



Tamanend Wine Consulting

PRODUCTION SOFTWARE FOR WINEMAKERS

Wine Operations and Laboratory Analyses

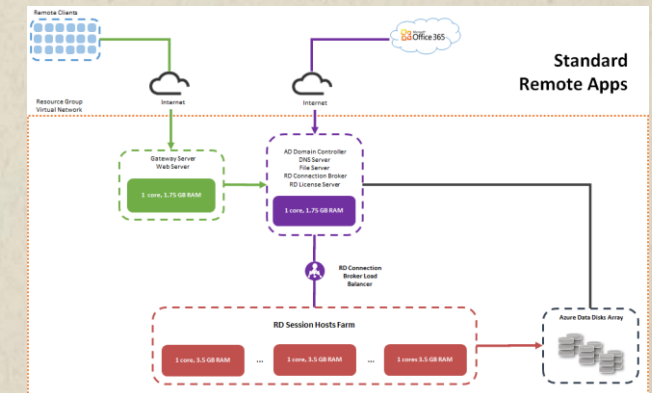
LOGIN PROCESS

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.

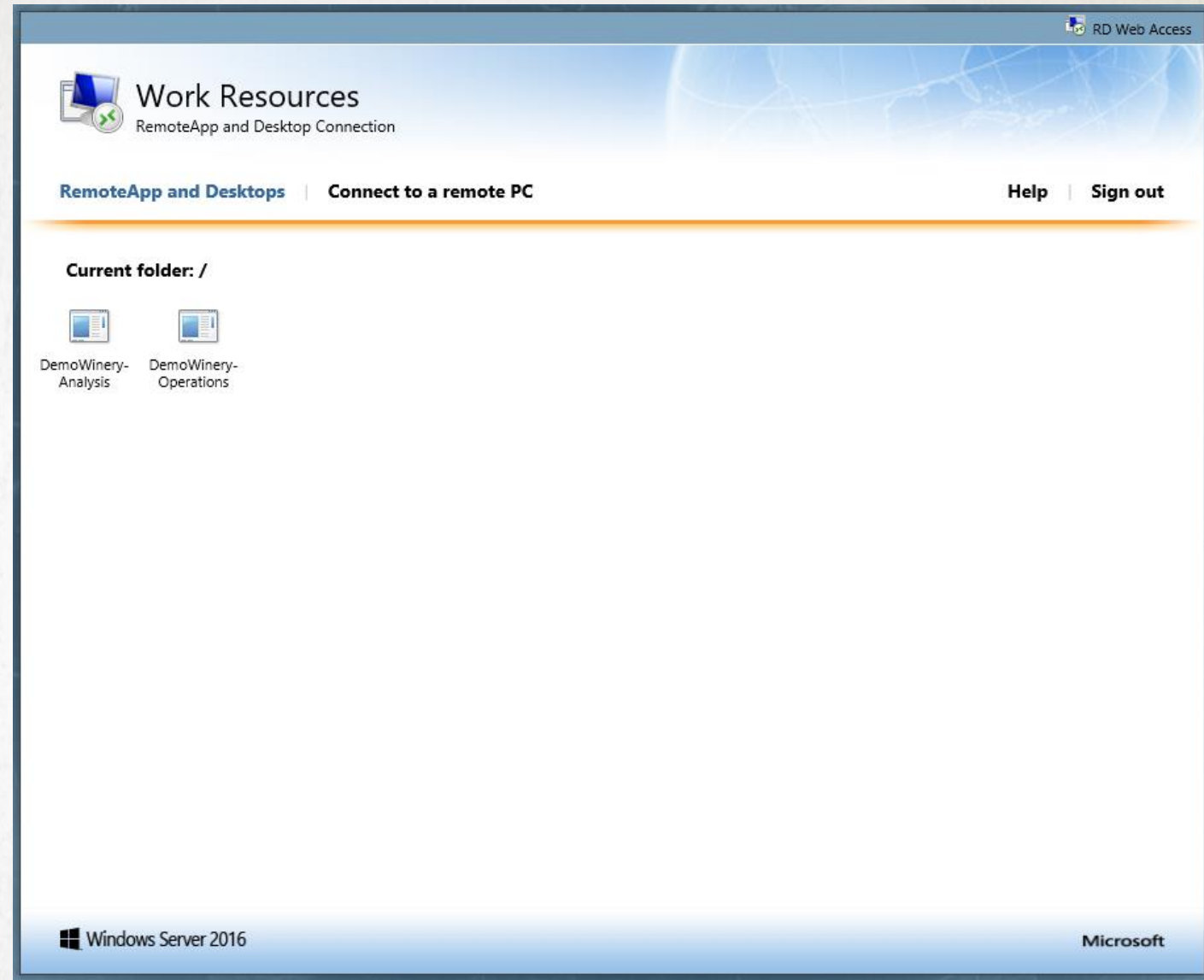
To protect against unauthorized access, your RD Web Access session will automatically time out after a period of inactivity. If your session ends, refresh your browser and sign in again.

