



Tamanend Wine Consulting

PRODUCTION SOFTWARE FOR WINEMAKERS

Wine Operations and Laboratory Analyses

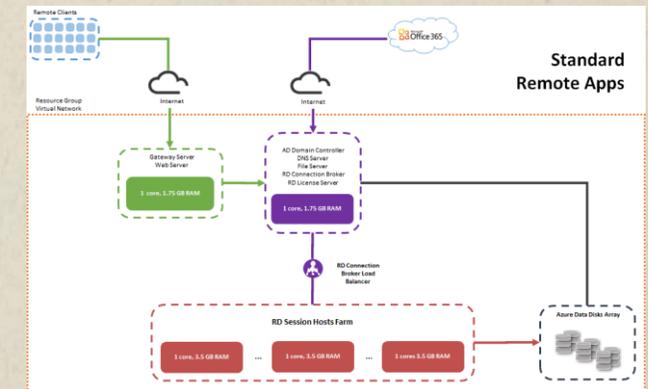
LOGIN PROCESS

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 time on subsequent logins, discussed later.

RD Web Access

Work Resources
RemoteApp and Desktop Connection

Help

Domain\user name:

Password:

Security ([show explanation](#))

This is a public or shared computer

This is a private computer

Warning: By selecting this option, you confirm that this computer complies with your organization's security policy.

To protect against unauthorized access, your RD Web Access session will automatically time out after a period of inactivity. If your session ends, refresh your browser and sign in again.

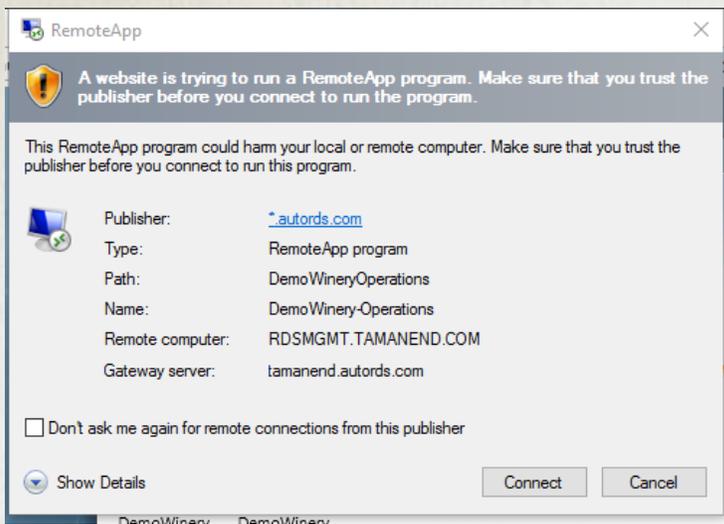
Windows Server 2016

Microsoft

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.

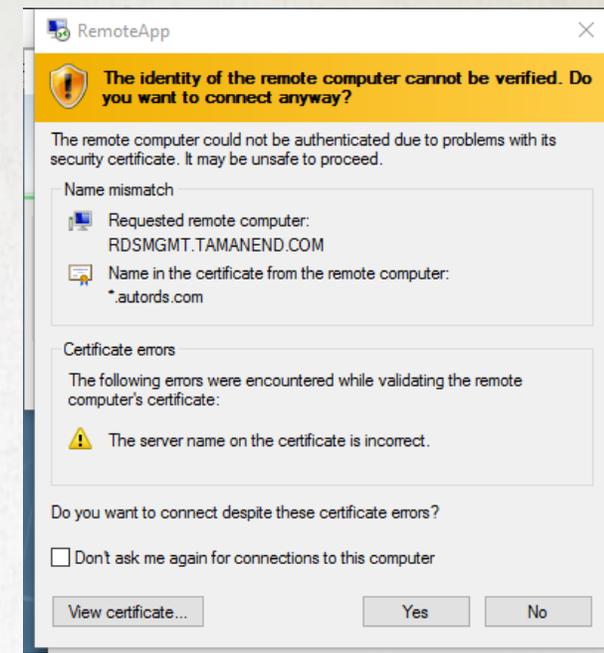
For your first login, click on the Operations App.

The screenshot displays the 'Work Resources' interface for RemoteApp and Desktop Connection. At the top right, there is a 'RD Web Access' icon. The main header area contains the text 'Work Resources' and 'RemoteApp and Desktop Connection'. Below this, there are navigation links: 'RemoteApp and Desktops' and 'Connect to a remote PC'. On the right side of the header, there are links for 'Help' and 'Sign out'. The main content area shows 'Current folder: /' with two application icons: 'DemoWinery-Analysis' and 'DemoWinery-Operations'. At the bottom of the interface, the text 'Windows Server 2016' is visible on the left and 'Microsoft' is on the right.



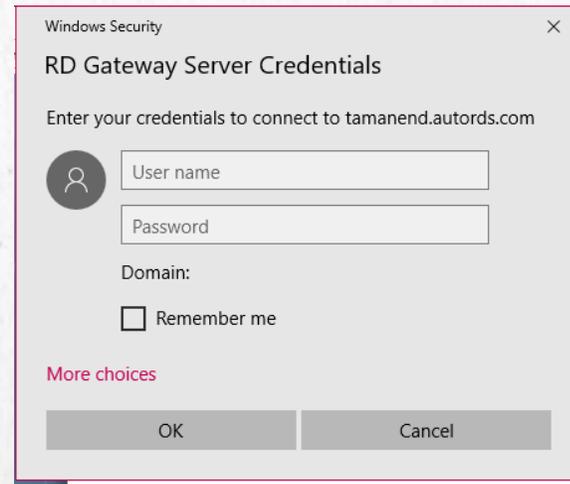
On your first login after selection the Operations App, you may see a sequence of other popups like these. They are perfectly safe to connect or allow to be selected or have access to your computer.

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



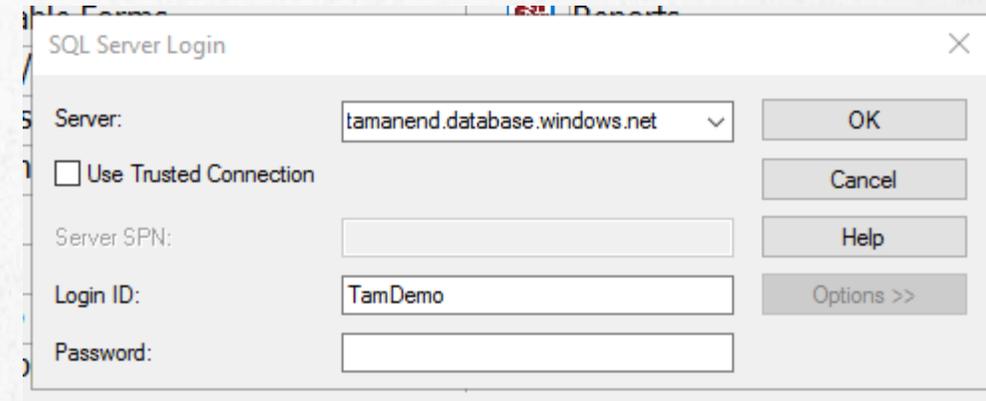


The final Login is to the SQL database. Enter your username and password. You will be prompted to log in when you click on any active form. Menu navigation items do not trigger your login.

