Tamanend Wine Consulting

PRODUCTION SOFTWARE FOR WINEMAKERS

Wine Operations and Laboratory Analyses

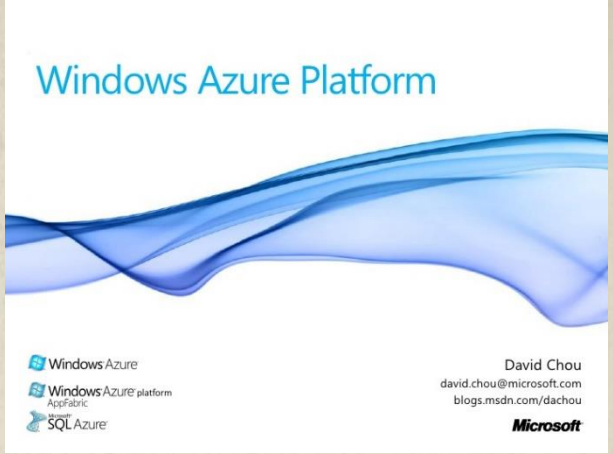
LOGIN PROCESS

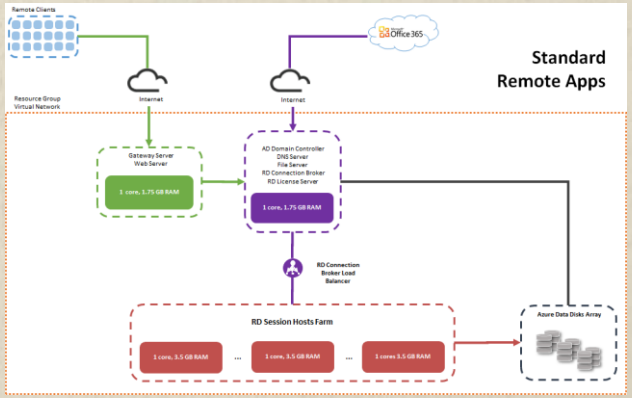
ENSURING SECURITY AND PRIVACY

Tamanend Software Systems is a Cloud based system designed from the ground up as a secure, redundant cloud service for small to medium sized wineries. Databases located on the Microsoft Azure SQL Platform

Using only the highest levels of secure data transmission and access to your site through the services supplied by MyCloudIT. The next series of slides show the login and validation process that sets up your organization.

Following the Login are a series of slides showing how this program works.



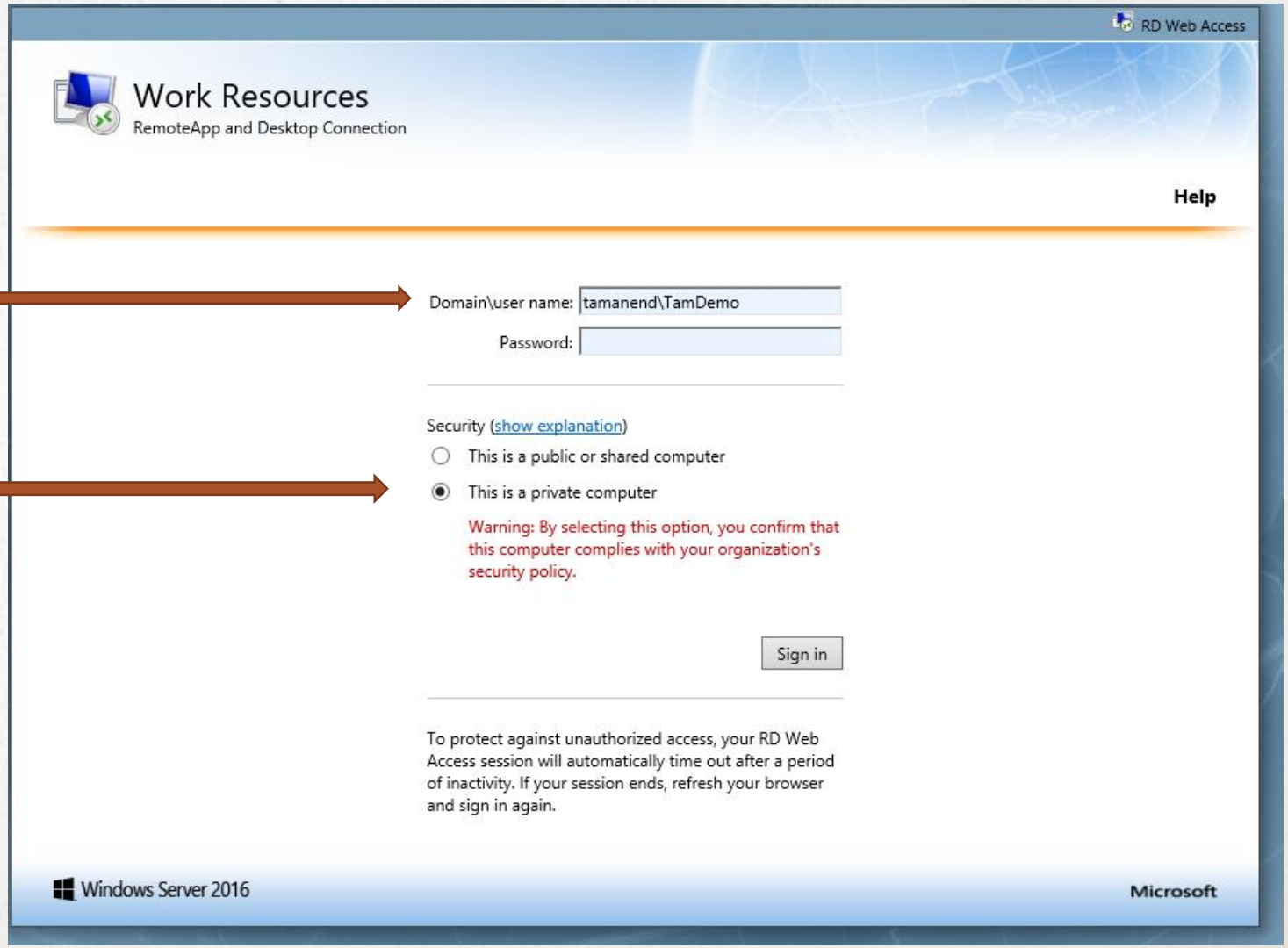


Your initial login screen will be generated by a URL given to you. This will be the screen you see.

You will also be given a user name and password to fill in.

Note Syntax
Domain/username

If your computer is not open to the public you can check this box



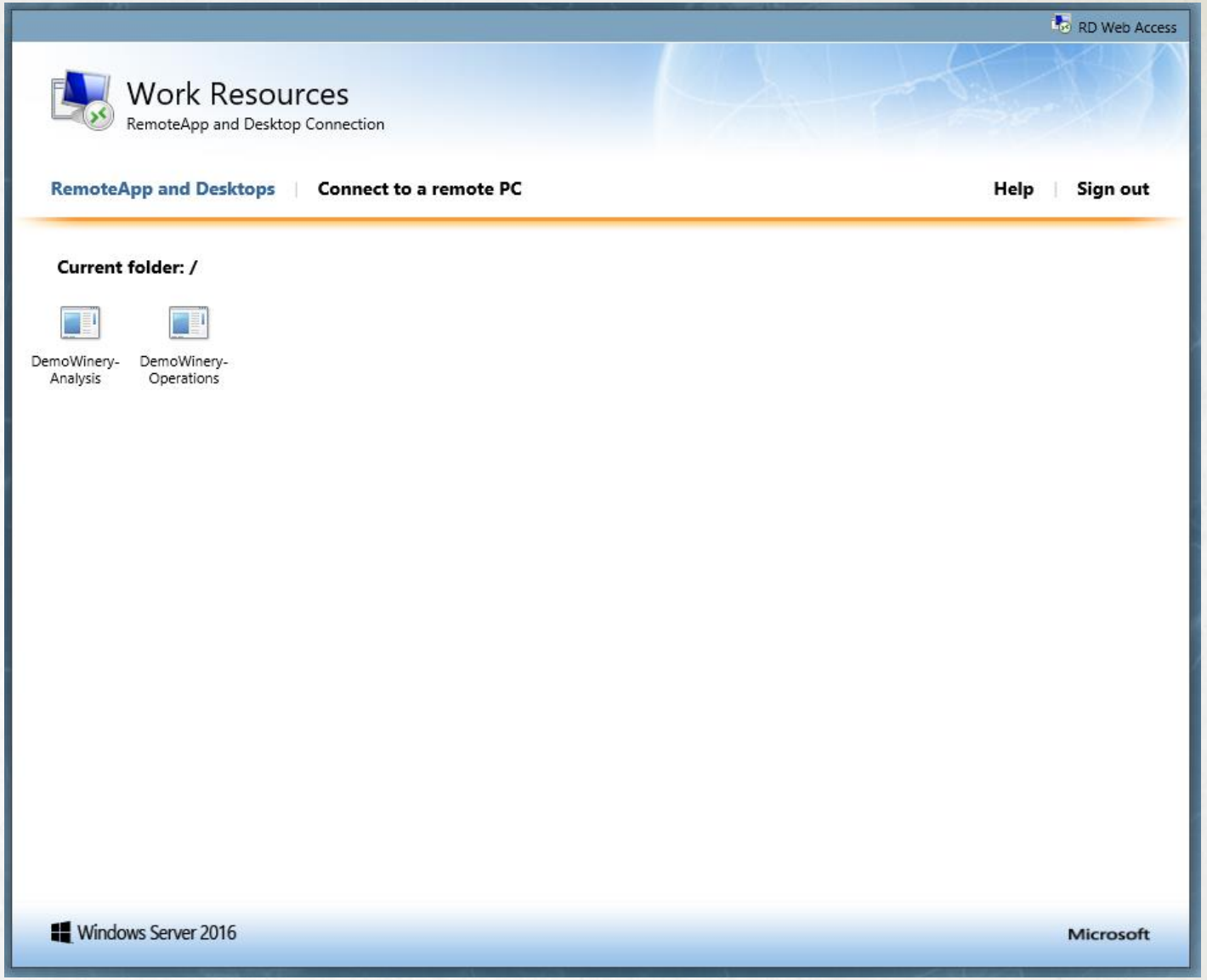
When you click Sign in you will likely be asked if you want to save a file. The file is similar to this:

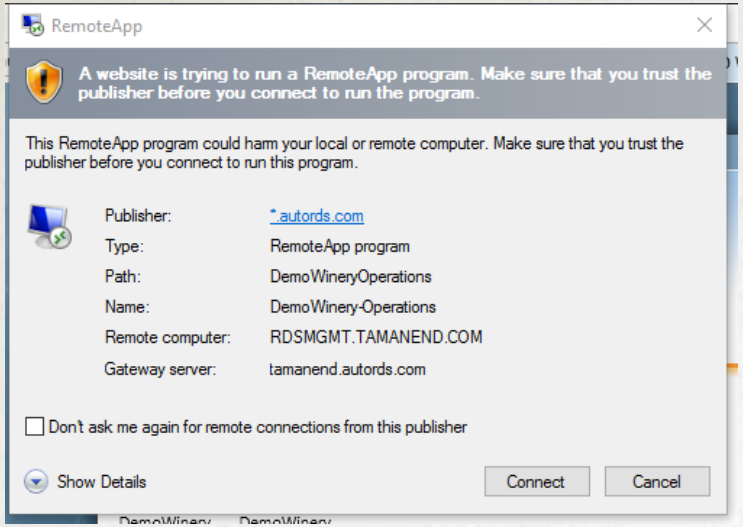
cpub-DemoWineryAnalysis-RemoteApp_Collec-CmsRdsh.rdp

Be sure to click the down arrow on the Save button when it asks to save or open. Save the file in other than Documents. This will save tme on subsequent logins, discussed later.

After this initial login, this is the view you will have. On this screen will be all the programs and any other information you will need for this program.

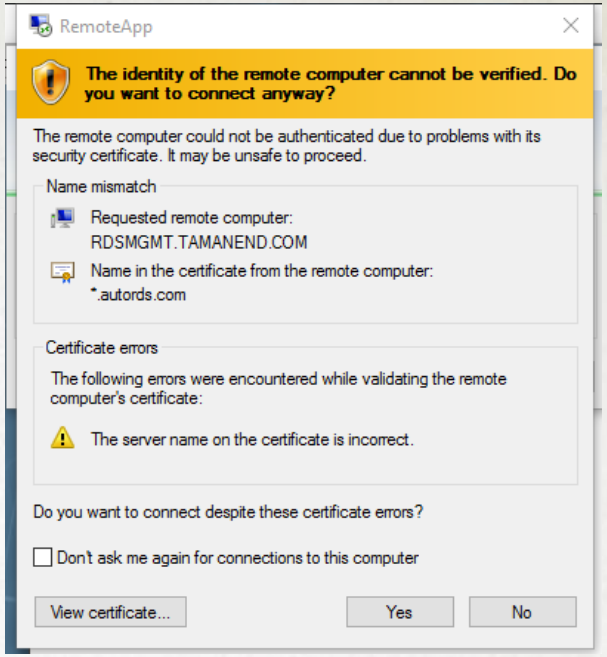
For your first login, click on the Operations App.





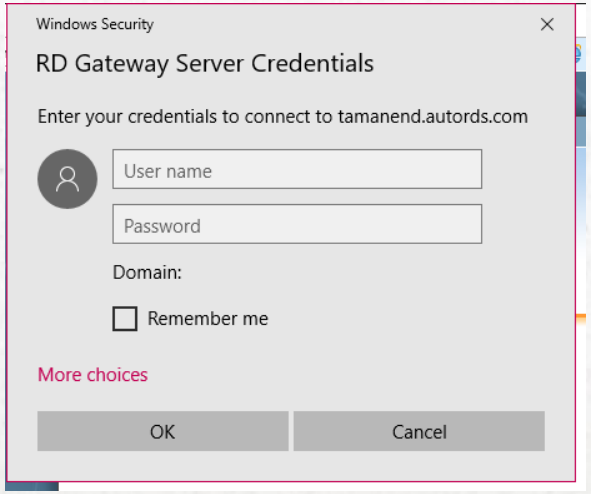
On your first login after selection the Operations App, you may see a sequence of other popups like these. They are perfectly safe to connect or allow to be selected or have access to your computer.

The login screen to the right is the next level of validation. Be sure to follow the same protocol of domain\username as on the previous instruction.



This form validates the individual Applications that you have access too. Be sure to have the Tamanend domain shown with your user name if it does not show below the two fill in fields.

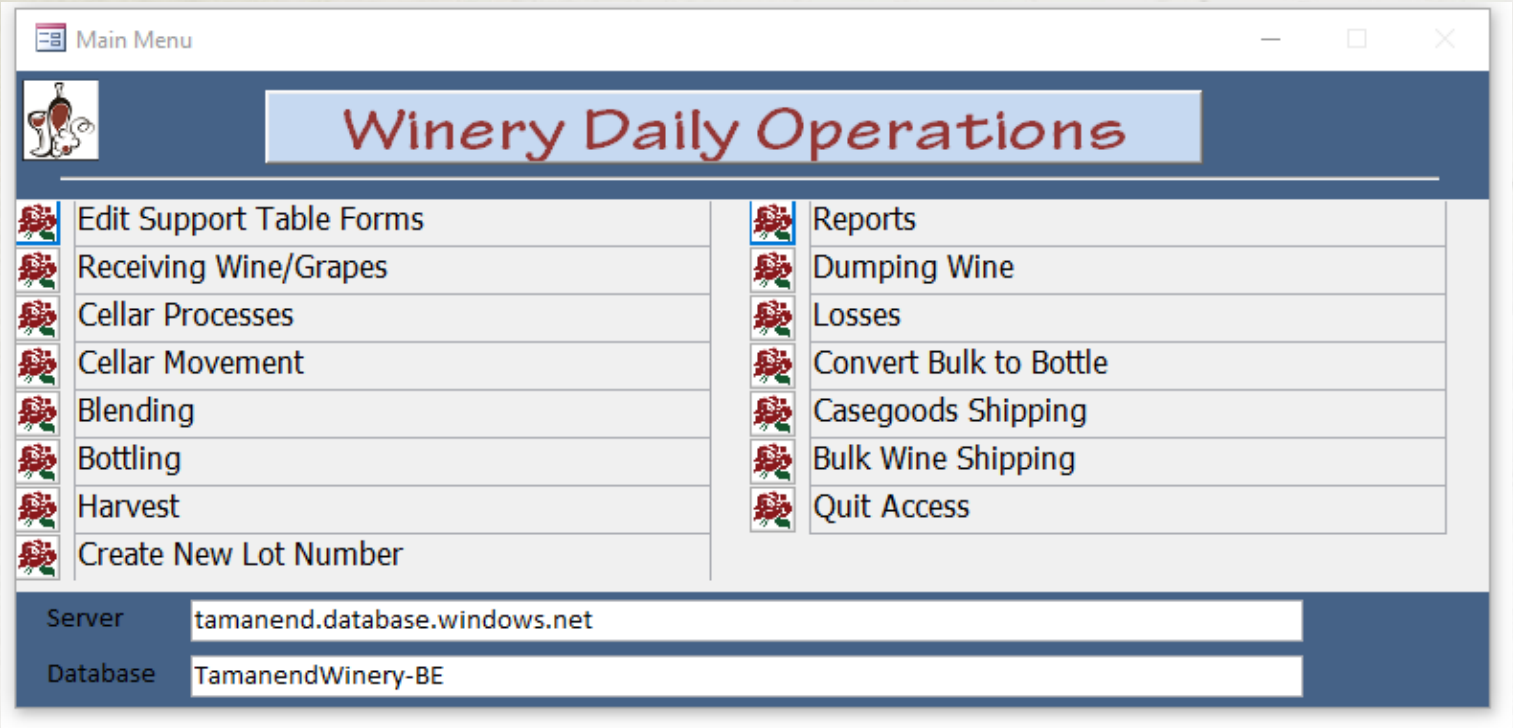
You will fill in this form for each application the first time you access it on each session.