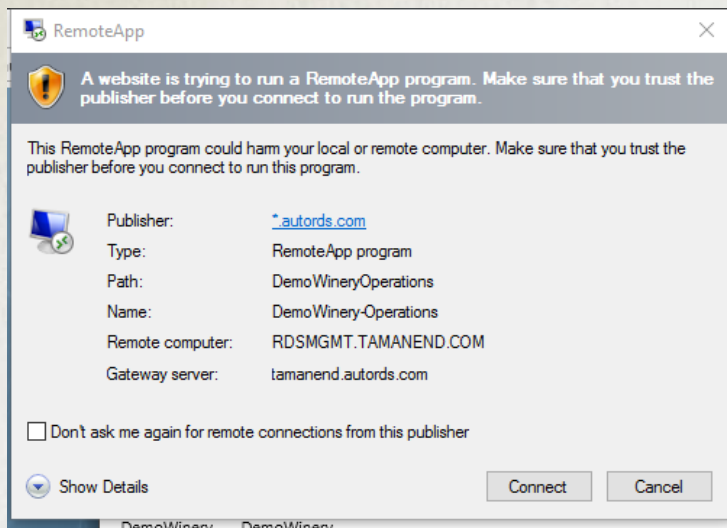
Windows Server 2016

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.

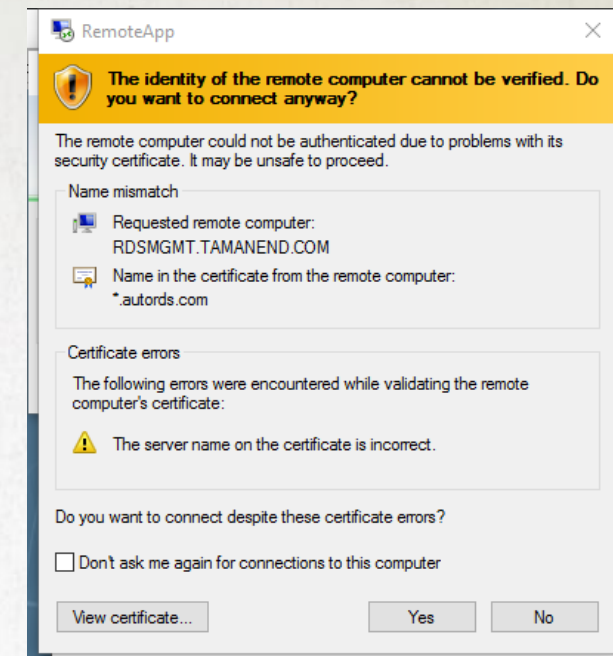
For your first login, click on the Operations App.





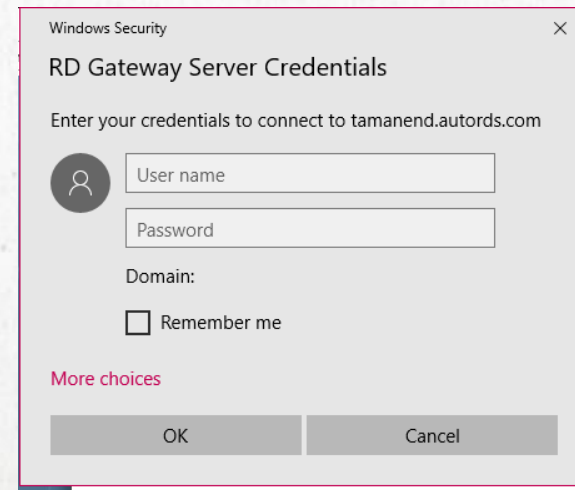
On your first login after selection the Operations App, you may see a sequence of other popups like these. They are perfectly safe to connect or allow to be selected or have access to your computer.