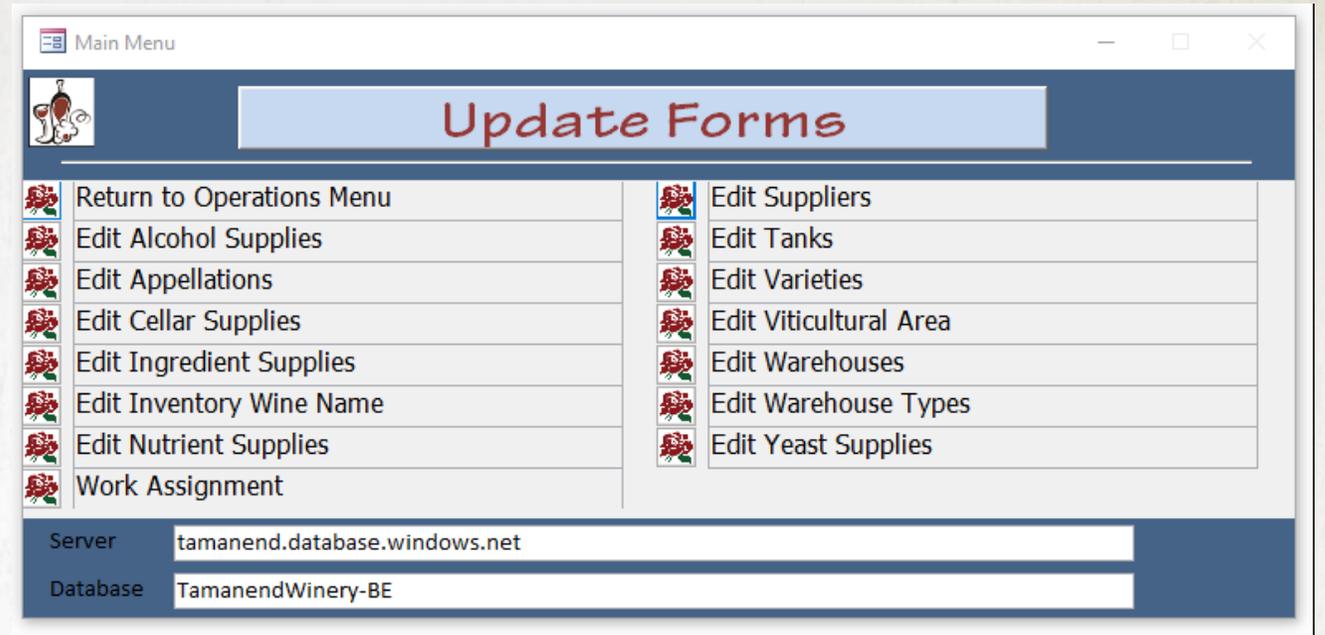
On subsequent logins these last two log ins are all that are required.
[cpub-DemoWineryAnalysis-RemoteApp_Collec-CmsRdsh.rdp](#)
[cpub-DemoWineryOperations-RemoteApp_Collec-CmsRdsh.rdp](#)

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.

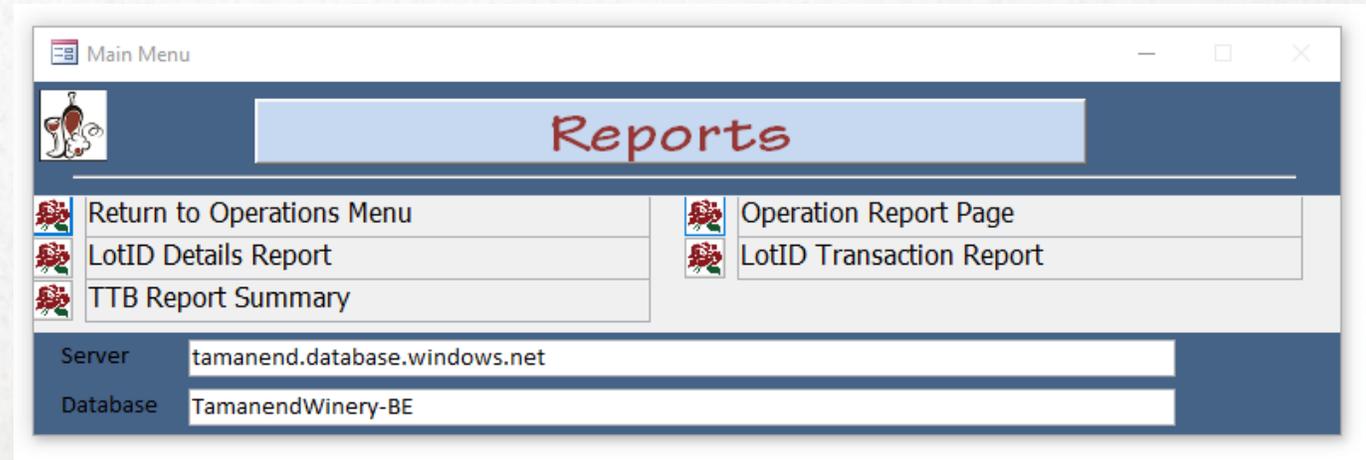
For now click on the Reports menu items



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.



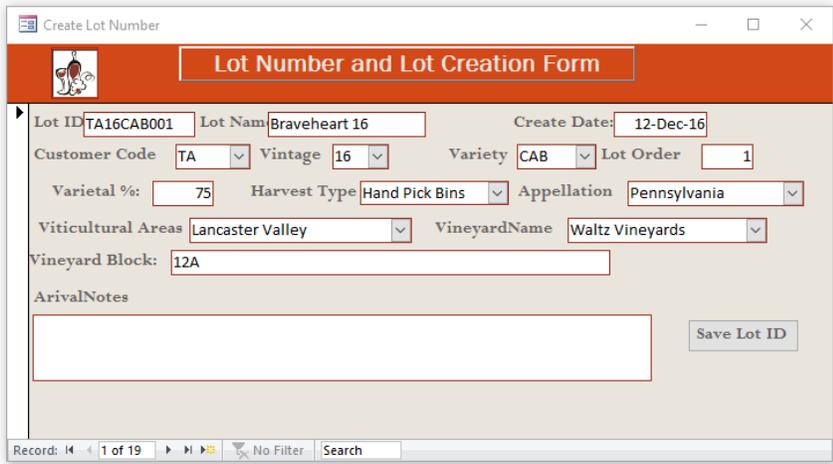
The reports allow retrieval of information from the database in an organized consolidated way. There are currently two types of organization, one by form type in the Operation Report Page and by LotID in the Lot Details and LotID Transaction Reports.