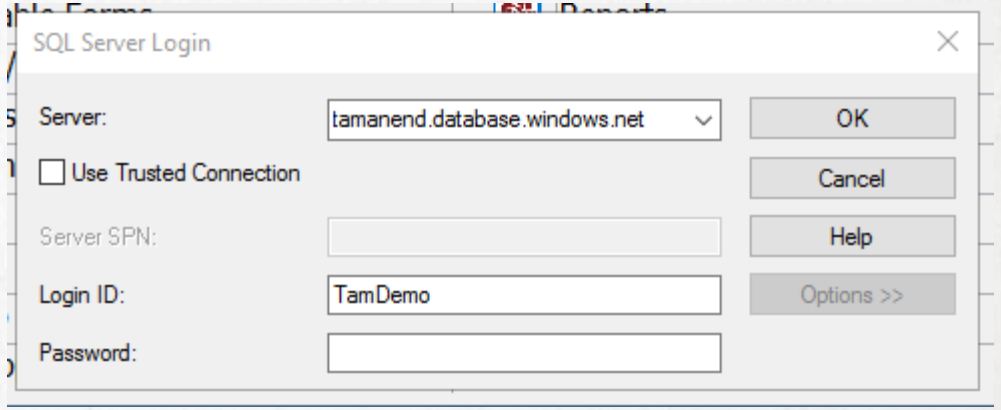


THE MENU

WINE OPERATIONS

After final Login the first page of the menu is presented. You may navigate to the various lower levels before being required to log in to the database





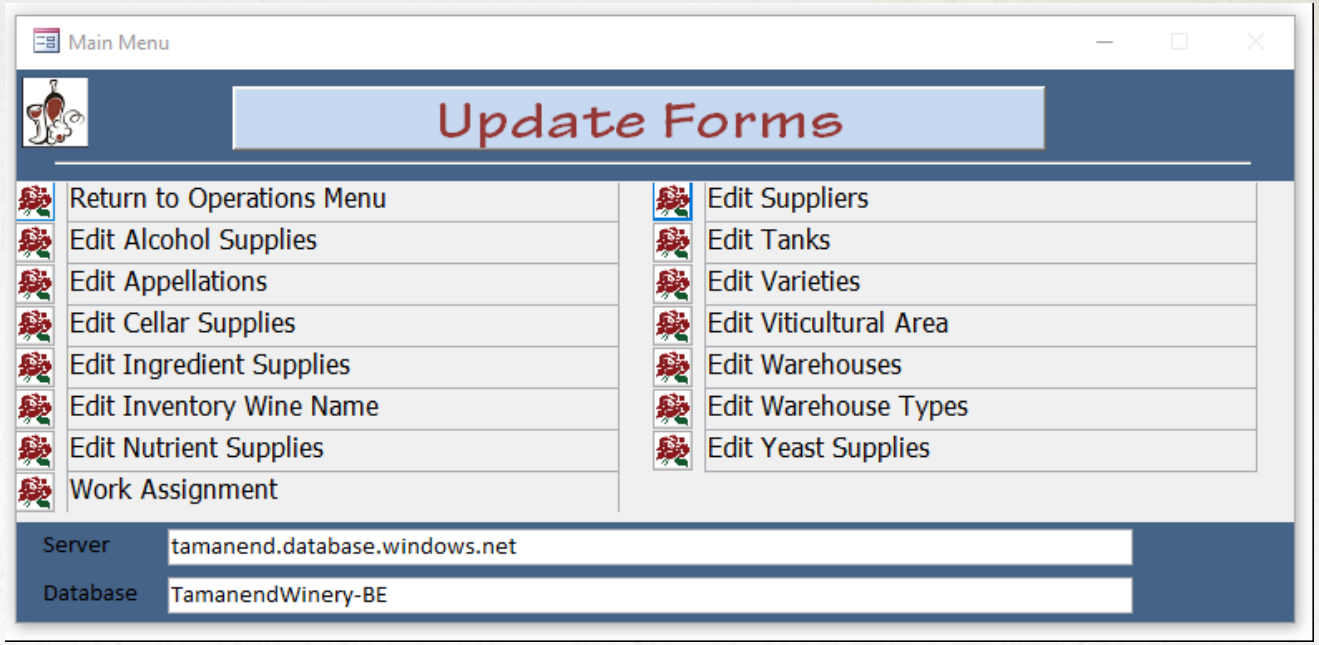
The final Login is to the SQL database. Enter your username and password. You will be prompted to log in when you click on any active form. Menu navigation items do not trigger your login.

On subsequent logins these last two log ins are all that are required.
cpub-DemoWineryAnalysis-RemoteApp_Collec-CmsRdsh.rdp
cpub-DemoWineryOperations-RemoteApp_Collec-CmsRdsh.rdp

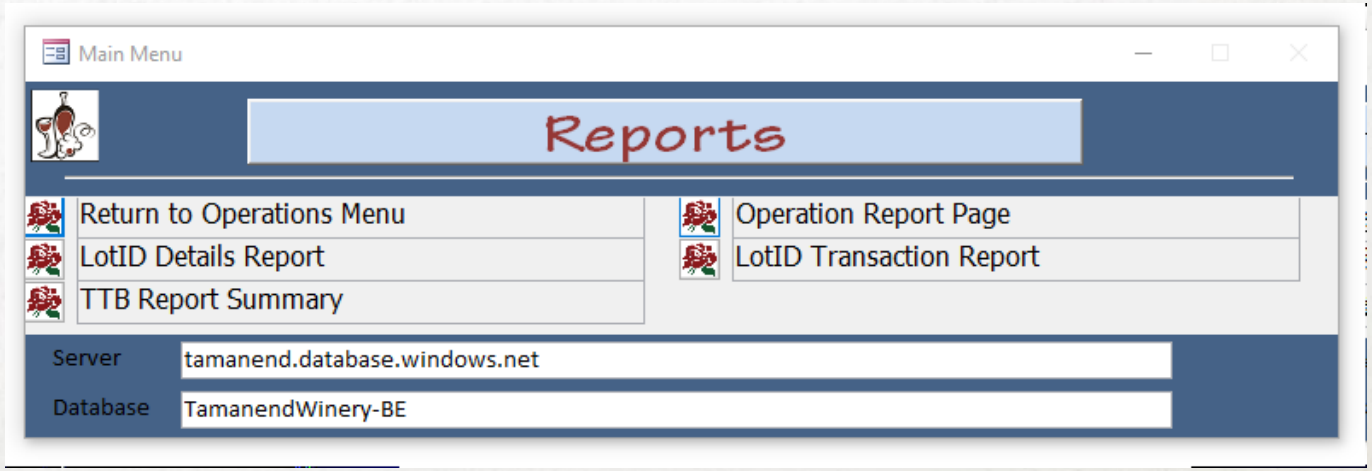
To see the other forms such as the Edit Support Table forms and the Reports forms in the top line. To quit the applications use the Quit Access.

For now click on the Reports menu items

The Update forms allow the user to fine tune the various choices you have to insert where input is needed. Many items are already included, but not all and more will come as new materials/ appellations/AVAs and more come into use.



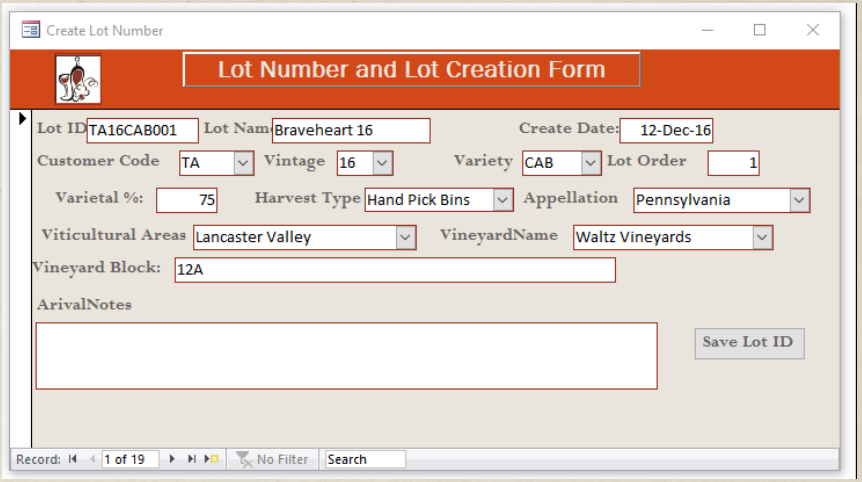
The reports allow retrieval of information from the database in an organized consolidated way. There are currently two types of organization, one by form type in the Operation Report Page and by LotID in the Lot Details and LotID Transaction Reports.



DATA COLLECTION REPORTS

KNOWING YOUR OUTPUT ORGANIZES YOUR INPUT

LotID – The Key to data integrity



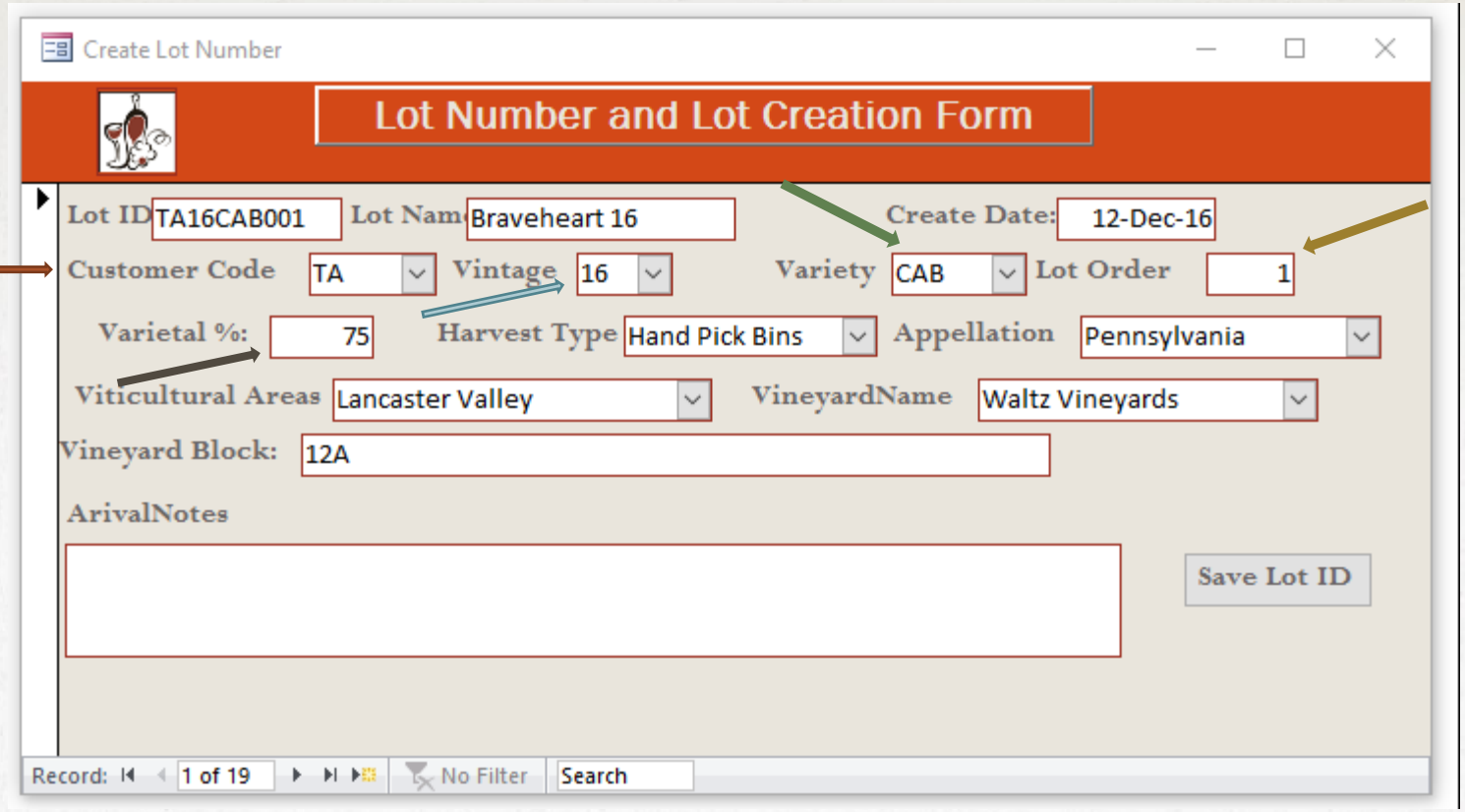
Customer Code

Vintage

Variety

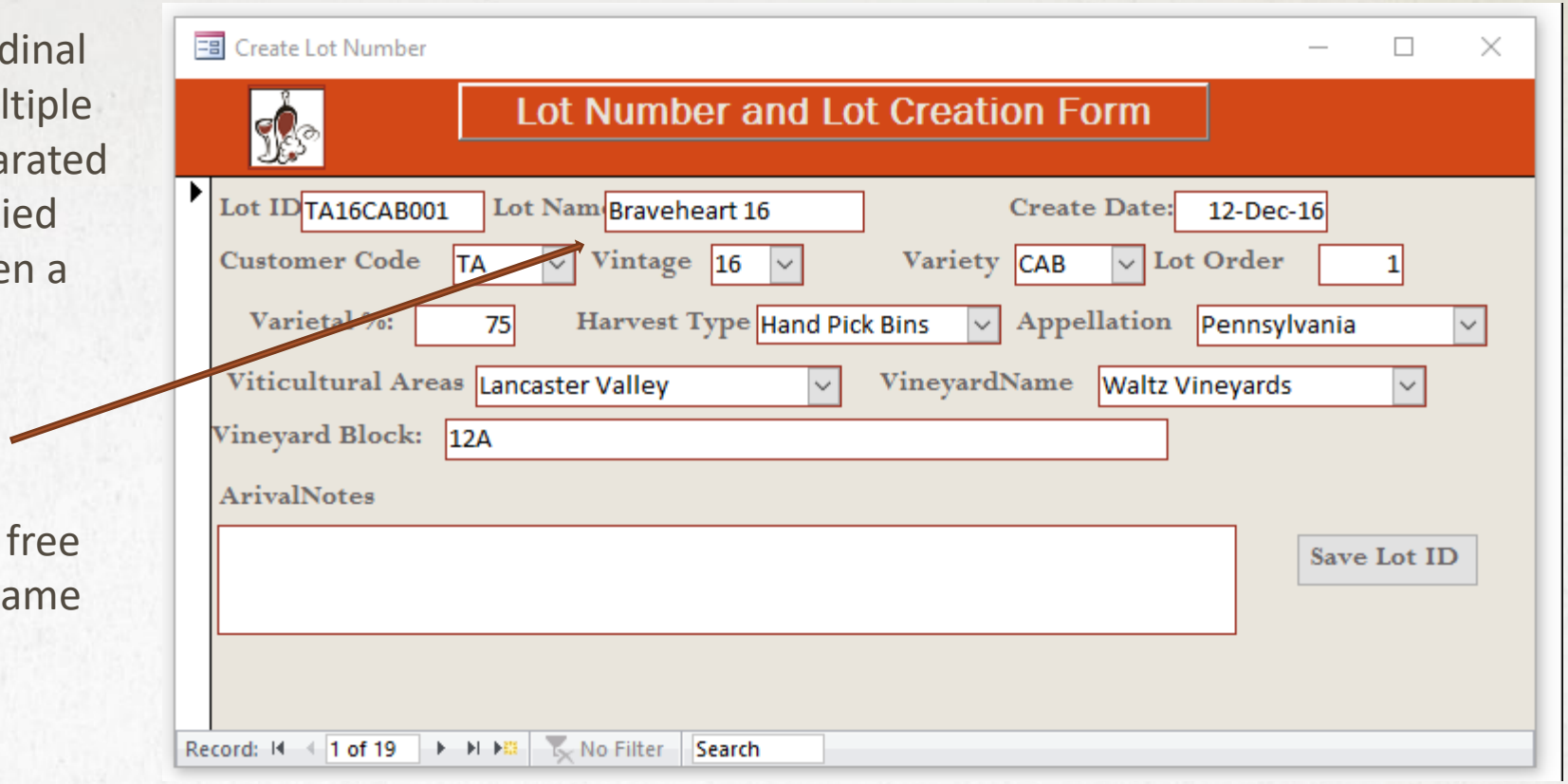
Ordinal Sequence

Percent of Varietal



LotID is the main vehicle for keeping your wines organized. TSS has chosen a system of LotID that will be simple and manageable for small to medium sized wineries. Clicking on the Customer Code field begins the process of creation of a LotID. For most wineries Customer Code is automatically filled in and all that is needed is to tab to the next field. Once on Vintage, simply select the desired vintage by using the Editable Drop Down list, or enter it directly. Next tab to the Varietal list which allows selection the main Varietal in your wine. Finally tab to the Lot Order field to activate the automatic application of the ordinal sequence for this LotID. The next tab will automatically insert your LotID in the proper field and move the cursor to the Varietal %. This is the last element that is minimum required field to complete a LotID. Each LotID must produce a unique ID for a wine to follow it from grape to glass.

An important aspect of our system is the ordinal sequence number. Any winery can have multiple lots of the same varietal. To keep them separated for regulatory compliance, Lot Order is applied automatically to the other components when a new similar lot is added.

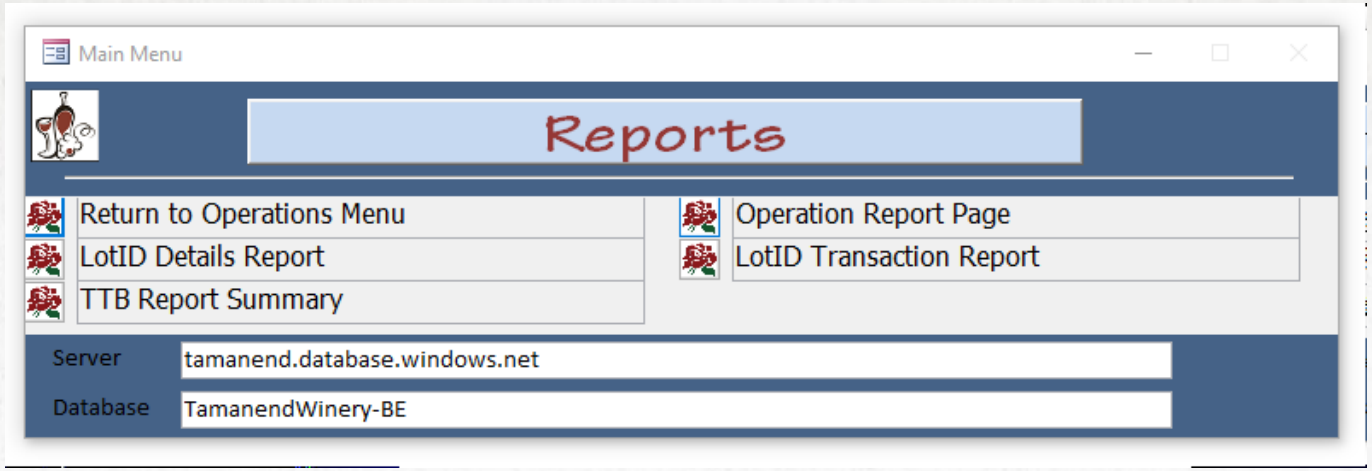


The Lot Name field allows the winery to distinguish these similar lot numbers. It is a free text field to provide your winery common name to any wine. This name does not have to be unique.

In a future release, the other fields in this form will set limitations for LotID Sequencing. For example Variety must be 75% or more of a lot to have that determination. When in the course of creating additional LotID's the Application determines your percentage is less that 75% you will not be allowed to make a blend with a varietal LotID. It must be one of the generic LotID's.

Similar restrictions will be set for Viticultural Area where the limitation is 85% of a Varietal and for Estate it must be 95%. Additional cultural information can be entered describing more particular associations such as vineyard specific data that does not restrict forming a LotID.

- Overview of LotID Reports



The LotID is used to gather and summarize the information about your wine. As shown earlier, there are two reports that allow you to view overall status of your wine's production.