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



Winery Daily Operations	
Edit Support Table Forms	Reports
Receiving Wine/Grapes	Dumping Wine
Cellar Processes	Losses
Cellar Movement	Convert Bulk to Bottle
Blending	Casegoods Shipping
Bottling	Bulk Wine Shipping
Harvest	Quit Access
Create New Lot Number	

Server:

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

SQL Server Login

Server:

☐ Use Trusted Connection

Server SPN:

Login ID:

Password:

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 screenshot shows a software window titled "Main Menu" with a "Update Forms" header. It contains two columns of menu items, each preceded by a small icon of a wine bottle. The items are:

Left Column	Right Column
Return to Operations Menu	Edit Suppliers
Edit Alcohol Supplies	Edit Tanks
Edit Appellations	Edit Varieties
Edit Cellar Supplies	Edit Viticultural Area
Edit Ingredient Supplies	Edit Warehouses
Edit Inventory Wine Name	Edit Warehouse Types
Edit Nutrient Supplies	Edit Yeast Supplies
Work Assignment	

At the bottom, there are two input fields: "Server" with the value "tamanend.database.windows.net" and "Database" with the value "TamanendWinery-BE".

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.

The screenshot shows a software window titled "Main Menu" with a "Reports" header. It contains two columns of menu items, each preceded by a small icon of a wine bottle. The items are:

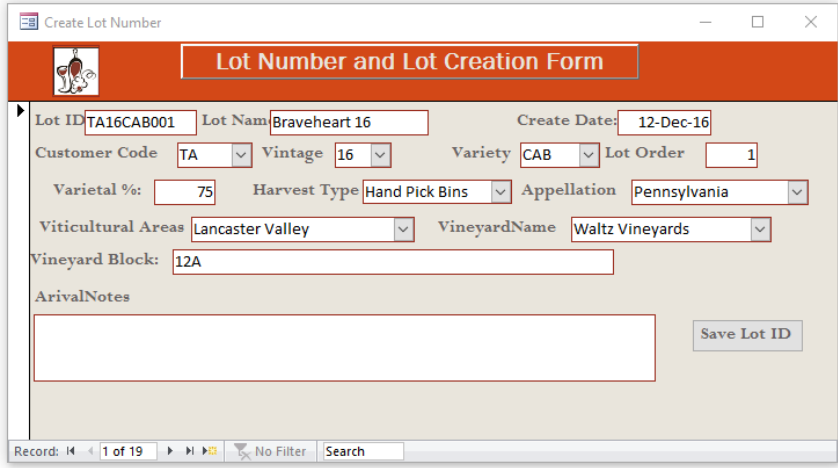
Left Column	Right Column
Return to Operations Menu	Operation Report Page
LotID Details Report	LotID Transaction Report
TTB Report Summary	

At the bottom, there are two input fields: "Server" with the value "tamanend.database.windows.net" and "Database" with the value "TamanendWinery-BE".

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". 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
- Vineyard Name: Waltz Vineyards
- Vineyard Block: 12A
- Arrival Notes: (empty text area)

A "Save Lot ID" button is located at the bottom right of the form. At the bottom of the window, there is a status bar showing "Record: 1 of 19", a "No Filter" indicator, 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 (dropdown)
- Vintage: 16 (dropdown)
- Variety: CAB (dropdown)
- Lot Order: 1
- Varietal %: 75
- Harvest Type: Hand Pick Bins (dropdown)
- Appellation: Pennsylvania (dropdown)
- Viticultural Areas: Lancaster Valley (dropdown)
- VineyardName: Waltz Vineyards (dropdown)
- Vineyard Block: 12A
- ArivalNotes: (empty text area)
- Save Lot ID: (button)