DATA COLLECTION REPORTS

KNOWING YOUR OUTPUT ORGANIZES YOUR INPUT

LotID – The Key to data integrity



The screenshot shows a web application window titled "Create Lot Number" with a sub-header "Lot Number and Lot Creation Form". The form contains the following fields and values:

- Lot ID: TA16CAB001
- Lot Name: Braveheart 16
- Create Date: 12-Dec-16
- Customer Code: TA
- Vintage: 16
- Variety: CAB
- Lot Order: 1
- Varietal %: 75
- Harvest Type: Hand Pick Bins
- Appellation: Pennsylvania
- Viticultural Areas: Lancaster Valley
- Vineyard Name: Waltz Vineyards
- Vineyard Block: 12A
- ArivalNotes: (empty text area)

A "Save Lot ID" button is located to the right of the ArivalNotes field. At the bottom of the window, there is a status bar showing "Record: 1 of 19", "No Filter", and a "Search" input field.

Customer Code

Vintage

Variety

Ordinal Sequence

Percent of Varietal

The screenshot shows a web application window titled "Create Lot Number". The main heading is "Lot Number and Lot Creation Form". The form contains the following fields and values:

- Lot ID: TA16CAB001
- Lot Name: Braveheart 16
- Create Date: 12-Dec-16
- Customer Code: TA
- Vintage: 16
- Variety: CAB
- Lot Order: 1
- Varietal %: 75
- Harvest Type: Hand Pick Bins
- Appellation: Pennsylvania
- Viticultural Areas: Lancaster Valley
- VineyardName: Waltz Vineyards
- Vineyard Block: 12A
- ArivalNotes: (empty text area)

Annotations with arrows point to the following fields:

- A brown arrow points to the Customer Code field.
- A blue arrow points to the Vintage field.
- A green arrow points to the Variety field.
- A yellow arrow points to the Lot Order field.
- A black arrow points to the Varietal % field.

At the bottom of the form, there is a "Save Lot ID" button and a status bar showing "Record: 1 of 19", "No Filter", and a "Search" field.

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.

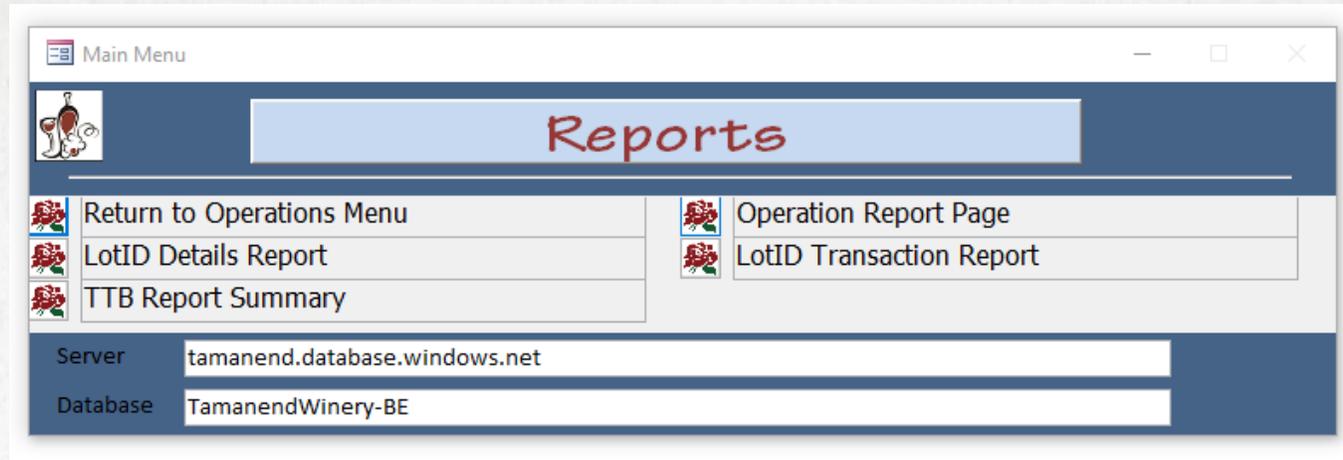
The Lot Name field allows the winery to distinguish these similar lot numbers. It is a free text field to provide your winery common name to any wine. This name does not have to be unique.

Record: 1 of 19

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

Lot	Date	Process	Action	Srce Tar
		Loss		PH400-10
Arneis 16	11/16/2016	Inventory	Inventory Receive from Bottling Line	
Arneis 16	2/3/2017	Cellar Process	Clean Tank	
Braveheart 16	2/1/2017	Dump	Transfer Bottled Inventory to Cellar	
Cab Franc 14	9/2/2016	Bottle	Bottle	
Cab Franc 14	9/2/2016	Blend	Blend	
Cab Franc 14	9/2/2016	Harvest	Crush Grapes or Fruit	
Cab Franc 14	9/3/2016	Harvest	Crush Grapes or Fruit	
Cab Franc 14	9/8/2016	Cellar Movement	Rack	SS015-11:
Cab Franc 14	9/10/2016	Cellar Process	Filter Wine	SJ020-11:
Cabernet 08	9/1/2016	Receive	Receive Bottled Inventory in Bond	
Cabernet 08	9/2/2016	Cellar Process	Additions	
Cabernet 08	9/14/2016	Inventory	Inventory Receive from Bottling Line	PH400-10
Cabernet 08	12/2/2016	Cellar Process	Filter Wine	
Cabernet 08	12/5/2016	Cellar Process	Filter Wine	
Cabernet 08	12/6/2016	Cellar Process	Cold Stabilize	
Gruner 14	2/1/2016	Bottle	Receive Bulk Wine in Bond	PH400-10
Gruner 14	9/1/2016	Harvest	Cellar Fermentation Data	
Gruner 14	9/7/2016	Ship	Ship bulk to Non PA Winery	
Hill Farm SAB 10		Bottle		
Hill Farm SAB 10	9/4/2016	Harvest	Crush Grapes or Fruit	
Hill Farm SAB 10	9/6/2016	Loss	Wine Loss	
Sample Blend	9/1/2016	Cellar Movement	Receive Blended Wine	
Sample Blend	9/1/2016	Dump	Transfer Bottled Inventory to Cellar	

LotID Transaction Report

LotID Filter

Lot ID Filter

Select limits for Lot ID

Cust Code Vintage Variety

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

LotID Transaction List

Lot ID Transaction List Form

Tamanend Wine Consulting

Lot ID TA14CAF001 Lot Name Cab Franc 14

Cust Code TA Vintage 14 Variety CAF

Varietal % 100 Harvest Type Machine Pick Bins

Viticultural Area Appellation

Vineyard Vineyard Block

ArrivalNotes

9/2/2016	Bottle	Bottle
9/2/2016	Blend	Blend
9/2/2016	Harvest	Crush Grapes or Fruit
9/3/2016	Harvest	Crush Grapes or Fruit
9/8/2016	Cellar Movement	Rack
9/10/2016	Cellar Process	Filter Wine
*		

Record: 1 of 6 No Filter Search

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.