Summary details of all LotID's are listed under the Lot Details Report, where any Date Range can be selected to display all Lots within that date range. Scan this list, find a LotID and double click on the left hand border of the report to display the form in question.

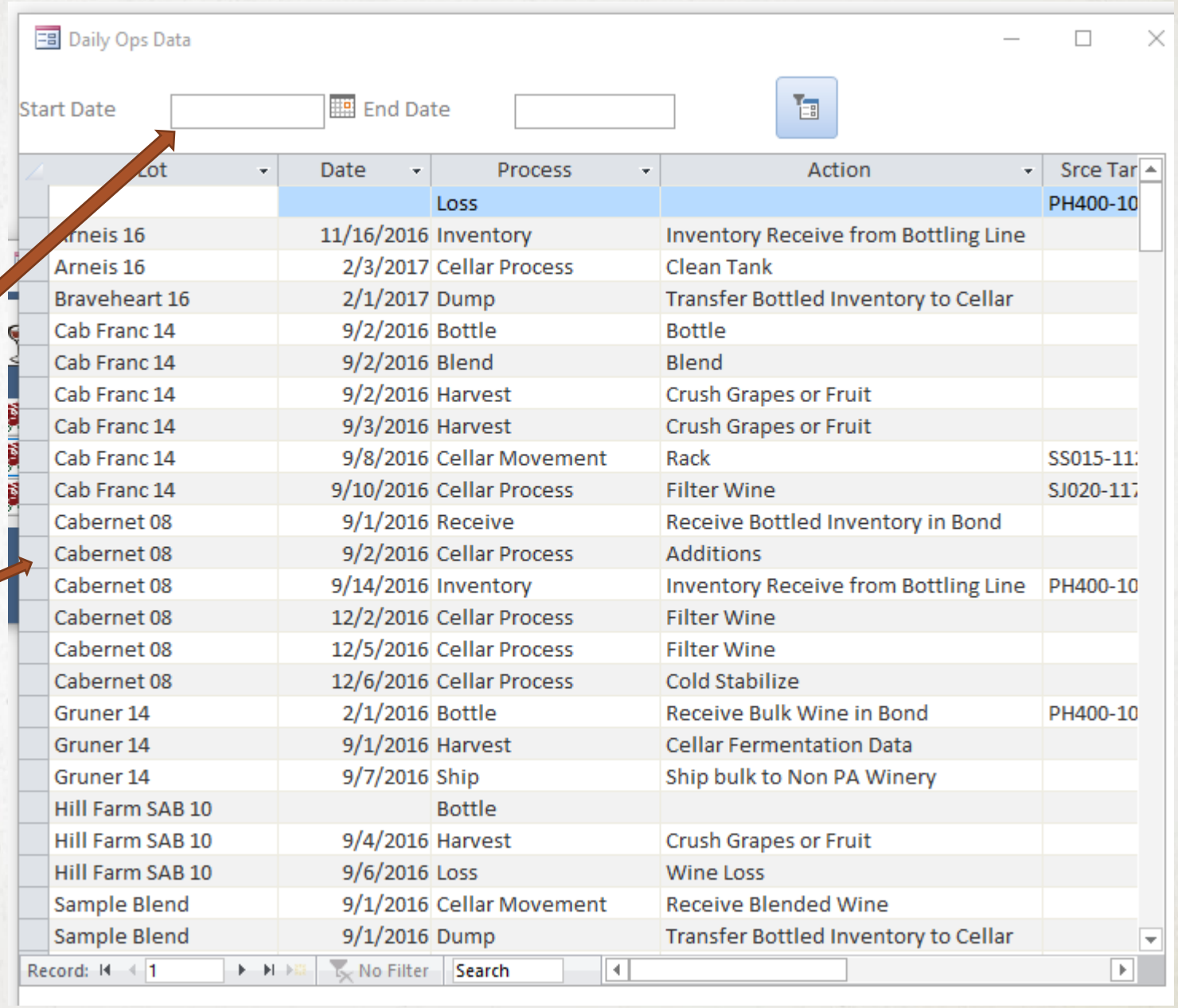
Perhaps the most powerful overview is found in the LotID Transaction Report. In this report LotID's are sorted by their LotID first and then the date of their transactions. In that one view you can then understand the progress of a wine, and potentially see where data may be left out that is important to capture for this report. There is a details button that will show the individual transaction for review.

LotID Details Report

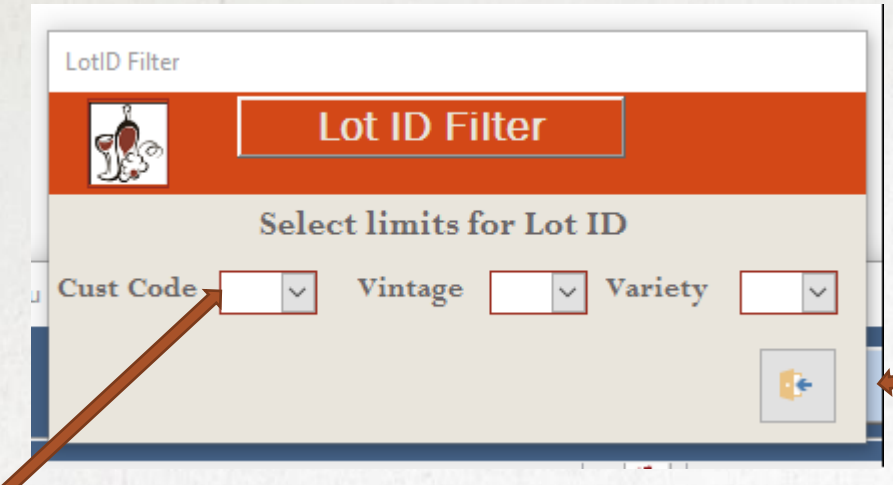
The LotID Details Report lists all active LotID's in date order. A LotID is required to follow any wine, or juice/fruit that can be converted into wine. As was shown before, this LotID must be created before any entries can be inserted into either the Operations or the Laboratory Applications. The Header outlines key information associated with the LotID

Narrow your search for the information you want by entering a start and end date

Double clicking here will open up the form where the input is located



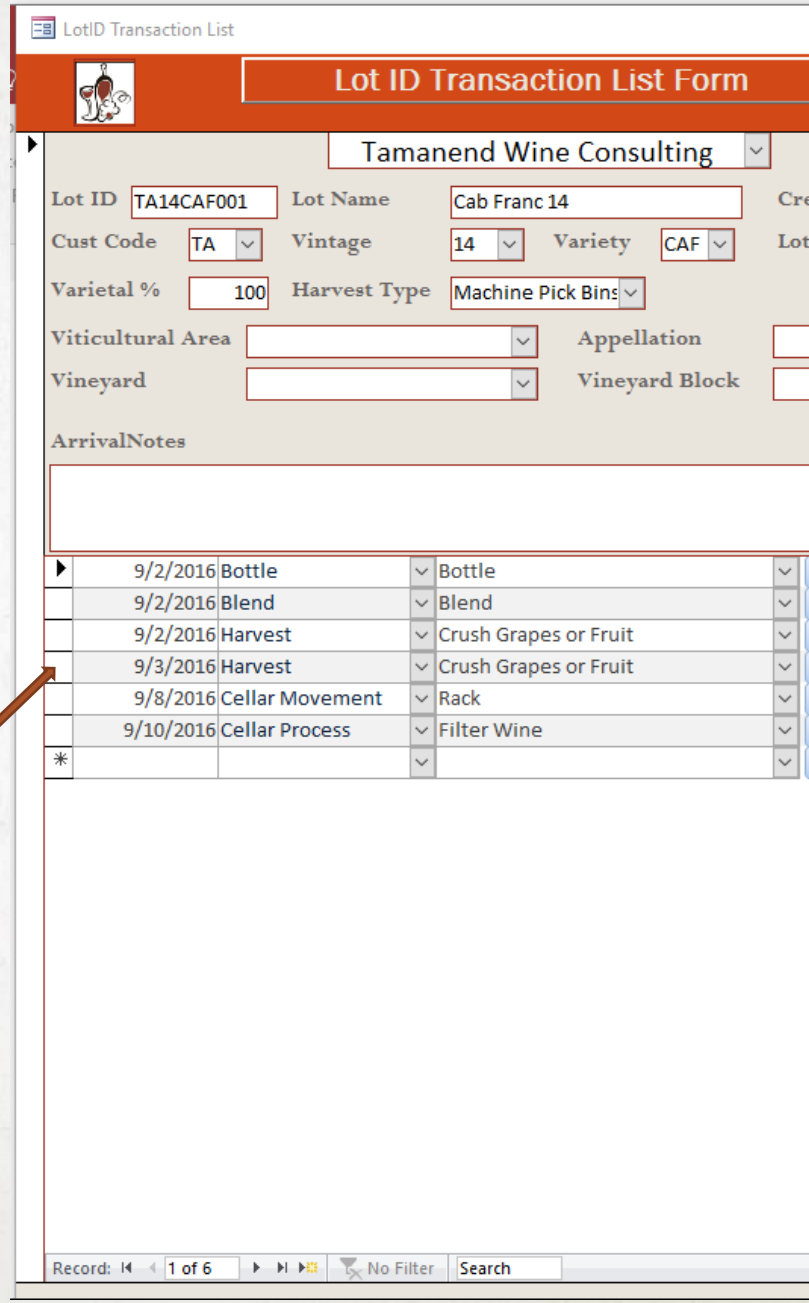
LotID Transaction Report



The above form opens when the LotID Transaction Report is opened from the menu. First click on the Cust Code field to start. The user sorts for the LotID Transactions by entering your Customer Code, the vintage and the variety of the wine. You do not need the ordinal sequence number, because clicking on the button opens the transaction list for all LotID's meeting the entered criteria.

If you did not look up the key points of the LotID from the Lot Details Report or cannot remember it, click on the button with no data in the fields and the report opens with all LotIDs.

Clicking on this button opens an editable Form associated with this LotID

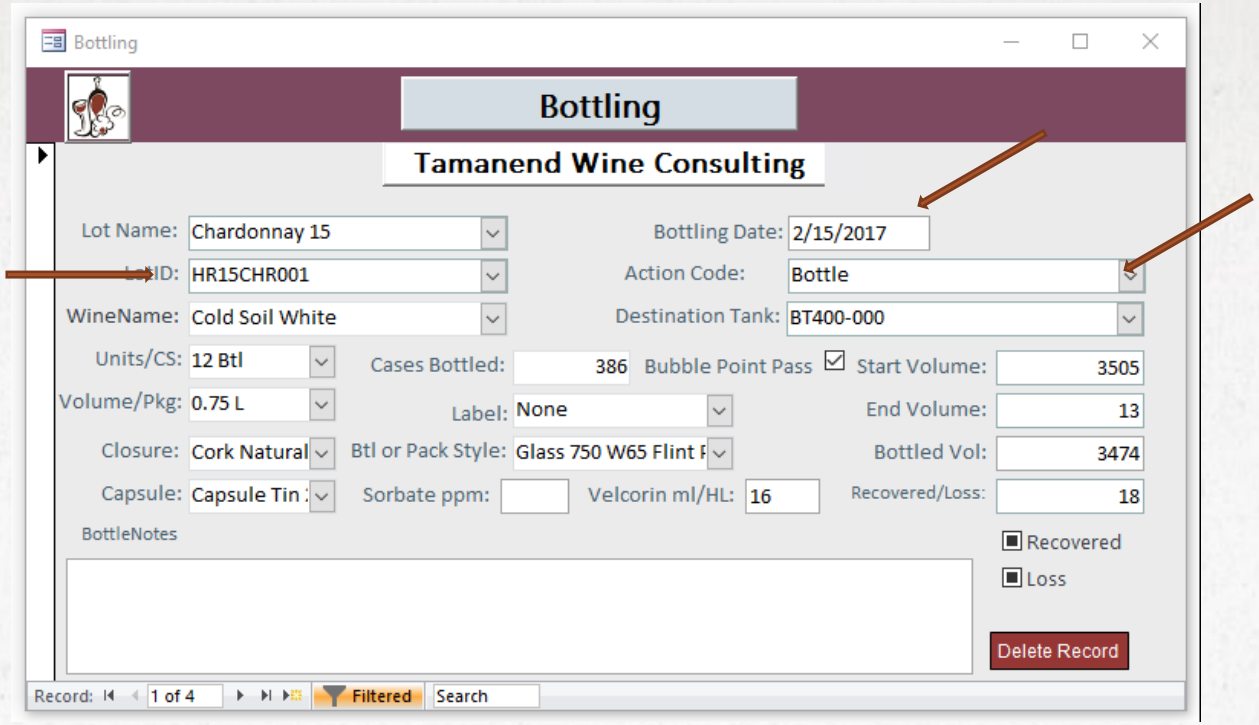


WINE OPERATION INPUT FORMS

PROVIDING SIMPLIFIED DATA INPUT
WHILE MINIMIZING TYPING

LotID, Action Code, and Date are required fields on every form. Most of the time there is additional information that is required to fulfill data integrity. An error popup will inform you what is required.

With convenient dropdown lists for routine fill in forms, time is saved and valuable information preserved for recall later.



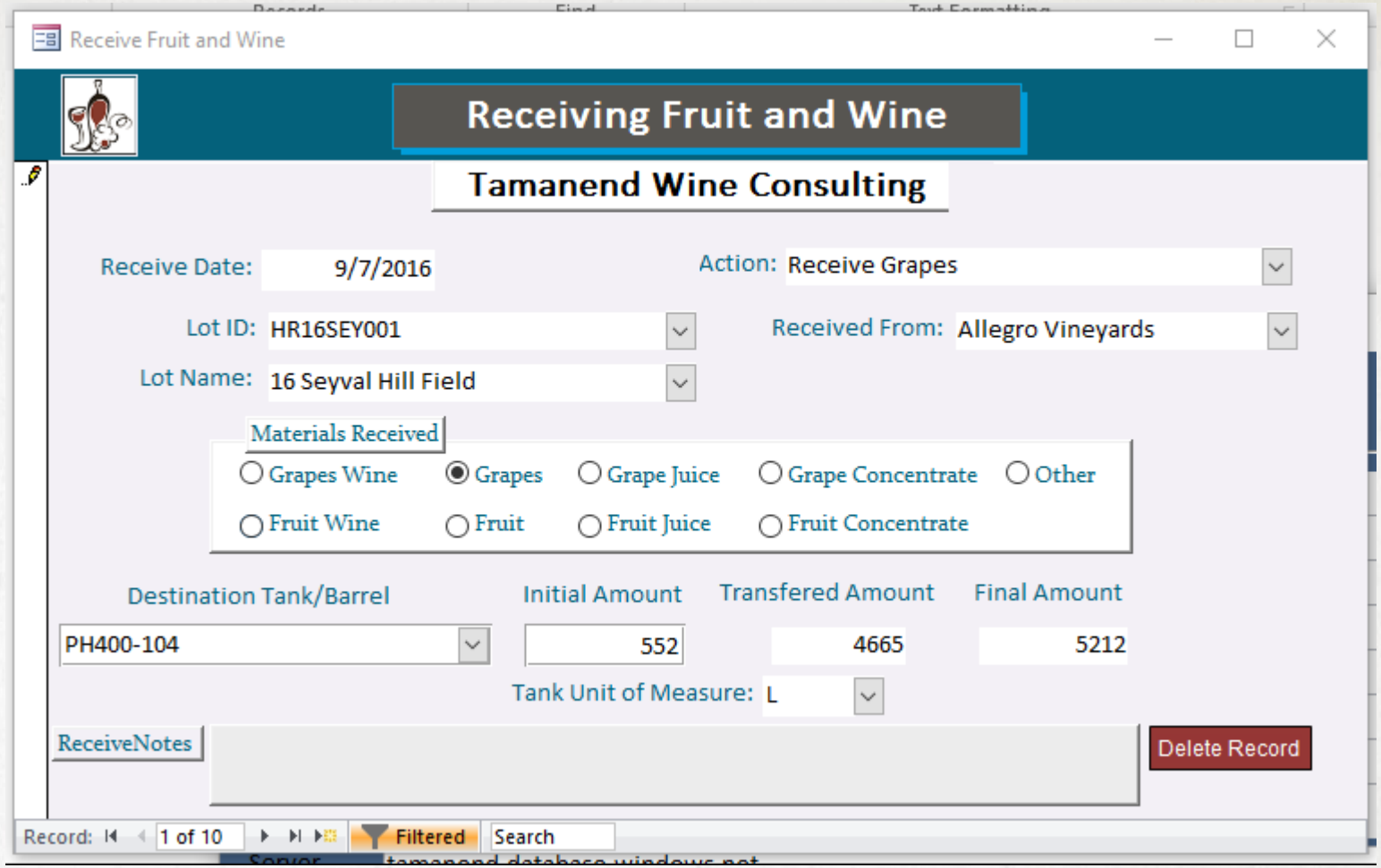
Entering a few important numbers provide accuracy needed to maintain required regulatory information

The receiving form is the point where all wine/juice/fruit is entered into the Wine Operations database. It is required to have a LotID prior to filling out this form. See Create New LotID form.

The lot ID form has an entry for both LotID and Lot Name. Lot Name provides a natural language naming method and the LotID the rigorous digital naming requirement, which avoids duplication that can occur in the natural language name.

On loading of the form, and selection of the destination tank, the program shows the initial volume in the tank. The user enters the transferred amount and the final amount is calculated.

