clearing agent used:	Notes:
Bottling (clear wine only)	Date:	Notes:



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	S.G.:  Stabilizing agent used:  Degassing method:	
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