The screenshot shows a web-based form titled "Bottling" for "Tamanend Wine Consulting". The form contains several fields and dropdown menus:

- Lot Name: Chardonnay 15
- Bottling Date: 2/15/2017
- Lot ID: HR15CHR001
- Action Code: Bottle
- Wine Name: Cold Soil White
- Destination Tank: BT400-000
- Units/CS: 12 Btl
- Cases Bottled: 386
- Bubble Point Pass:
- Start Volume: 3505
- Volume/Pkg: 0.75 L
- Label: None
- End Volume: 13
- Closure: Cork Natural
- Btl or Pack Style: Glass 750 W65 Flint F
- Bottled Vol: 3474
- Capsule: Capsule Tin
- Sorbate ppm:
- Velcorin ml/HL: 16
- Recovered/Loss: 18

At the bottom right, there are checkboxes for "Recovered" and "Loss", and a "Delete Record" button. The bottom of the form shows a record navigation bar with "Record: 1 of 4" and a "Filtered" status.

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.

Receive Fruit and Wine

Receiving Fruit and Wine

Tamanend Wine Consulting

Receive Date: 9/7/2016 Action: Receive Grapes

Lot ID: HR16SEY001 Received From: Allegro Vineyards

Lot Name: 16 Seyval Hill Field

Materials Received

Grapes Wine Grapes Grape Juice Grape Concentrate Other

Fruit Wine Fruit Fruit Juice Fruit Concentrate

Destination Tank/Barrel	Initial Amount	Transferred Amount	Final Amount
PH400-104	552	4665	5212

Tank Unit of Measure: L

ReceiveNotes Delete Record

Record: 1 of 10 Filtered Search

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.

Cellar Processing
Cellar Processing

Tamanend Wine Consulting

Action:

Lot ID:

Source Tank:

Cellar Process Date:

Lot Name:

Destination Tank:

Initial Amount: Transferred Amount: Final Amount:

Tank Unit of Measure:

Start Vol:

End Vol:

Gain/Loss:

Materials Used in Cellar Processes

Material Used	Amount	Unit	Notes
<input type="text" value="Filter 40 cm"/>	39.00	Ea	Beco 550
*			

Record: 1 of 1

No Filter

Search

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.

Cellar Wine Movements

Tamanend Wine Consulting

Cellar Movement Date: 2/10/2017
 Source Tank: PH400-100
 Initial Ammount: 4999
 Action: Move for Blending
 Lot Name: Braveheart 16
 Lot ID: HR16CAB001

Start Vol: 5002
 Amount Transferred: 2348
 End Vol: 4998
 Gain/Loss: -4

Dest Tank	Volume	Units	Lot ID
PH400-105	2650	L	HR16CAB001
PH400-106	2348	L	HR16CAB001
*			

Record: 1 of 2 | No Filter | Search

Notes

Delete Record

Record: 1 of 4 | Filtered | Search

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.

Blending
Blending

Tamanend Wine Consulting

Action Code:

New Lot Name:

New Lot ID:

Destination Tank:

Notes:

Date:

New Lot ID:

Destination Tank:

New Lot Start Vol:

Incremental Lot Vol:

Varietal New %:

New Final Volume:

New LotID	Component Lot	Source Tank	%	Volume	Units
▶ HR15SAB004	HR15SAB001	SS020-115	52.3	2044 L	▼
1					
HR15SAB004	HR15SAB001	SS015-112	36.6	1430 L	▼
HR15SAB004	HR15SEY001	SJ015-114	11.1	436 L	▼
*	▼	▼	▼	▼	▼

Record: 1 of 3

No Filter

Search

Delete Record

Record: 1 of 2 Filtered Search

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.

The screenshot shows the 'Harvest' software interface for 'Tamanend Wine Consulting'. The main form includes the following fields:

- Date: 12/2/2016
- Action: Crush Grapes or Fruit
- Source Tank: P010-101
- Lot Name: Braveheart 16
- Destination Tank: P010-102
- LotID: HR16CAB001
- Initial Amount: 289
- Amount Change: 1569
- Final Amount: 1858
- Harvest Brix: 23.4
- Harvest Fruit Temp: 18.2
- Tank Unit of Measure: Kg

Below the form are four log sections, each with a table and a 'Record' control:

- Fermentation Log**: Table with columns: Additions, Amount, Units, Temp C, Brix, Pump On, Notes. Row 1: Ascorbic Acid, 5 g, 14.1, 23.4, 3.
- Nutrient Additions**: Table with columns: Nutrient, Amount, Units, Notes. Row 1: DAP, 5 g/HL.
- Yeast Addition**: Table with columns: Yeast, Amount, Units, Notes. Row 1: D254, 20 g/HL.
- Amendment Additions**: Table with columns: Amendment, Amount, Units, Notes. Row 1: Elevage, 6 g/HL.

At the bottom right, there is a red button labeled 'Delete this Record'.

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.

Dumping Wine

Dump

Tamanend Wine Consulting

Date: 2/14/2017
 Action: Transfer Bottled Inventory t
 Source Dump: Bottling Return
 Destination Tank: P010-102
 Amount Change: 13.5

Lot Name: Braveheart 16
 Lot ID: HR16CAB001
 WineName: West Shore Red
 Cases Returned: 1.5
 Final Volume Dumped: 12.5

DumpNotes

Delete Record

Record: 1 of 3 Filtered Search

Losses

Wine Losses

Tamanend Wine Consulting

Date: 12/5/2016
 Action: Wine Loss
 Lot Name: CSW16
 Lot ID: HR15BWW001
 Tank: P010-104

Loss Material Type

- Wine < 14% Alc
- Wine > 14% Alc
- Grapes
- Fruit
- Grape Juice
- Fruit Juice
- Grape Concentrate
- Fruit Concentrate

Initial Amount: 957
 Lost Amount: 125
 Final Amount: 832

Tank Unit of Measure: Kg

DumpNotes: Rot made unmerchantable

Delete Record

Record: 1 of 2 Filtered Search

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.

The screenshot shows a software application window titled "Inventory to Warehouse" with a dark blue header bar. Below the header, there is a logo of a wine bottle and a title bar that reads "Case Goods Transfer to Inventory". The main content area is titled "Tamanend Wine Consulting" and contains several input fields and dropdown menus. A "Date" field is set to "2/6/2017". A "Packaging Type" dropdown menu is open, showing options: "Bottle 750 ML", "Bottle 375 ML", "Bag 1.5L", "Bag 3.0L", "Bag 18L", and "Other". Other fields include "Lot Name" (Red Blend 24), "Lot ID" (HRNVBRW001), "Inventory Name" (West Shore Red), "Action" (Inventory Receive from Bottling Line), "Cases Delivered" (1034), "Bond Transfer" (checked), and "ShipNotes" (empty). Below this section is a red header bar that reads "Inventory Receipt from Bottling". Underneath, there are fields for "Received From" (Main Winery), "Wine Name" (West Shore Red), "Date Received" (2/7/2017), "Transfer to" (Warehouse 1), and "Cases Received" (1034). At the bottom, there are two record navigation bars: "Record: 1 of 1" and "Record: 1 of 2", both with "No Filter" and "Search" options.