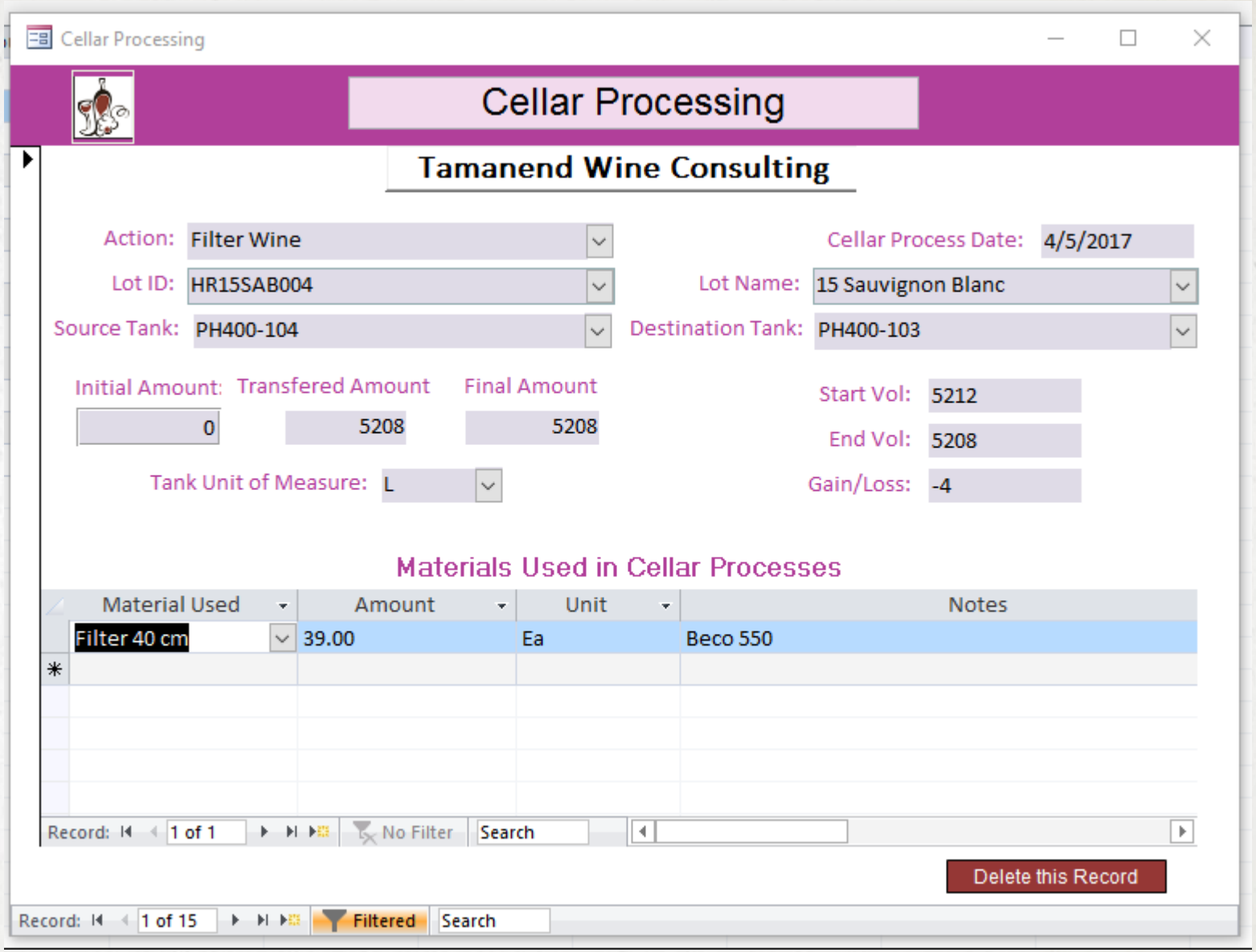
The user must determine whether the delivered amount is L or Kg.



All major wine cellar operations are entered through this form. The same required fields are needed here. Whereas not specifically required, a source tank is an essential component where ever possible.

Whenever a wine is moved, entering start and ending volumes is essential to track natural losses that are not recorded in the Loss form.

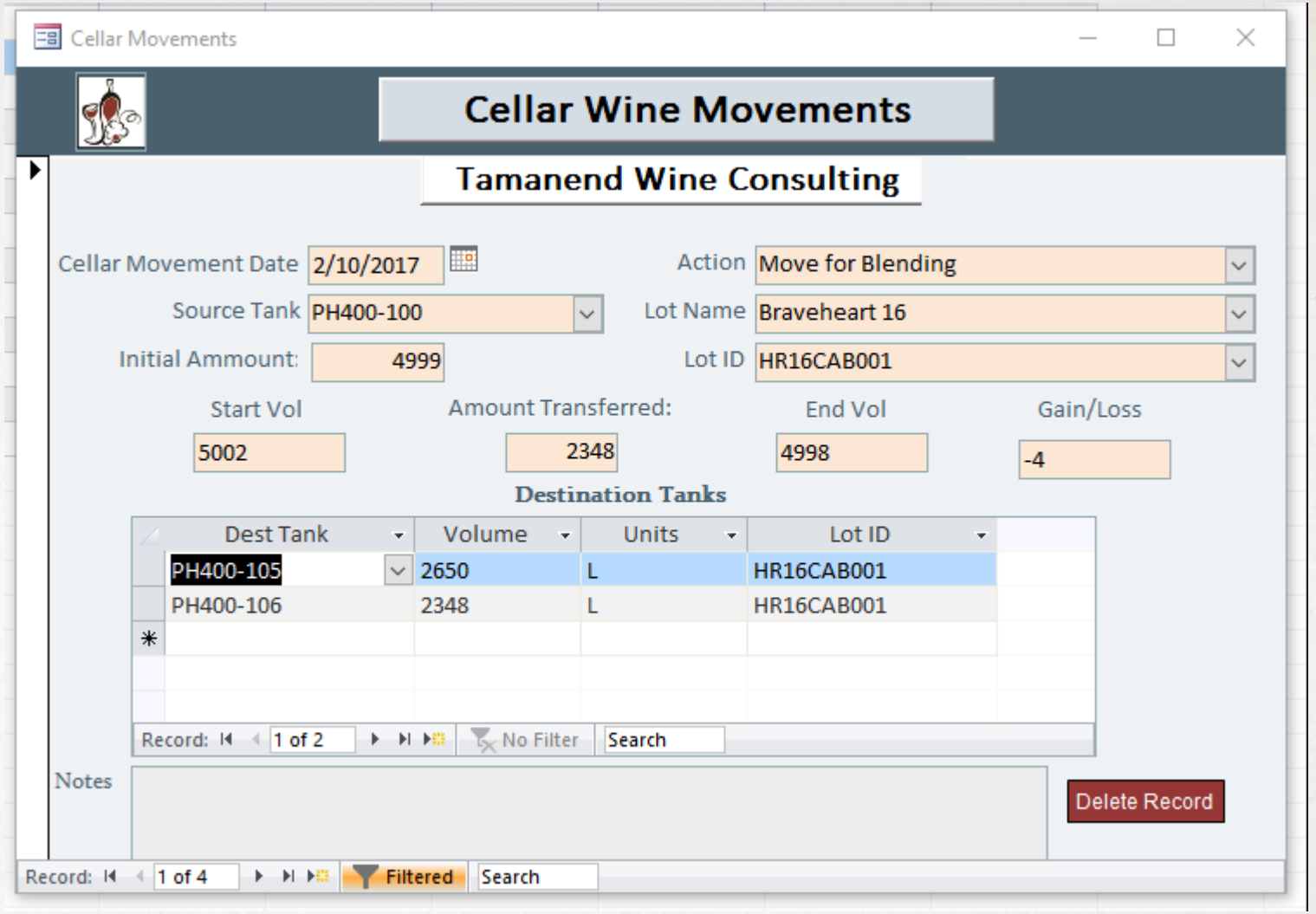
Dropdown lists of materials used in processing minimizes typing and keeps accurate consistent records. If a material is not listed here add it through the Edit Materials Used form.



All wine movements that do not involve the addition of materials happen in this form. In this form you can transfer wines from one source tank to many destination tanks/or barrels. Comin in a subsequent release of this program will be the ability to create and use as one tank, a barrel tank composed of many barrels as if it were one tank.

Begin by selecting the source tank. The form will then populate the Start Volume with the contents of the tank. The user then selects a destination tank. If there is wine in the tank it will show here, as well as the LotID of the wine.

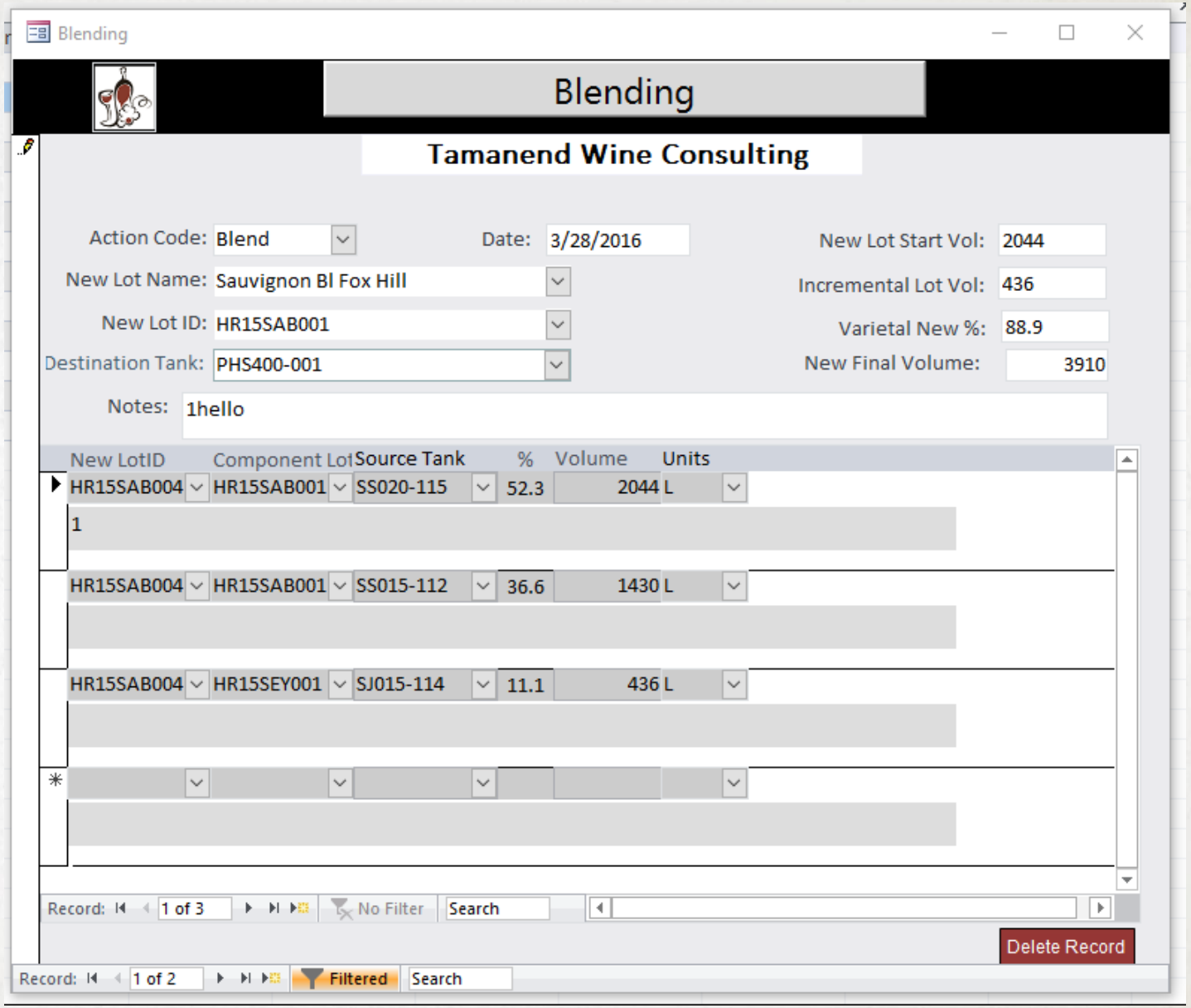
Change the current volume of the destination tank to the amount to be transferred. On update this volume will be added to the current volume and the program will validate any LotID discrepancies.



If additional transfers are required, select the * to add a new record and then repeat the process. The program will add each transfer to additional tanks to the total volume transferred. On final update any gain or loss will be calculated.

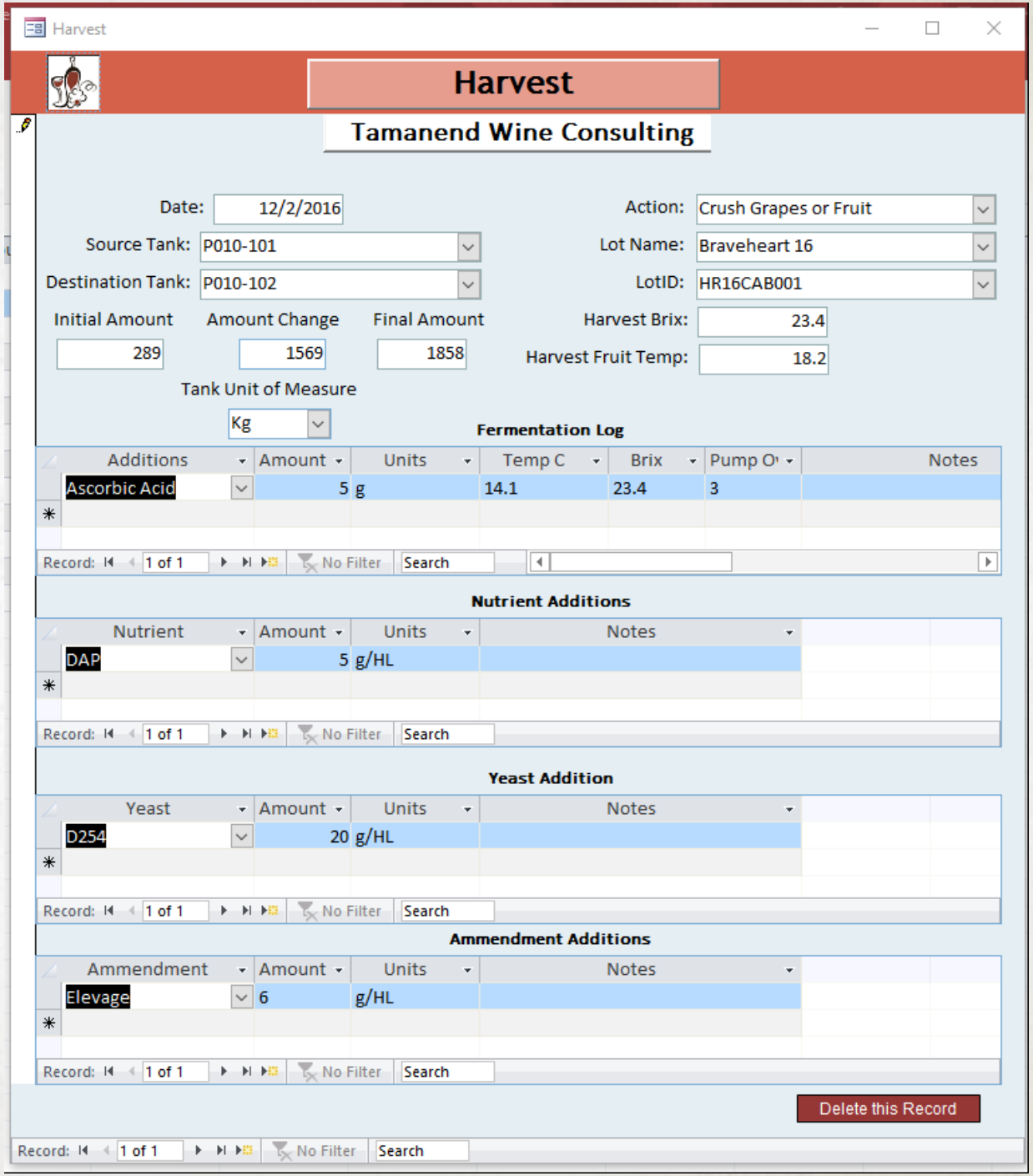
When blending wines, the Application will first determine if the LotID's are the same. If so then the blend for will allow the movements to occur. If source and destinations LotID's are not the same the program will require validation of the requested blend between source and destination tanks. Upon validation, the source tank LotID will be subsumed by the destination LotID. In this process, if all wine in the current record is consumed in this process, the source tank's LotID will be terminated.

If the Destination tank LotID is determined to not be a valid LotID with the addition of the Source Tank LotID, the Application will require a new LotID be created before a blend can proceed. Double clicking on the Down Arrow of the LotID in the Destination tank will open the Create LotID form with the drop down lists showing available lot ID's based upon source and destination tank contents.

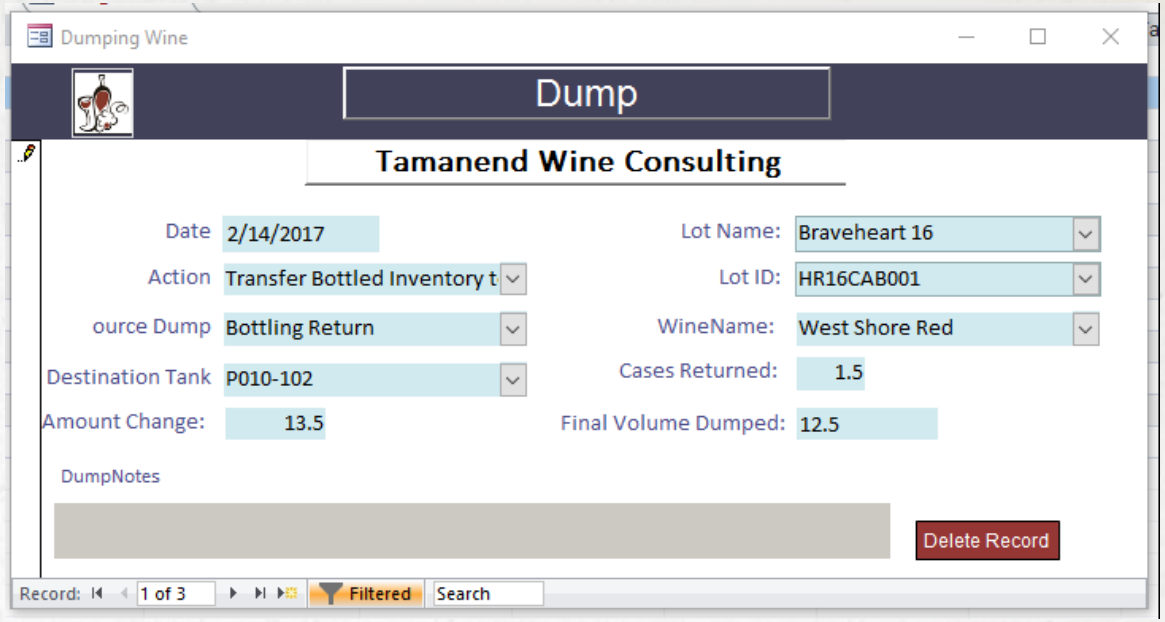


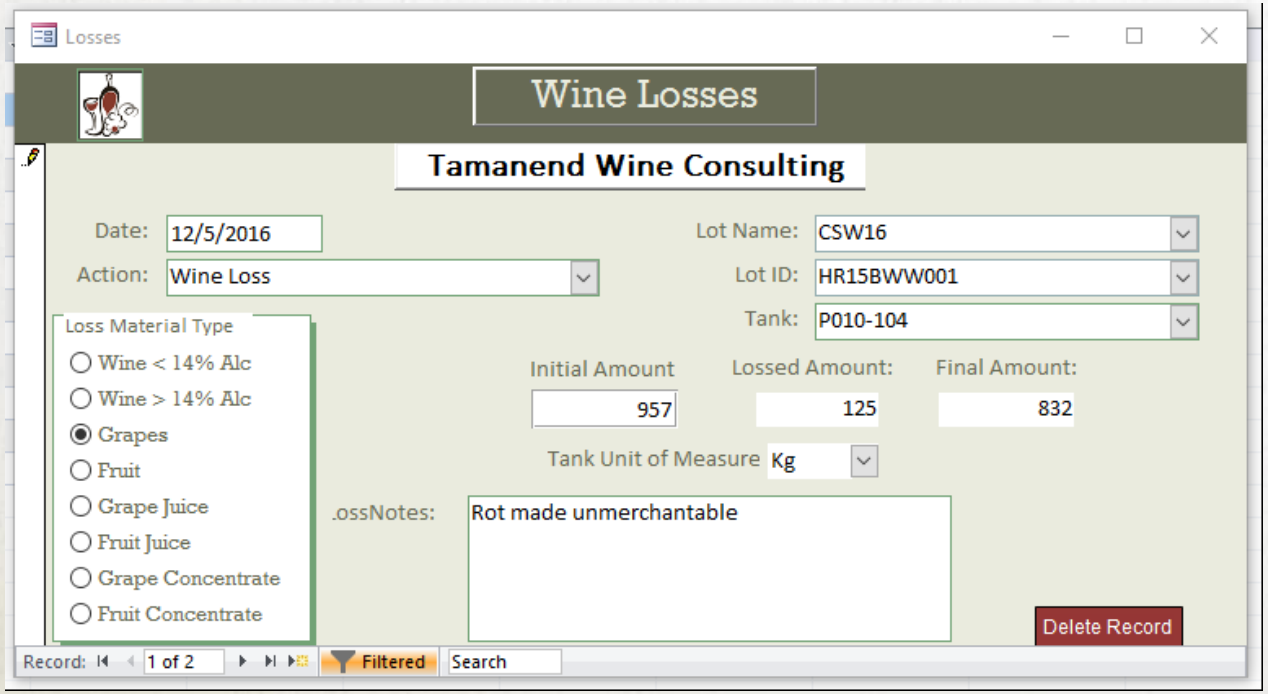
Once grapes or other fruit as fruit are entered into the Application through the Receive Form, they can be selected as a Source tank. If juice then harvest procedures can begin. If to be crushed the a crush destination tank is selected. Be sure to add any materials added at the time of crush to the appropriate logs.