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.

Casegoods Shipping

Warehouse Wine Ship

Tamanend Wine Consulting

Shipping Method: Commercial Carrier Palletized
 Private Carrier Palletized
 Hand Load Cases

Shipper: Central Freight
Ship Date: 2/3/2017

Consignee: NDC Wines and Spirits
Bond:

ShipNotes:

Shipped Items Detail

Quantity	Item Shipped	Warehouse
25	15 Sauvignon Blanc	Warehouse 1
30	Cold Soil White	Warehouse 1
48	14 Farm Hill Cab	Warehouse 1
120	West Shore Red	Main Winery
120	East Shore White	Main Winery
*		

Record: 3 of 5 | No Filter | Search

Record: 2 of 2 | No Filter | Search

Delete this Record

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.

The screenshot shows a software window titled "frmBulkWineShip" with a dark blue header bar containing a wine glass icon and the text "Bulk Wine Shipping". Below the header, the record title "Tamanend Wine Consultin" is displayed. The form contains the following fields and controls:

- Date:** 12/4/2016
- Shipping Container:** A dropdown menu with three options: Owner Tanks, Winery Tanks, and Tanker Truck.
- Bond:** A checked checkbox.
- Lot Name:** Sauvignon BI Fox Hill
- Lot ID:** HR15SAB001
- Action:** Ship bulk to Non PA Winery
- Source Tank:** PH400-106
- Initial Amount:** 2005
- Shipped Amount:** 1856
- Final Amount:** 147
- Tank Unit of Measure:** L
- Shipper:** Old Dominion Freigh
- Consignee:** Tamanend Winery- P
- ShipNotes:** An empty text area.
- Delete Record:** A red button.

At the bottom of the window, a status bar shows "Record: 1 of 2", a "Filtered" indicator, and a search field.

Update Appellations

Appellation List

Appellation	Delete Record
---	Delete Record
Alameda County	Delete Record
Amador County	Delete Record
Amarone	Delete Record
American	Delete Record
Arizona	Delete Record
Beaune	Delete Record
Bucks County	Delete Record
California	Delete Record
Chianti	Delete Record
Coastal	Delete Record
Colorado	Delete Record
Columbia Valley	Delete Record
Cotes de Beaune	Delete Record
El Dorado County	Delete Record
Florida	Delete Record
Georgia	Delete Record
Gevrey-Chambertin	Delete Record
Indiana	Delete Record
Iowa	Delete Record
Lake County	Delete Record

Record: 1 No Filter Search

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

Tank List

TankCode	Tank Type	Tank Capacit	Bottom Hear	Top Head Vc	Vertical Heig	Tank Volum
P010-100	Flex Tank	1135	0	0	110	
P010-101	FlexTank	1135	0	0	110	
PH400-100	Phantom	40000	500	500	39	
PH400-101	Phantom	40000	500	500	39	
PH400-102	Phantom	40000	500	500	39	
PH400-103	Phantom	40000	500	500	39	
PH400-104	Phantom	40000	500	500	39	
PH400-105	Phantom	40000	500	500	39	
PH400-106	Phantom	40000	500	500	39	
PH400-107	Phantom	40000	500	500	39	
PH400-108	Phantom	40000	500	500	39	
PH400-109	Phantom	40000	500	500	39	
PH400-110	Phantom	40000	500	500	39	
SJ015-114	SS Non Jacket	1500	126	135	132	
SJ020-117	SS Jacketed	2044	356	156	143	
SJ020-118	SS Jacketed	2044	356	156	143	
SS010-119	SS Variable	1000	0	0	143	
SS010-120	SS Variable	1000	0	0	143	
SS015-112	SS Non Jacket	1500	126	135	132	
SS015-113	SS Non Jacket	1500	126	135	132	

Tank List

TankCode	TankType	Tank Volume	Unit of Measure	Volume/Unit of Measure
P010-100	Flex Tank			10.3

Tank Capacity	Bottom Head Volume	Top Head Volume	Date Acquired
1135	0	0	1/1/2016

Vertical Height	Tank Size Unit of Measure	Delete Record
110		Delete Record

Record: 1 of 20 No Filter Search

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.

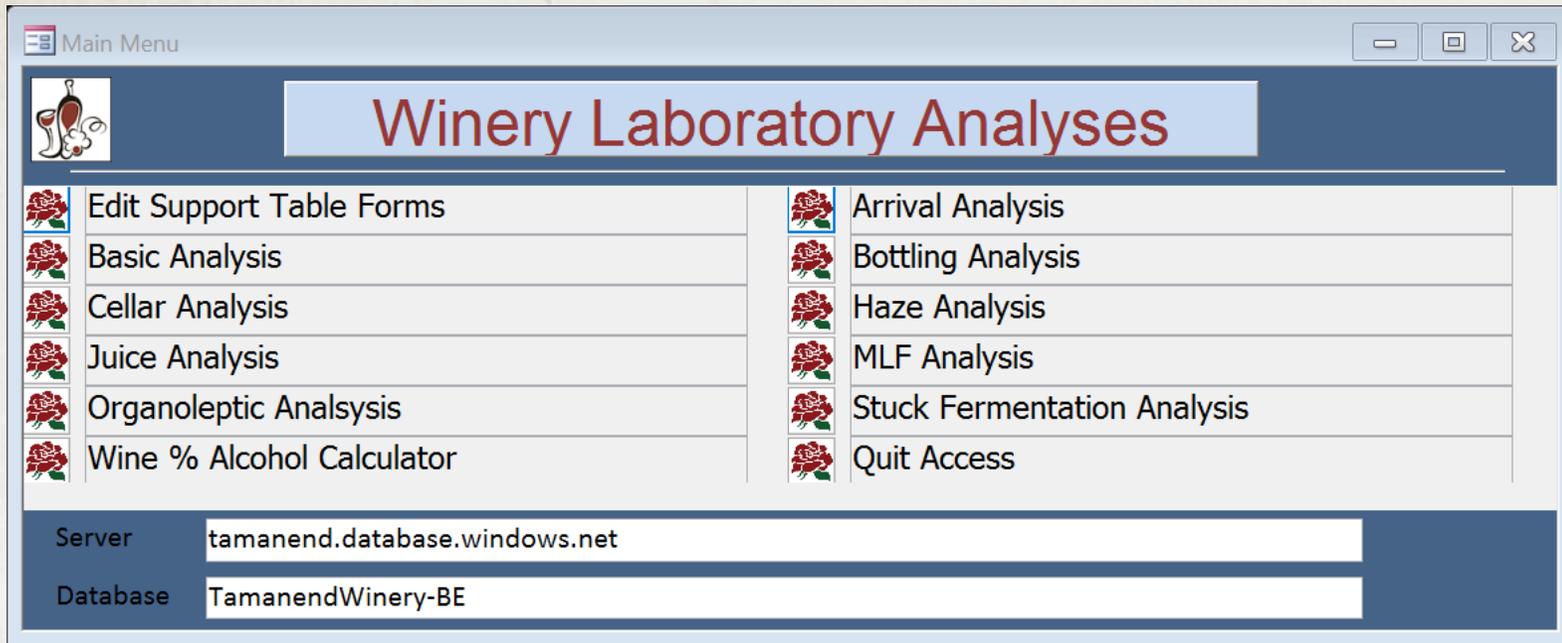
The screenshot shows a software window titled "frmReportWhatDate" with a standard Windows title bar (minimize, maximize, close). The interface is organized as follows:

- Header:** A logo of a wine bottle and glass is on the left. To its right are two date input fields: "Enter Start Date:" and "Enter End Date:", each with a calendar icon.
- Report Grid:** A grid of 12 report categories, each with three buttons: "Open [Report Name]", "[Report Name] Print Preview Report", and "Print Report".
 - Row 1:** Bottling (pink), Cellar Move (blue), Cellar Process (green), Blend (pink).
 - Row 2:** Harvest (blue), Receive (green), Dump (pink), Loss (blue).
 - Row 3:** Ship (pink), Inventory Addition (blue), Bulk Wine (green).
- Footer:** A status bar with "Record: 1 of 1", navigation arrows, "No Filter", and a "Search" input field.

THE MENU

NAVIGATING 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.

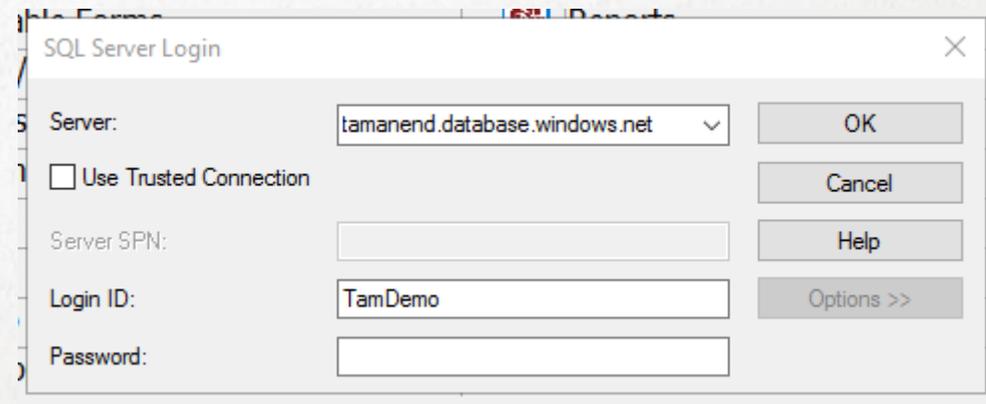
On subsequent logins these last two log ins are all that are required.

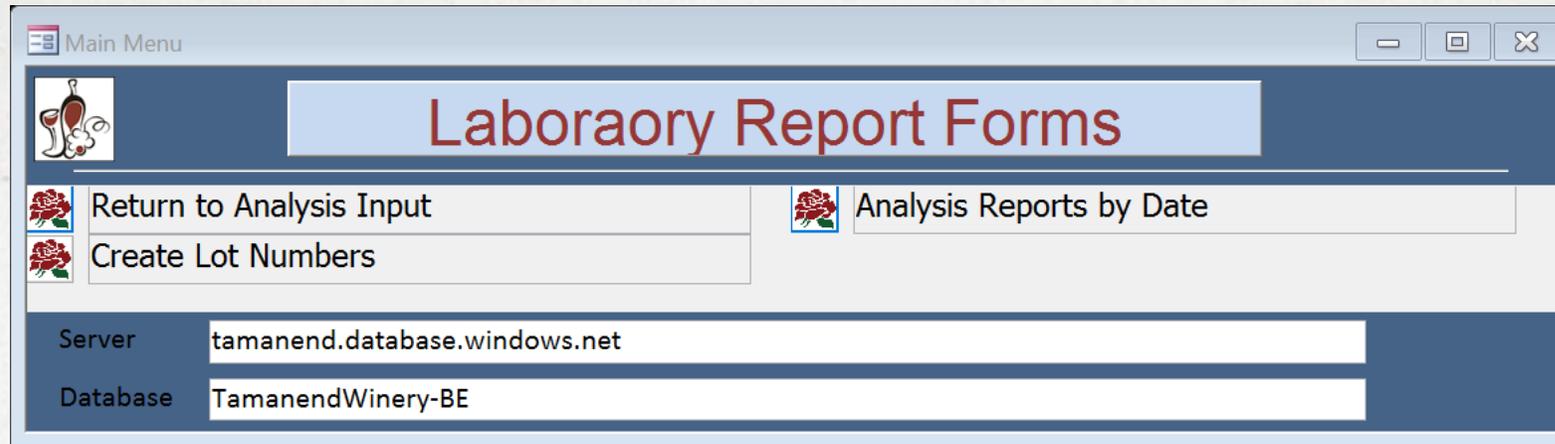
[cpub-DemoWineryAnalysis-RemoteApp_Collec-CmsRdsh.rdp](#)

[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 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.

The screenshot shows a software application window titled "frmReportsWhatDates". At the top, there are two input fields labeled "Enter Start Date:" and "Enter End Date:". Below these is a grid of report buttons organized into three rows and four columns. Each button is labeled with a report name and its corresponding preview and print options. The status bar at the bottom indicates "Record: 1 of 1", "No Filter", and a search field.

Report Name	Preview Report	Print Report
Open Arrival Report	Arrival Print Preview Report	Print Report
Open Basic Report	Basic Preview Report	Print Report
Open Bottle Report	Bottling Print Preview Report	Print Report
Open TA_pH Report	TA_pH Print Preview Report	Print Report
Open Cellar Report	Cellar Print Preview Report	Print Report
Open MLF Report	MLF Print Preview Report	Print Report
Open Juice Report	Juice Print Preview Report	Print Report
Open Haze Report	Haze Print Preview Report	Print Report
Open Organoleptic Report	Organoleptic Print Preview Report	Print Report
Open Stuck Ferm. Report	Stuck Ferm. Print Preview Report	Print Report
Open SO2 Report	SO2 Print Preview Report	Print Report

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.

The screenshot shows a web application window titled "Arrival Analysis". The main header is green with a logo of a wine bottle and the text "Arrival Analysis". Below the header, the form is titled "Tamanend Wine Consulting".

The form contains the following fields and data:

- Assigned To:** Richard (dropdown menu)
- ActionDate:** 2016-Sep-06
- Date Due:** (empty)
- Completed Date:** (empty)
- Lot ID:** TA13BRW002 (dropdown menu)
- Tank/Tote:** SS015-112 (dropdown menu)
- pH:** 3.2
- Alcohol:** 13.5 % by Vol
- Free SO2:** 42.3 ppm
- Total SO2:** 158 ppm
- Acetic Acid:** 0.25 g/L
- Total Acidity:** 7.7 g/L
- Glucose Fructose:** 0.1 g/L
- Malic Acid:** 0.035 g/L
- Heat Stability:** Yes
- Cold Stability:** Yes
- Yeast Culture:** Neg
- Mold Culture:** Neg
- Bacteria Culture:** +2
- Micro Analysis:** Pass
- Sensory:** (empty text area)
- Recommendation:** (empty text area)
- Delete this Analysis Record:** (red button)

At the bottom, there is a navigation bar with "Record: 1 of 1" and "No Filter" selected, and a search box. Below that, it shows "Record: 1 of 6" and "Filtered" selected, with another search box.

Enter analytical results in the provided fields and 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.

The screenshot displays the 'Basic Wine Chemistry' software interface. At the top, the window title is 'Basic Wine Chemistry'. Below the title bar, there is a logo of a wine glass and a large header 'Basic Wine Chemistry'. The main content area is titled 'Tamanend Wine Consulting'. It features several input fields and buttons for data entry and management. The data shown includes:

Assigned To	ActionDate:	Date Due:	Completed Date:
Richard	2017-Feb-08		

Lot ID
TA16CAB001

Tank/Tote	pH	Total Acidity	Alcohol	Acetic Acid
SJ015-114	3.56	6.7 g/L	13.8 % by Vol	0.4 g/L

Free SO2	Total SO2	Glucose Fructose	Malic Acid	Heat Stability	Cold Stability
46 ppm	164 ppm	0.35 g/L	0.056 g/L	Pass	Pass

Below the data fields, there is a 'Notes:' section with a large empty text area and a 'Delete this Analysis Record' button.

At the bottom, there are two record navigation bars. The top one shows 'Record: 1 of 1' and 'No Filter'. The bottom one shows 'Record: 1 of 16' and 'Filtered'.

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.

The screenshot shows a software window titled "Bottling Analysis" with a sub-header "Tamanend Wine Consulting". The interface includes several data entry fields and a list of analysis categories on the right. At the bottom, there are navigation controls for a list of records.

Assigned To	ActionDate:	Date Due:	Completed Date:
Richard	2016-Sep-06		

Lot ID	Tank/Tote	Microscopic
TA08CAB001	SJ015-114	Few

pH	Total Acidity	Free SO2	Total SO2	Acetobacter
3.6	6.3 g/L	38 ppm	135 ppm	Neg

Alcohol	Malic Acid	Acetic Acid	Pediococcus
13.2 % by Vol	0.035 g/L	0.08 g/L	Neg

Glucose Fructose	Cold Stability	Heat Stability	Yeast Culture
0.09 g/L	Yes	Yes	Few

Brettanomycese
1

Notes: [Empty text area]

Delete this Analysis Record

Record: 1 of 5 | No Filter | Search

Record: 1 of 5 | Filtered | Search

Routine Cellar Analysis are listed here.

The screenshot displays a software window titled "Cellar Status" with a dark blue header. Below the header, the company name "Tamanend Wine Consulting" is centered. The interface includes several input fields and buttons for data entry and management. The analysis data is presented in a structured layout with labels and values.

Cellar Status

Tamanend Wine Consulting

Assigned To: Richard
ActionDate: 2016-Sep-12
Date Due:
Completed Date:

Lot ID: TA14CAF001
Tank/Tote: SJ020-118

pH	Free SO2	Total SO2	Total Acidity	Malic Acid	Acetic Acid
3.7	23 ppm	125 ppm	5.98 g/L	0.25 g/L	0.05 g/L

Notes:

[Delete this Analysis Record](#)

Record: 1 of 2 | No Filter | Search

Record: 1 of 4 | Filtered | Search

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.

The screenshot shows a software window titled "Haze/Sediment Analysis". The interface includes a header with a logo and the title. Below the header, there are several input fields for user and date information. The main section contains a grid of test results for various parameters. At the bottom, there are navigation and filtering controls.

Assigned To	ActionDate:	Date Due:	Completed Date:
Richard	2017-Jan-04		

Lot ID	Tank/Tote
TA16CAB001	PH400-101

pH	Total Acidity	Free SO2	Total SO2	Alcohol	Acetic Acid
3.68	6.1 g/L	48 ppm	139 ppm	14.1 % by Vo	0.12 g/L

Malic Acid	Glucose Fructose	Heat Stability	Cold Stability
0.068 g/L	0.35 g/L	Pass	Pass

Yeast Culture	Mold Culture	Bacteria Culture	Micro Analysis
Neg	Neg	Positive ML	--

Sensory:

Recommendation:

[Delete this Analysis Record](#)

Record: 1 of 1 | No Filter | Search

Record: 1 of 4 | Filtered | Search

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

The screenshot shows a software window titled "Juice Analysis" with a purple header. The main content area is titled "Tamanend Wine Consulting" and contains a data entry form. The form includes fields for "Assigned To" (Richard), "ActionDate" (2016-Sep-13), "Date Due", and "Completed Date". Below these are dropdown menus for "Lot ID" (TA14TRM001) and "Tank/Tote" (SJ015-114). A table of test results is displayed with columns for pH, Malic Acid, Total Acidity, Brix, YAN, PANOPA, and Ammonia. Below the table are fields for "Organic Acid Profile" (High Tartaric ratio), "Nutrient Status" (Good), and "Notes". A red button labeled "Delete this Analysis Record" is located at the bottom left of the form. The bottom of the window features a navigation bar with record counts and filter options.

pH	Malic Acid	Total Acidity	Brix	YAN	PANOPA	Ammonia
3.7	3.8 g/L	7.9 g/L	22.3	245 ppm	256 ppm	180 ppm

Organic Acid Profile: High Tartaric ratio
Nutrient Status: Good
Notes: [Empty text area]

Record: 1 of 2 | No Filter | Search
Record: 1 of 3 | Filtered | Search

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.

Malolactic Analysis

Tamanend Wine Consulting

Assigned To: Richard
ActionDate: 2015-Nov-10
Date Due:
Completed Date:

Lot ID: TA14CAF001
Tank/Tote:

pH: 3.6
Free SO2: 8 ppm
Total SO2: 35 ppm
Alcohol: % by Vol
Malic Acid: 1.5 g/L

Micro Analysis: Many
Yeast Culture: Neg
Bacteria Culture: ML +++

Notes:

Delete this Analysis Record

Record: 1 of 4 No Filter Search
Record: 2 of 2 Filtered Search

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.