Upon inoculation the fermentation log can be activated. There are two options for record keeping. The minimum inputs through any one fermentation can be maintained by incrementally adding data to the log and using the notes section to add dates in what ever form you wish. The second option is to create a new harvest form for each day and enter the specific information.



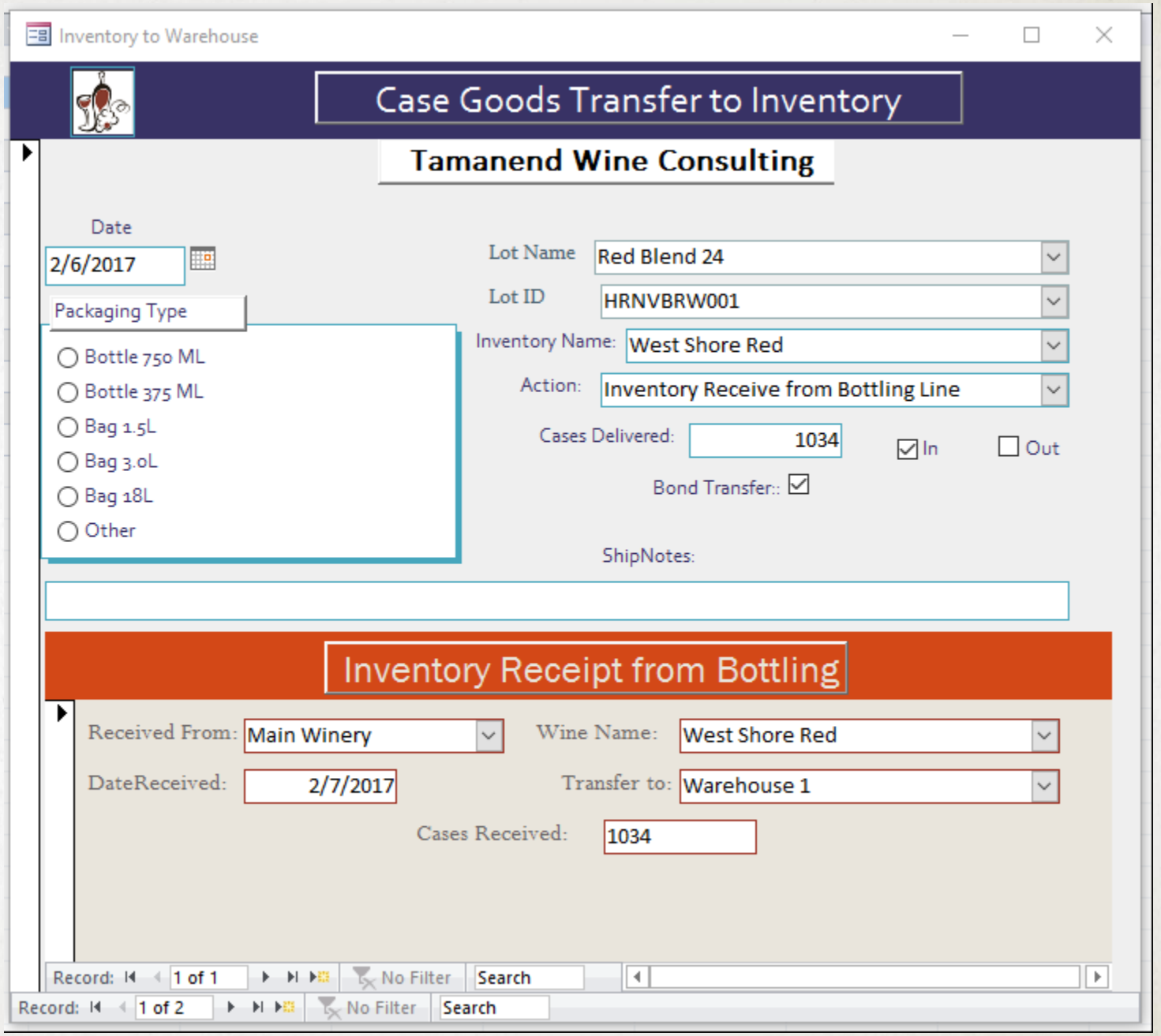
Anytime a wine has either to be reprocessed because of spoilage or is lost due to accidental causes, a separate form is required by TTB. These two forms are simple and capture the information needed by TTB to document these occurrences.



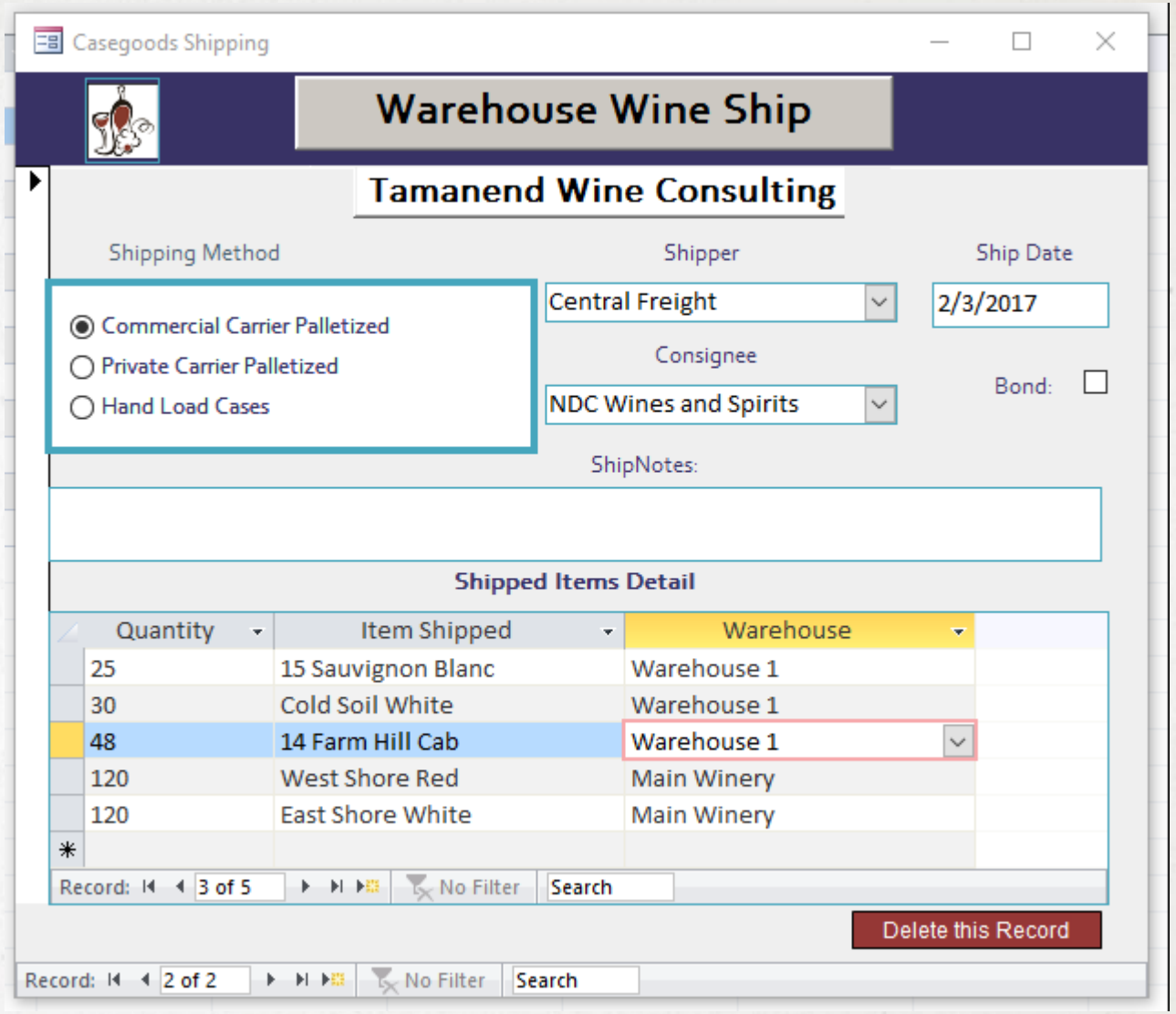


The record of the transfer from bulk to bottled inventory happens on this form. The accurate maintenance of this form will simplify record keeping for the TTB reports. The Application will automatically transfer the number of cases bottled from the bulk inventory to the case goods inventory on update of this form. Opening this form the Application will assure that the Bottling record exists and then transfer the recorded cases packaged that day is transferred to this form. Upon update of this form the cases packaged will be transferred to the case goods inventory records.

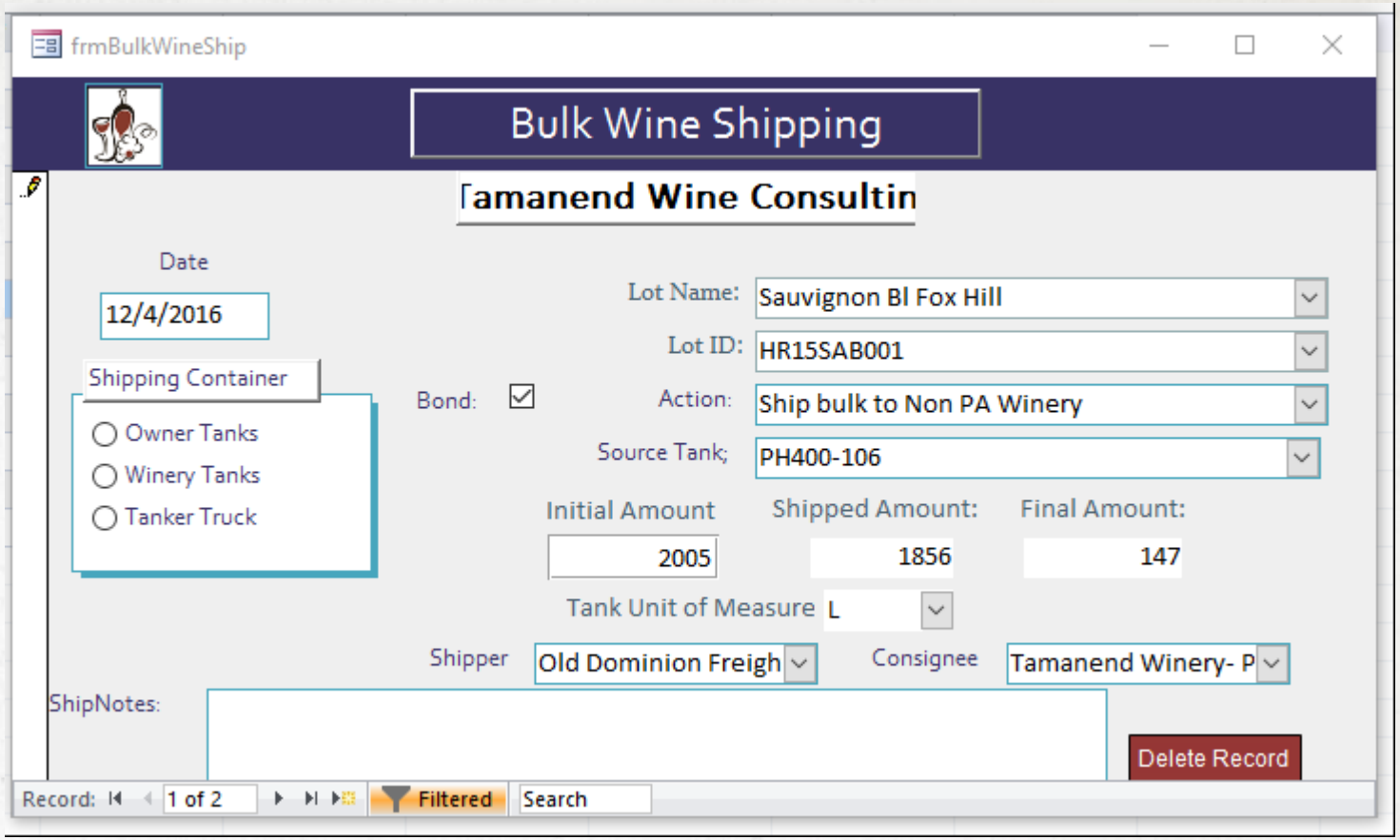
Another update is the Lot Name to Wine Name. Many times a winery uses the same wine under different sales names. This is where that function happens. If your chosen wine name does not exist, you will be required to enter it through an update form.

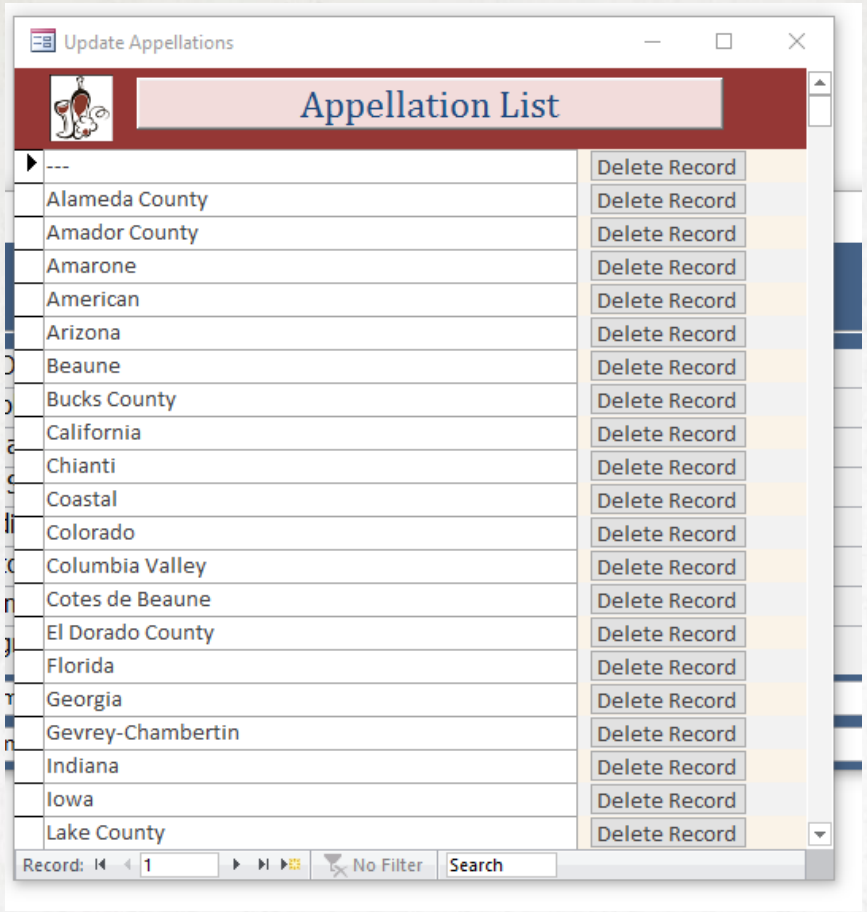


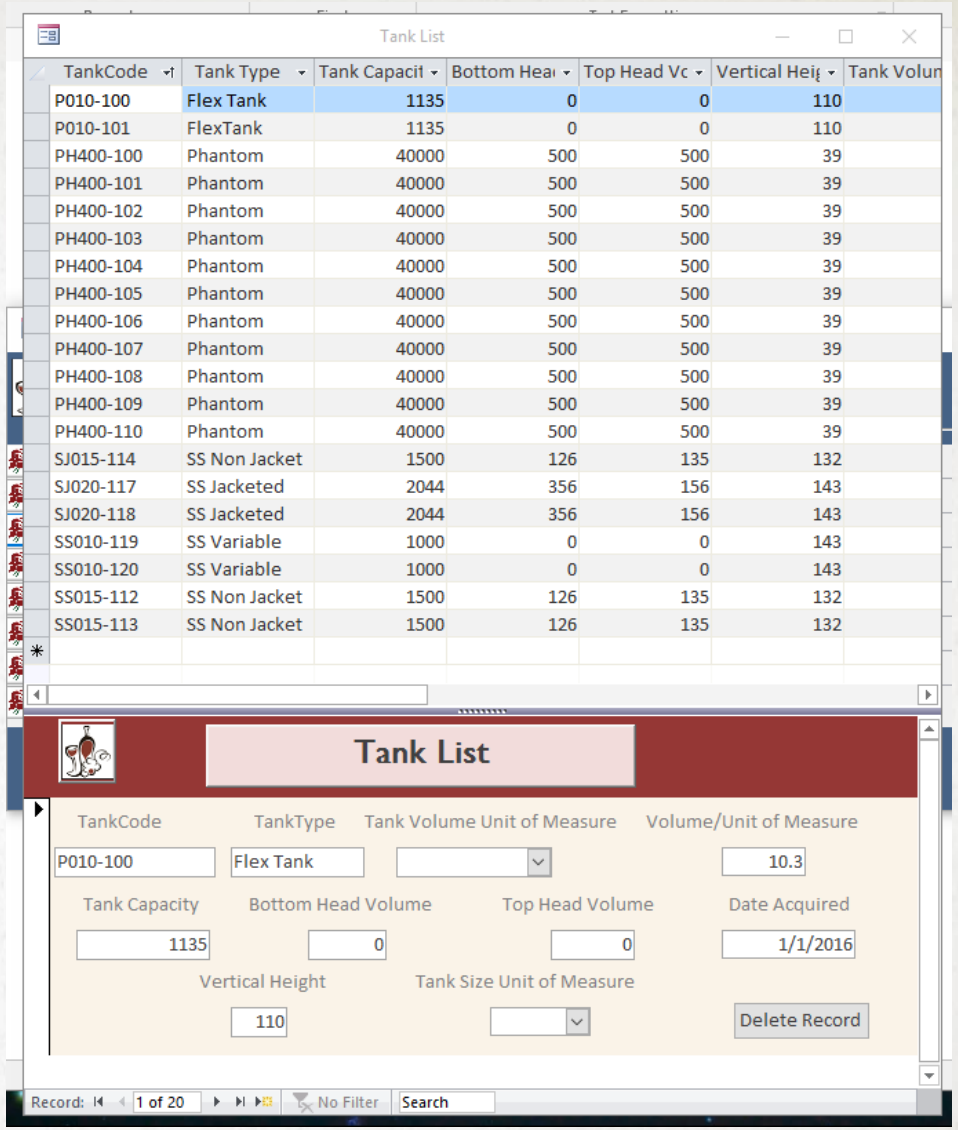
Although this Application is not a full fledged inventory management program, if accurate shipping records are entered here, it will provide the basis for TTB reporting of case goods on hand with minimal extra time required to have all TTB records in one location.