The screenshot shows a software window titled "Organoleptic Analysis" with a wine glass icon. The main header is "Organoleptic Analysis" and the sub-header is "Tamanend Wine Consulting".

Assigned To: Richard (dropdown)
ActionDate: 2014-Sep-07
Date Due: (empty)
Completed Date: (empty)

Lot ID: TA12CHM001 (dropdown) | **Tank/Tote:** SS015-113 (dropdown)

pH 3.56	Total Acidity 6.8 g/L	Free SO2 38 ppm	Alcohol 12.9 % by Vol	Acetic Acid 0.225 g/L
Glucose Fructose 0.225 g/L		Total SO2 145 ppm	Malic Acid 0.036 g/L	Microscopic Positive Bacteria

Sensory: Nose not as fruity, tending toward Reduction

Notes: Wine needs racking and aeration

Delete this Analysis Record (button)

Record: 1 of 3 | No Filter | Search

Record: 4 of 4 | Filtered | Search

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

Stuck/Sluggish Fermentation Analysis

Tamanend Wine Consulting

Assigned To	ActionDate	Date Due:	Completed Date
Richard	2014-Sep-21		

Lot ID: TA14TRM001 Tank/Tote: SS015-112

pH	Total Acidity	Alcohol	Free SO2	Total SO2	Acetic Acid
3.5	5.6 g/L	% by Vol	56 ppm	116 ppm	0.42 g/L

Glucose Fructose	PANOPA	Microscopic
5.6 g/L	182 ppm	

Sensory: Lost fruit in nose. Acetobacter from rot caused Acetic Acid in grapes. Low nitrogen. Boost to avoid stuck fermentation

Delete this Analysis Record

Record: 1 of 4 No Filter Search

Record: 1 of 2 Filtered Search

This is an analytical tool for calculating 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.

frmWaterWineBP

Tamanend Wine Consulting

Selection

Water Boiling Point	100.02
Wine Boiling Point	90.42

Update Results

Results

Water Boiling Point	100.02
Wine Boiling Point	90.42
Your Wine Alcohol %	13.963

An example of a Free and Total SO₂ Report.

frmReportsWhatDates

Enter Start Date:

Enter End Date:

<p>Open Arrival Report</p> <p>Arrival Print Preview Report</p> <p>Print Report</p>	<p>Open Basic Report</p> <p>Basic Preview Report</p> <p>Print Report</p>	<p>Open Bottle Report</p> <p>Bottling Print Preview Report</p> <p>Print Report</p>	<p>Open TA_pH Report</p> <p>TA_pH Print Preview Report</p> <p>Print Report</p>
<p>Open Cellar Report</p> <p>Cellar Print Preview Report</p> <p>Print Report</p>	<p>Open MLF Report</p> <p>MLF Print Preview Report</p> <p>Print Report</p>	<p>Open Juice Report</p> <p>Juice Print Preview Report</p> <p>Print Report</p>	<p>Open Haze Report</p> <p>Haze Print Preview Report</p> <p>Print Report</p>
<p>Open Organoleptic Report</p> <p>Organoleptic Print Preview Report</p> <p>Print Report</p>	<p>Open Stuck Ferm. Report</p> <p>Stuck Ferm. Print Preview Report</p> <p>Print Report</p>	<p>Open SO2 Report</p> <p>SO2 Print Preview Report</p> <p>Print Report</p>	

Record: 1 of 1

Free and Total SO2 Report

Total Acidity/pH Report

2016 Dec Tamand Wine Consulting

Assigned To: Richard

ActionDate: 2016-Dec-02 Lot ID: 1

Tank Code: F104 Lot Name: Cabernet 16

Notes:

Total Acidity: 5.8 g/L SO2 low Target 34 ppm Needs 0.0868 g KMBS/L

pH: 3.65

2016 Sep Tamand Wine Consulting

Assigned To: Margaret

ActionDate: 2016-Sep-01 Lot ID: 1

Tank Code: F102 Lot Name: Cab Franc 16

Notes:

Total Acidity: g/L

pH: 3.4

Assigned To: Richard

ActionDate: 2016-Sep-01 Lot ID: 1

Tank Code: P 1112 Lot Name: Cabernet 16

Notes: Test

Total Acidity: 5.5 g/L

pH: 3.2

2016 Jul Tamand Wine Consulting

Assigned To: Richard

ActionDate: 2016-Jul-20 Lot ID: 1

Tank Code: P 1116 Lot Name: Sample Blend

Notes:

Total Acidity: g/L

pH: 3.4

Wednesday, January 18, 2017 Page 1 of 2

An example of a Basic Wine Chemistry Report.

frmReportsWhatDates

Enter Start Date:

Enter End Date:

Open Arrival Report	Open Basic Report	Open Bottle Report	Open TA_pH Report
Arrival Print Preview Report	Basic Preview Report	Bottling Print Preview Report	TA_pH Print Preview Report
Print Report	Print Report	Print Report	Print Report
Open Cellar Report	Open MLF Report	Open Juice Report	Open Haze Report
Cellar Print Preview Report	MLF Print Preview Report	Juice Print Preview Report	Haze Print Preview Report
Print Report	Print Report	Print Report	Print Report
Open Organoleptic Report	Open Stuck Ferm. Report	Open SO2 Report	
Organoleptic Print Preview Report	Stuck Ferm. Print Preview Report	SO2 Print Preview Report	
Print Report	Print Report	Print Report	

Record: 1 of 1 | No Filter | Search

Basic Wine Chemistry Report

Analysis Date by Month: January 2017

Basic Wine Chemistry Analysis Report

Lot ID: HV16CHM001 Tank Code: K60 003

ActionDate: 1/2/2017

pH:	Free SO2: ppm	TotalSO2: ppm	Alcohol: %byvol	Total Acidity: g/L
Malic Acid: ppm	Acetic Acid Enzymatic: g/L	Cold Stability: Yes	Heat Stability: Yes	Glucose + Fructose: g/L

Notes:

Lot ID: SV16CAF001 Tank Code:

ActionDate: 1/10/2017

pH:	Free SO2: ppm	TotalSO2: ppm	Alcohol: %byvol	Total Acidity: g/L
Malic Acid: 35 ppm	Acetic Acid Enzymatic: g/L	Cold Stability:	Heat Stability:	Glucose + Fructose: g/L

Notes:

Lot ID: SV16PVD001 Tank Code:

ActionDate: 1/10/2017

pH:	Free SO2: ppm	TotalSO2: ppm	Alcohol: %byvol	Total Acidity: g/L
Malic Acid: 62 ppm	Acetic Acid Enzymatic: g/L	Cold Stability:	Heat Stability:	Glucose + Fructose: g/L

Notes:

Page 1 of 4

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, SO₂ 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