Wineries are required to show all records of bulk wine transferred to other facilities and to track whether those transfers are in Bond or not.

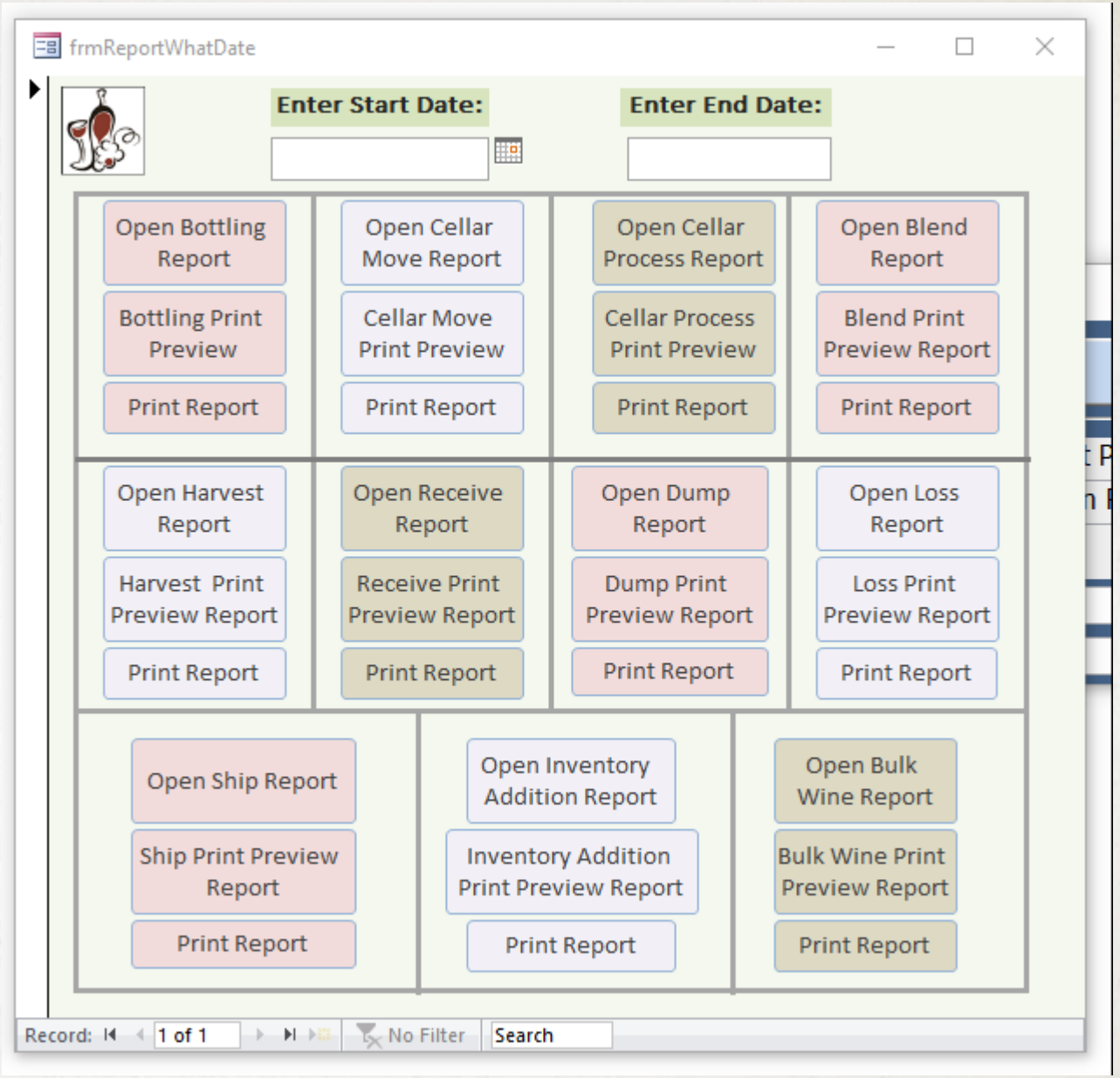






These are two of the many update forms included in this application. Use these tables to make sure the reporting of information is accurate.

Currently, the only way to print records is through this series of forms. We soon will have an update with will allow the printing of a LotID Transaction list. It is a reorganization of this list that will be easier to show all records for one LotID separate from all others.



THE MENU

NAVIGATING WINE OPERATIONS

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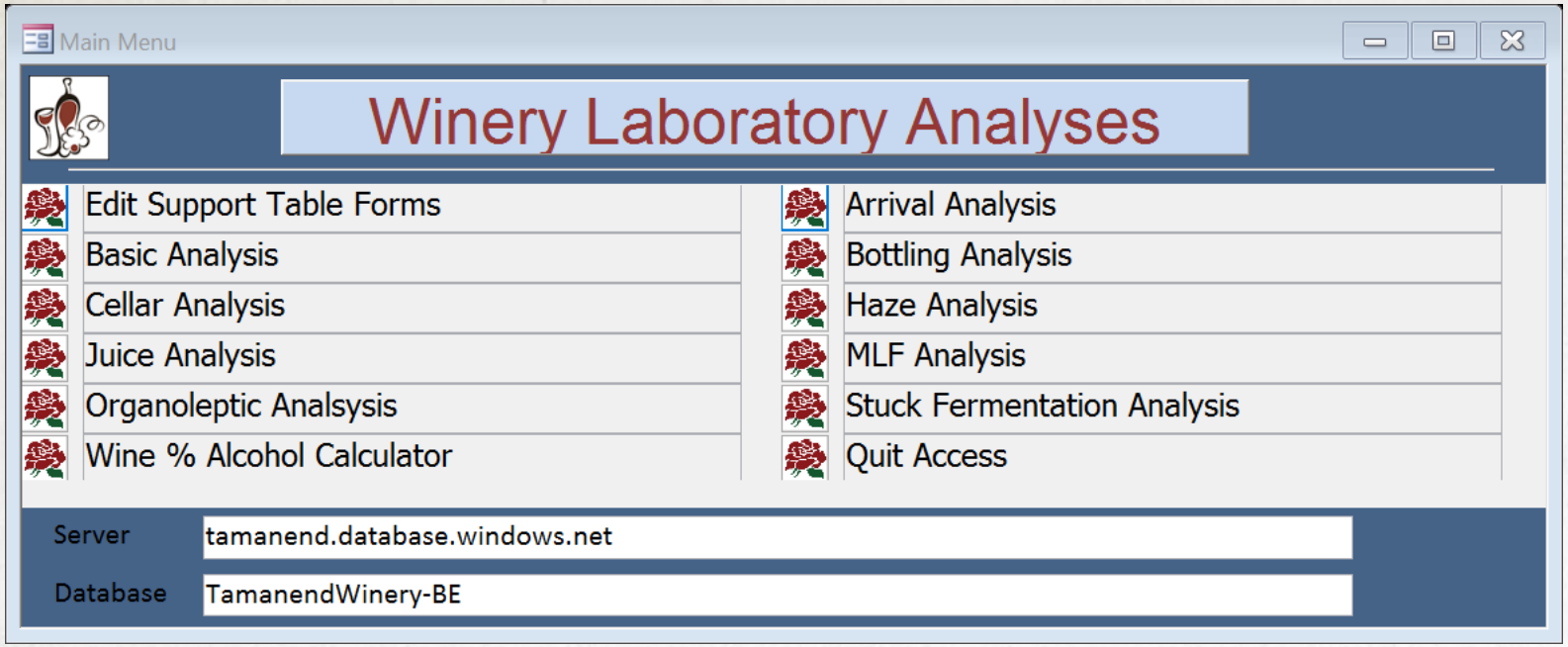

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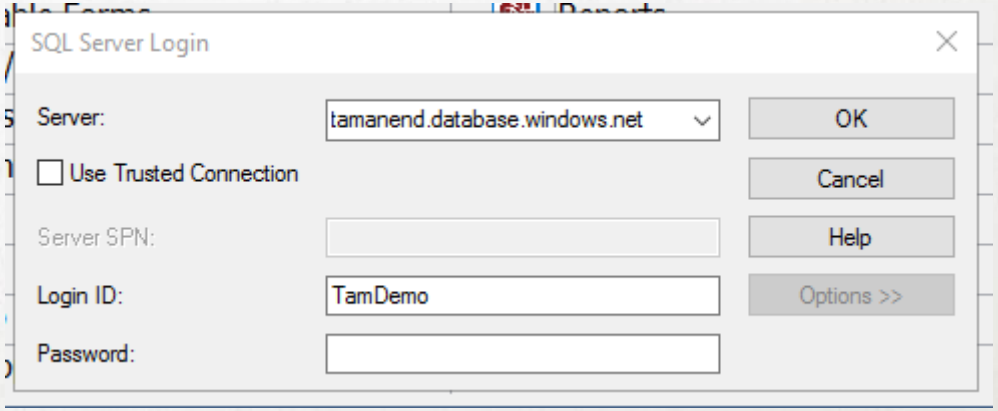

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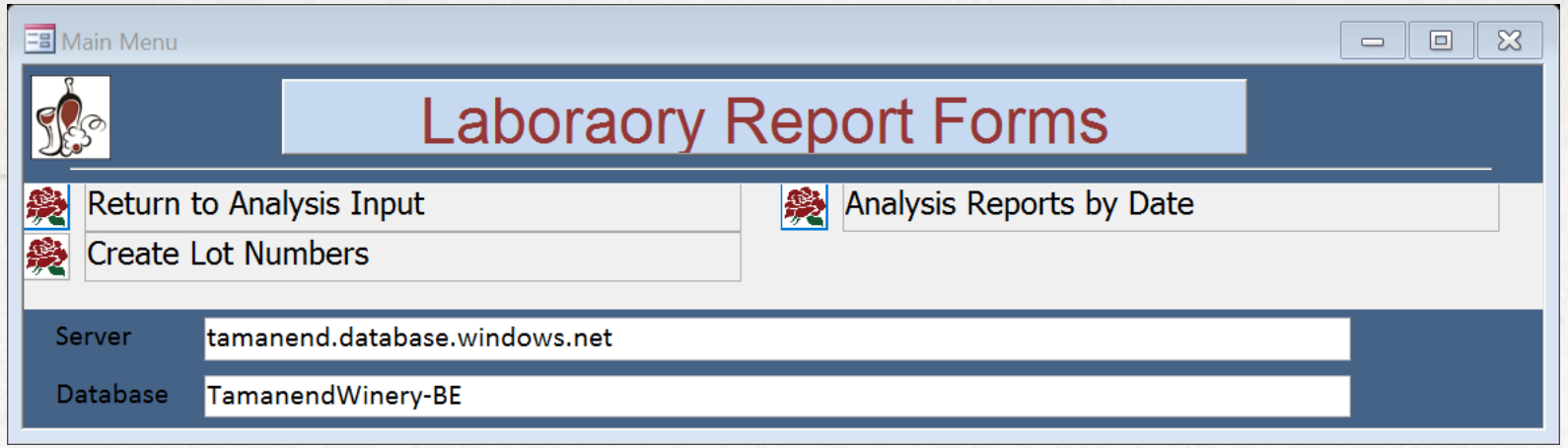


The reports allow retrieval of information from the database in an organized consolidated way. There is an analysis report that lists many different views of the analytical data stored in the database.

Currently, the only way to print records is through this series of forms. We soon will have an update with will allow the printing of additional views of the data by LotID. It is a reorganization of this list that will be easier to show all analysis records for one LotID separate from all others.

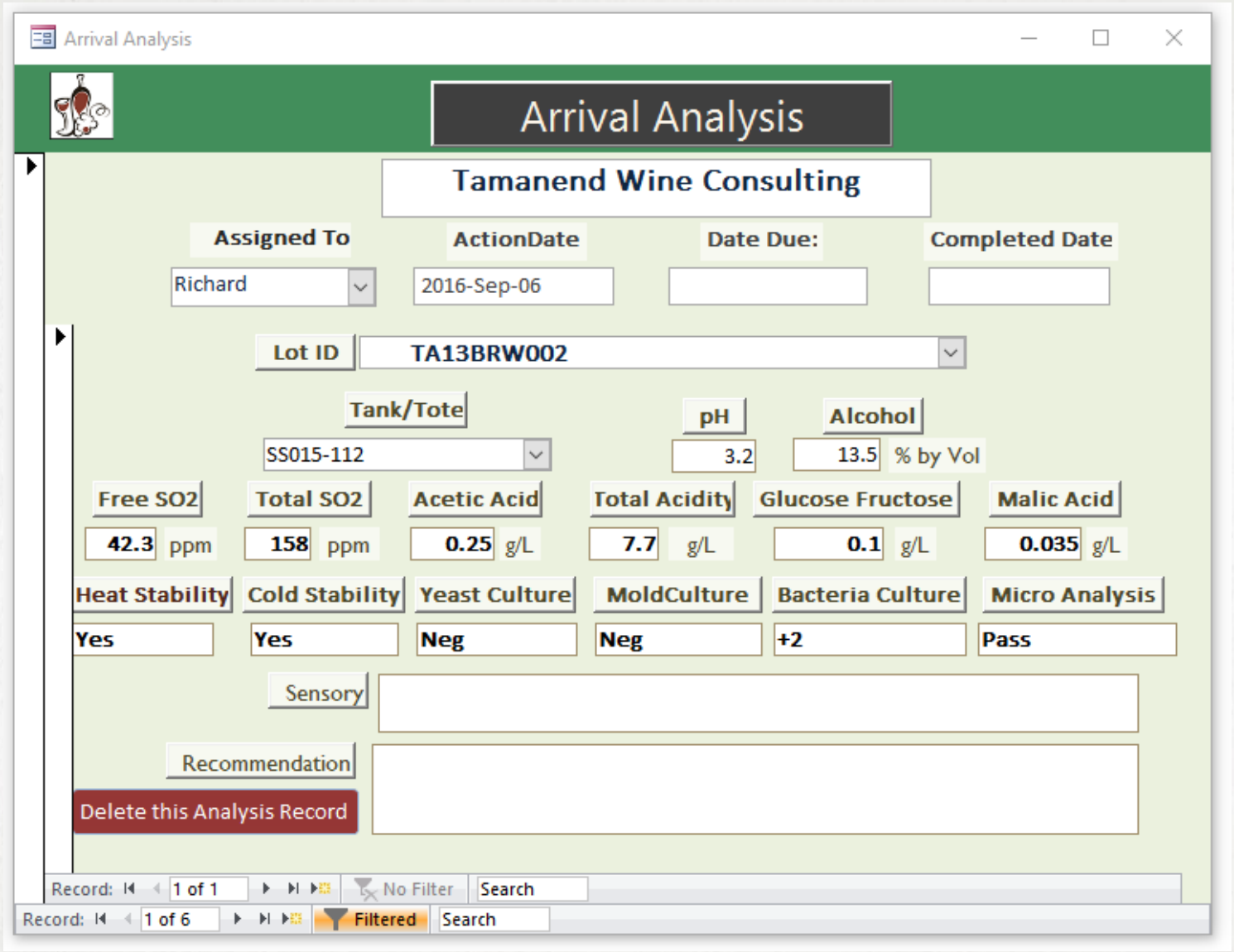
This is the main report form included in this application. Use these individual reports to access the analytical information needed to make sure you wines are safe. In the near future a new update will be available to sort analysis by date range and LotID.

WINE ANALYSIS INPUT FORMS

PROVIDING SIMPLIFIED DATA INPUT
WHILE MINIMIZING TYPING

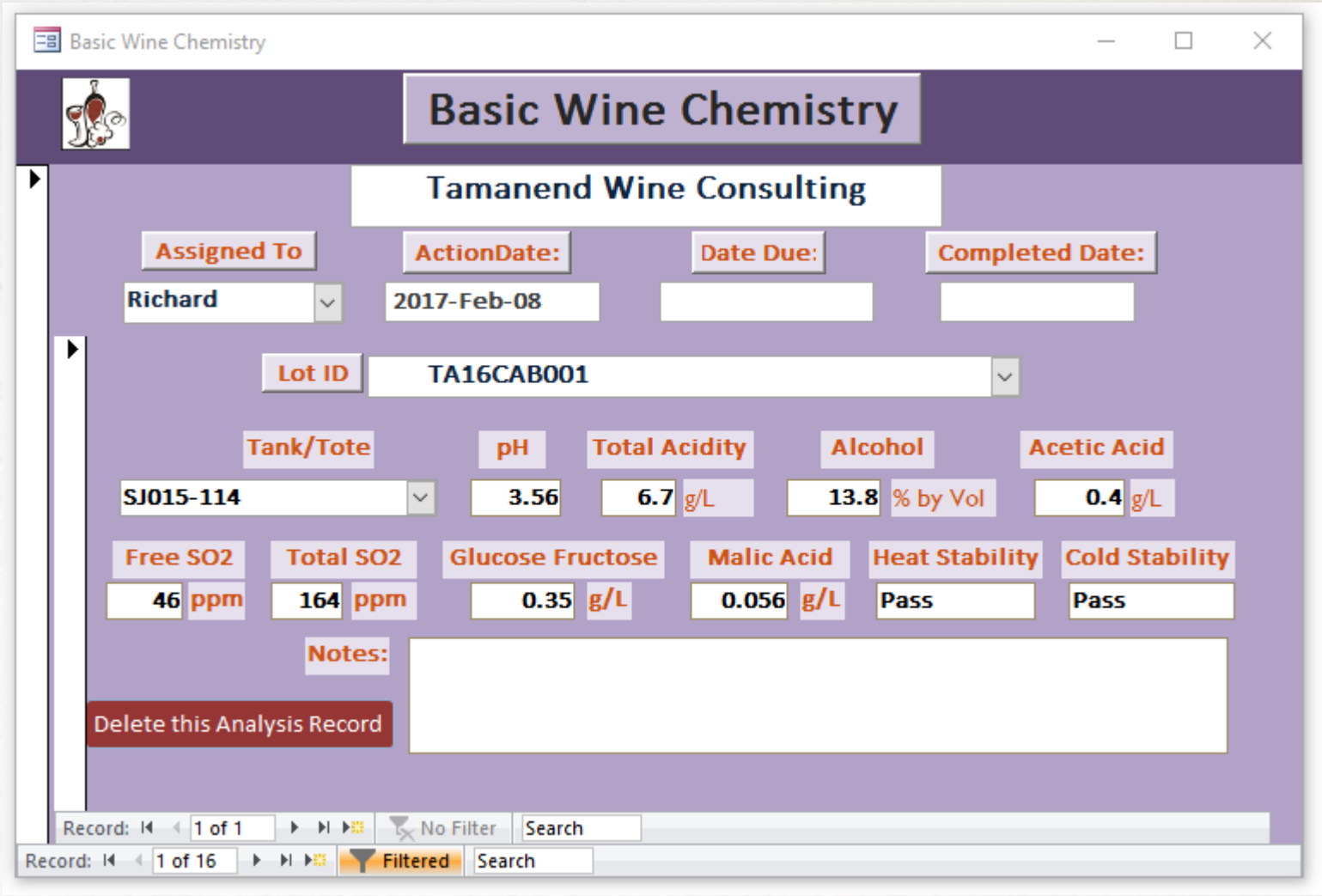
All input forms in this application are organized based on the winemaking process at hand. The required information in each form requires selecting the person performing the analysis, the date of the analysis and the wines' LotID.

The rest of the fields in a form are the suggested analyses you should consider for the selected.

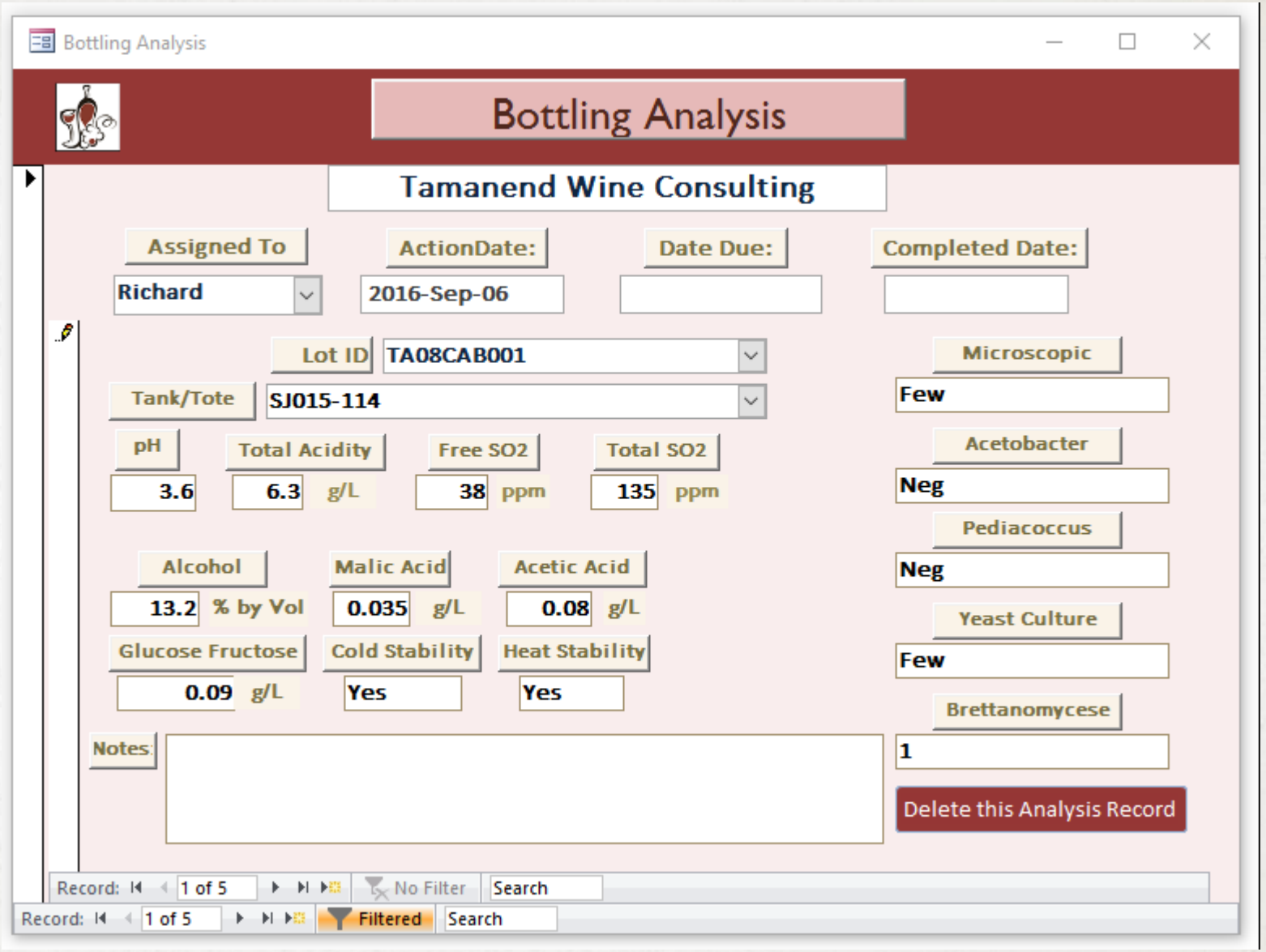


Enter analytical results in the provided fields and the be sure to select the units of the analysis. These forms are updateable at a later date if necessary.

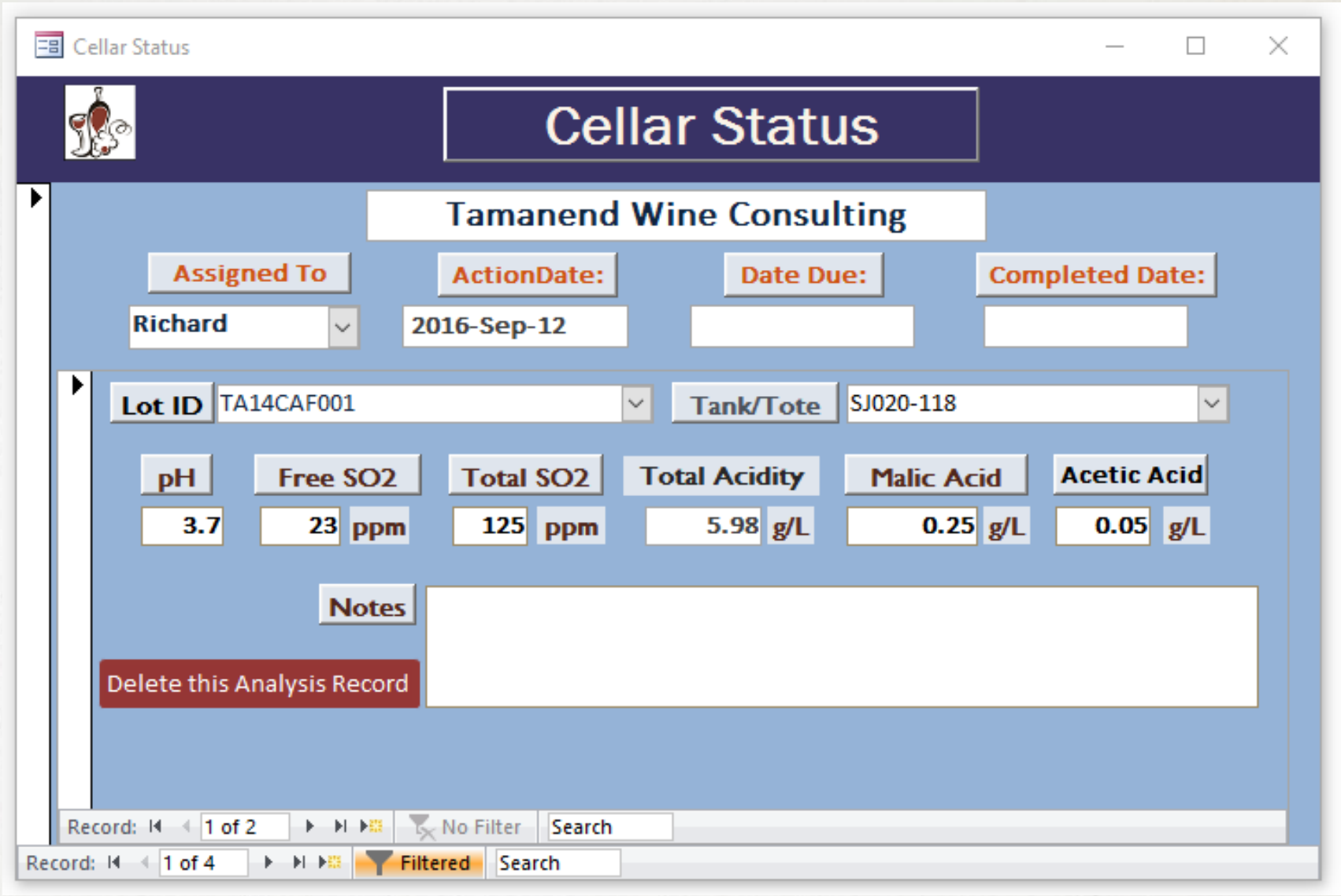
The Basic Wine Chemistry form provides the most frequent analytical tests done on wines. Results entered in any form are retrievable based on the Wine's LotID.



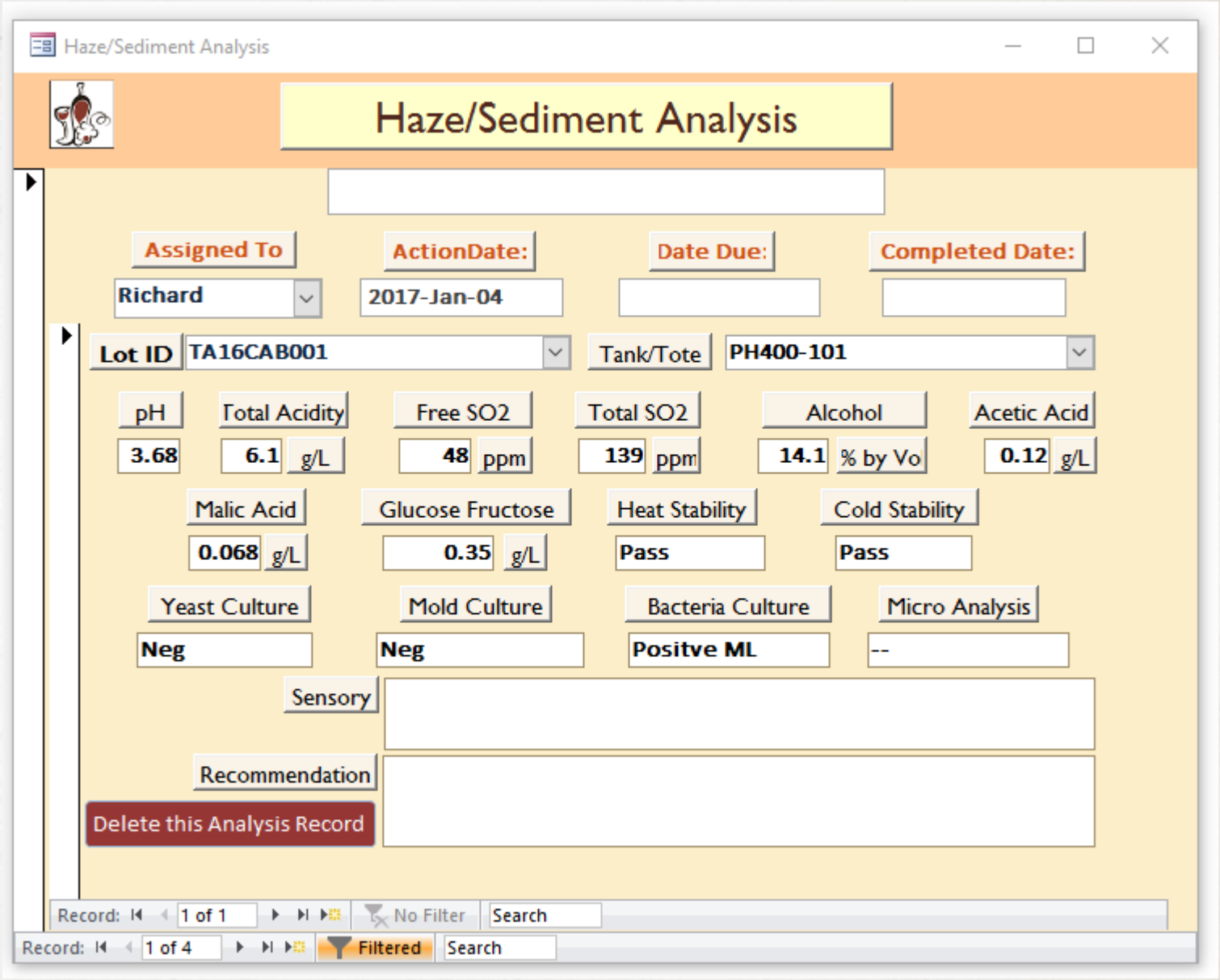
It is highly recommended that as many of these fields are analyzed for at the time of bottling. Making sure these items are in acceptable ranges provides higher probability of a wine aging well.



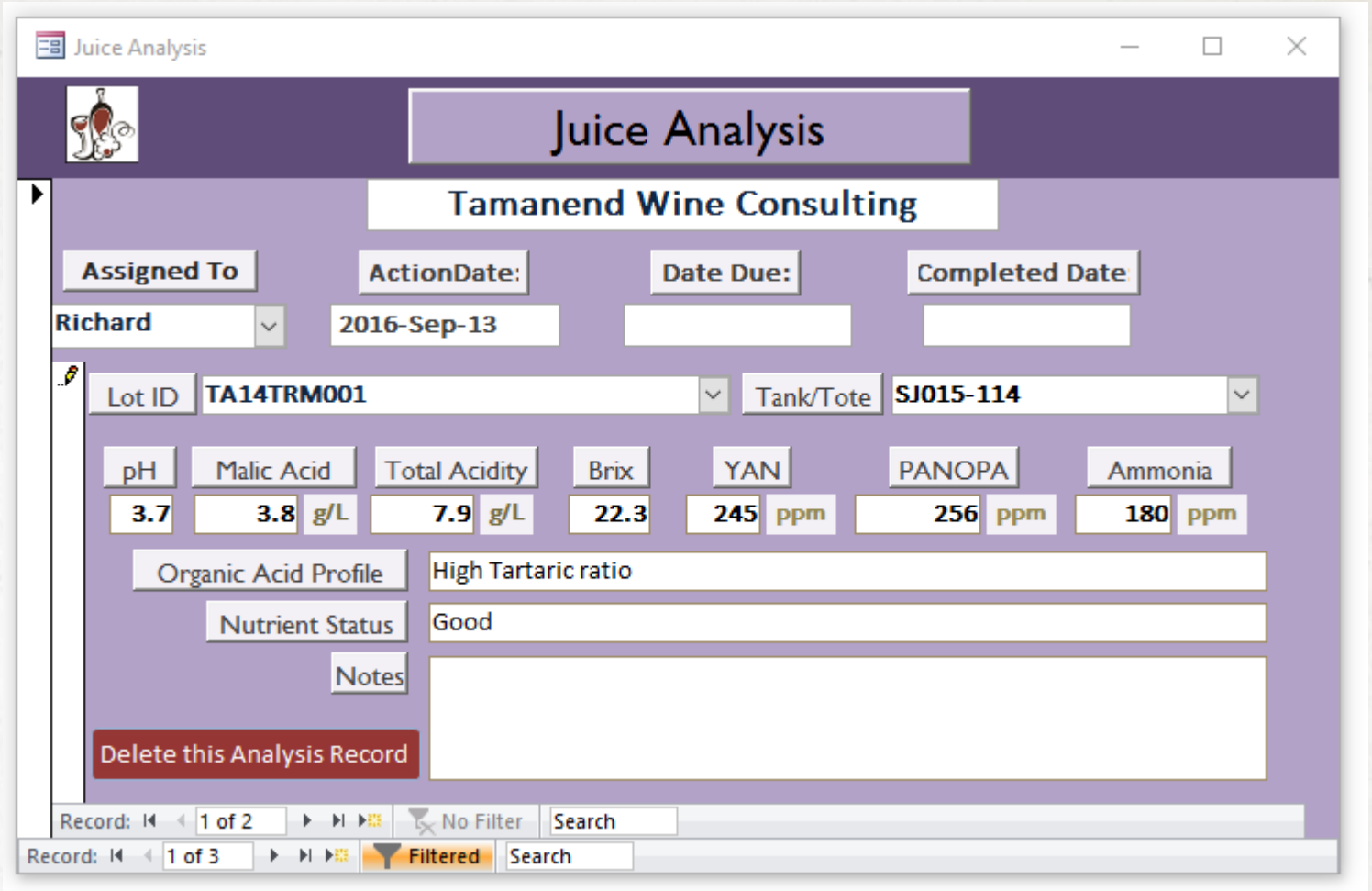
Routine Cellar Analysis are listed here.



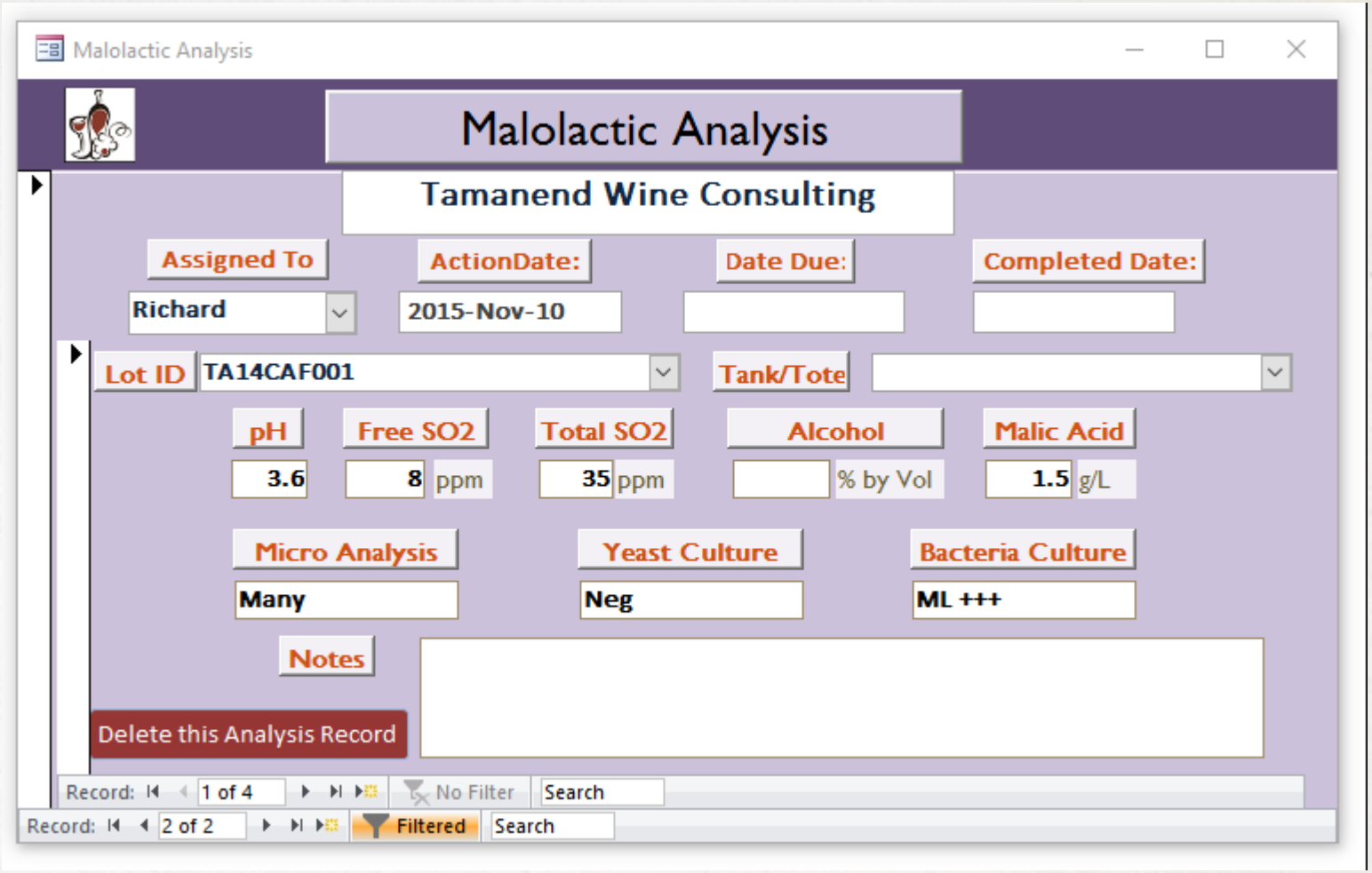
We have provided specialize analytical lists for when you have problem wines. If you do have them provide as many of these tests as possible to provide insight in how to correct or prevent this event from occurring again.



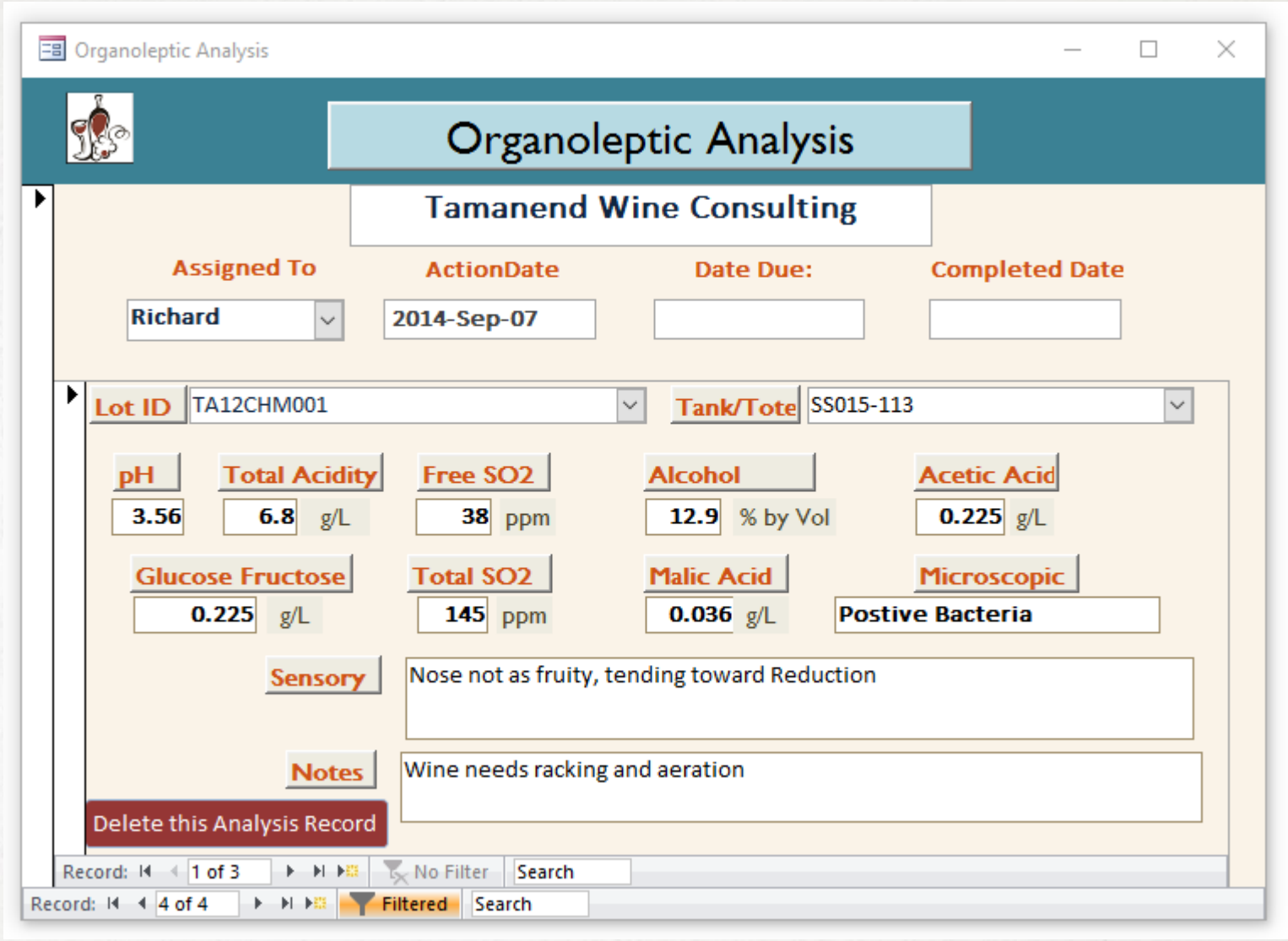
Grapes and other fruit that arrive need to have this profile of tests to give the product the best chance of a clean fermentation.



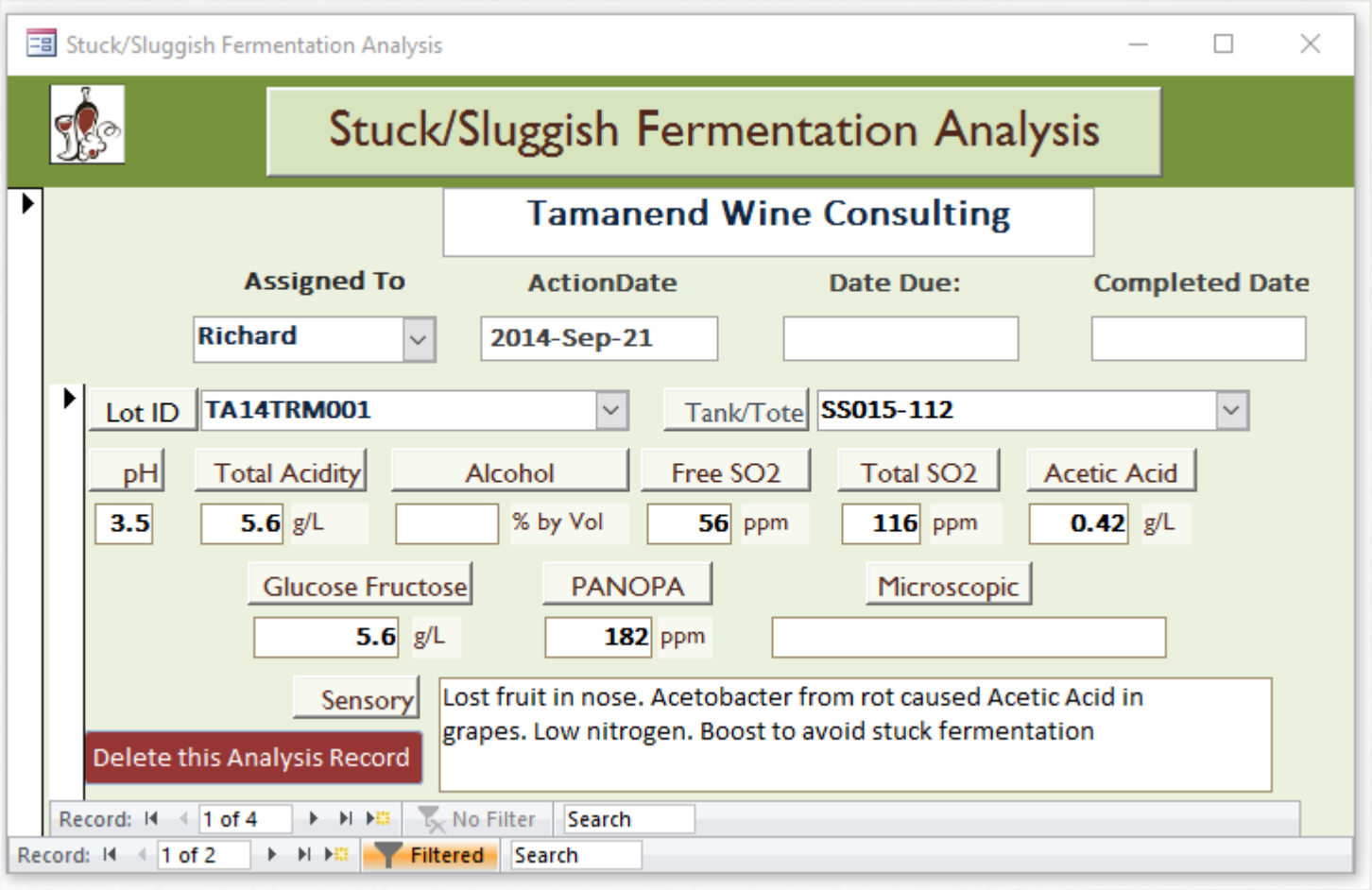
Malic acid bacteria are sensitive organisms. To give a good chance of a smooth ML fermentation do these tests so proper amendments can be provided to the wine.



Organoleptic problems are many times related to deficiencies in some analyzable factor. Seeing the collection of data can provide the insight necessary to correct the problem.



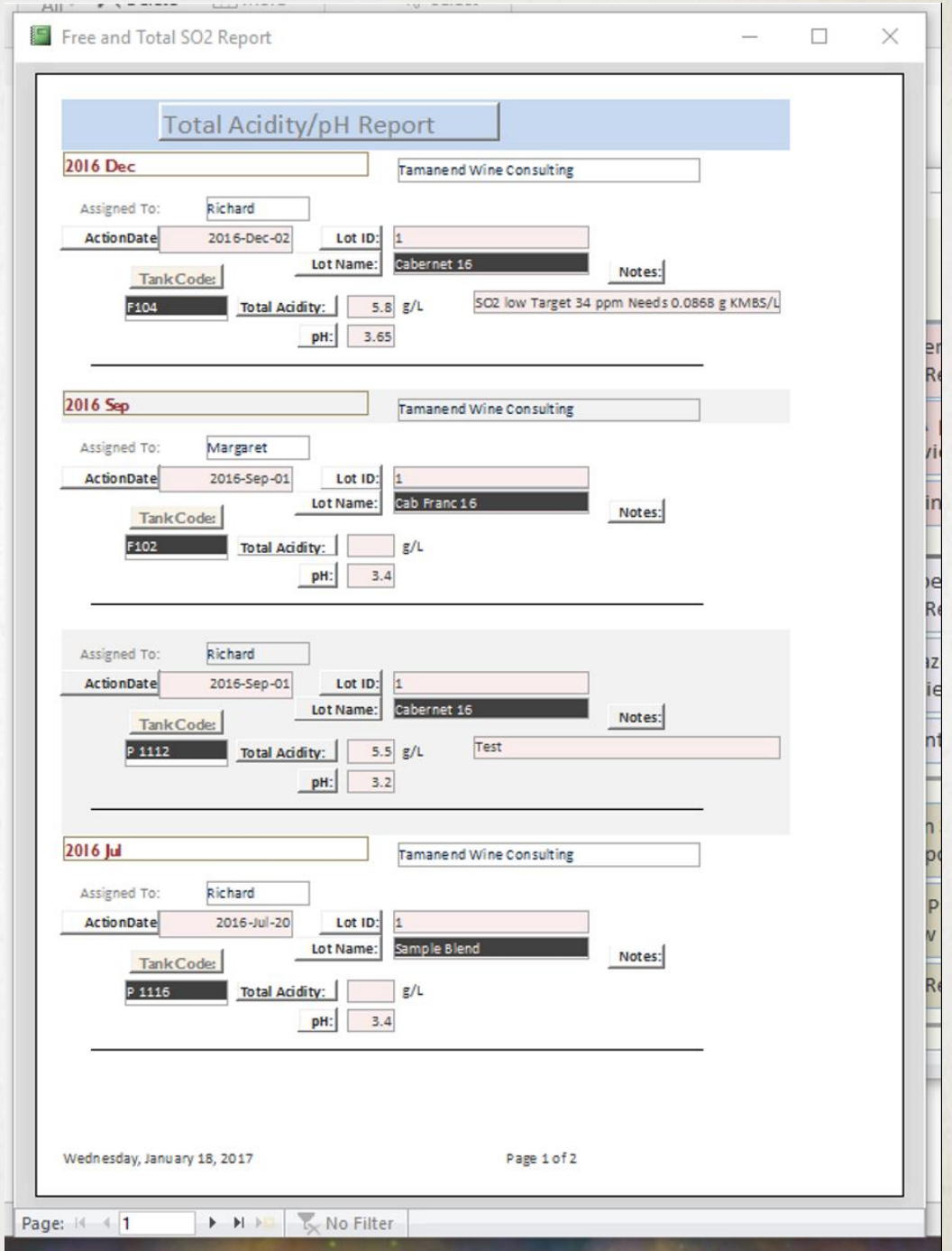
Stuck or sluggish fermentations can be tricky to determine its cause.



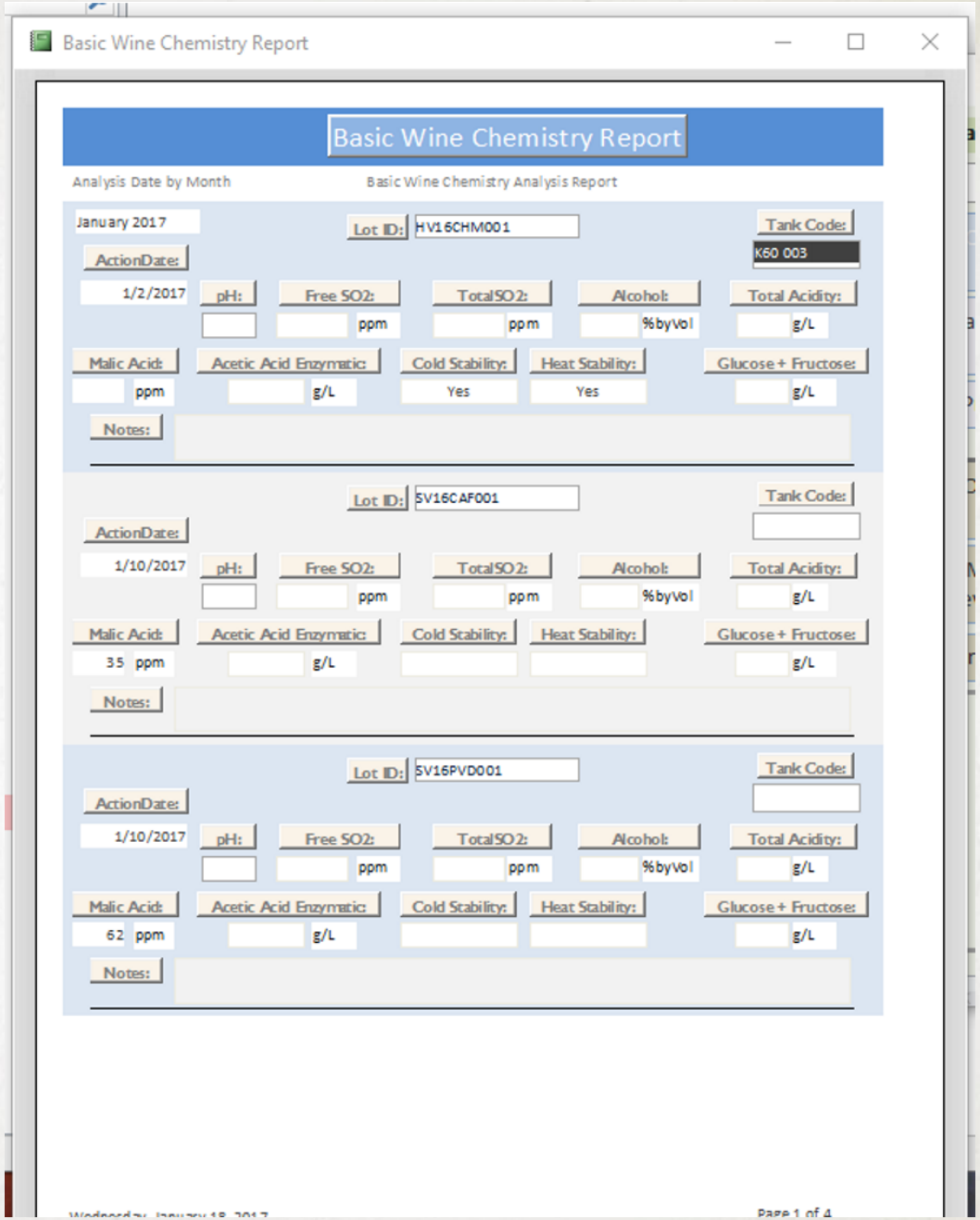
This is an analytical tool for calculationg the results from a Ebulliometer test. Simply enter the boiling point of your water and then that of the wine and the tool will tell you the amount of alcohol in a dry wine.

To accurately determine it for a wine that has over about 1% residual sugar, the wine should be distilled to quantitatively recover the alcohol and then the resulting liquid analyzed using this method.

An example of a Free and Total SO_2 Report.



An example of a Basic Wine Chemistry Report.



WHAT IS COMING NEXT !

Wine Production App

- Tank Records
- Printable TTB Reports
- State Tax Reports
- Barrel Tanks
  - Automated Creation
  - Automated Deletion on discontinuation
- LotID limitations on Blending
  - Enforcing 75% rule for Varietal
  - Enforcing 85% rule for AVA
  - Enforcing Estate Wine rule

Wine Analyses App

- Greater choice in Analyses Grouping for printout
- More choice in Lab Calculators, SO_2 and more

Tamanend Software Solutions

This software is available at a reduced rate for those signing up during this roll out phase. There is a small set up fee that include transfer of your input data that creates the basis for all subsequent data entires and the TTB reports.

Contact Richard Carey either rcarey@Tamanend.com
or by phone 717.475.7629