Annotations with arrows point to the following fields:

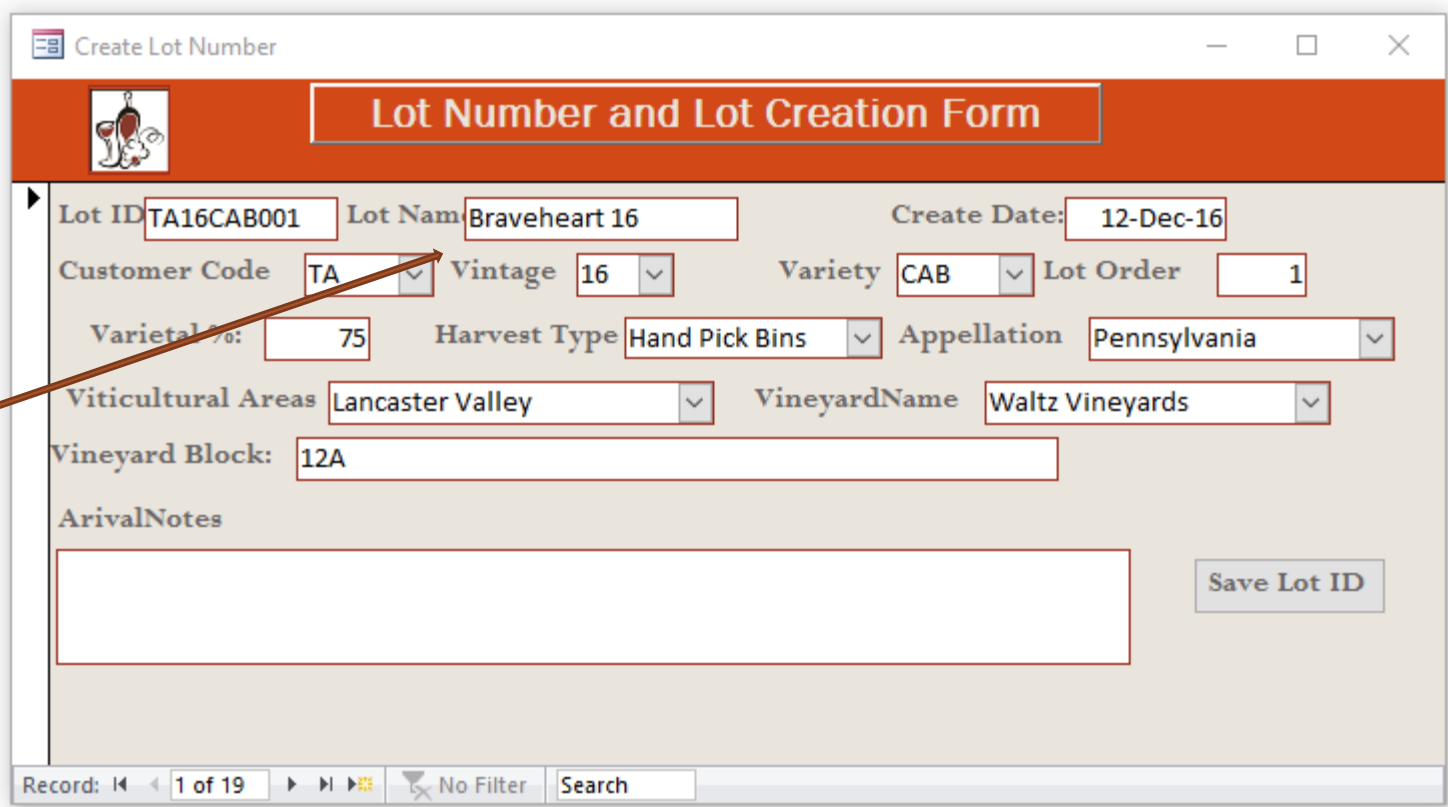
- Customer Code (TA)
- Vintage (16)
- Variety (CAB)
- Lot Order (1)
- Varietal % (75)

The bottom of the window shows a status bar with "Record: 1 of 19", "No Filter", and a "Search" button.

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.



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:

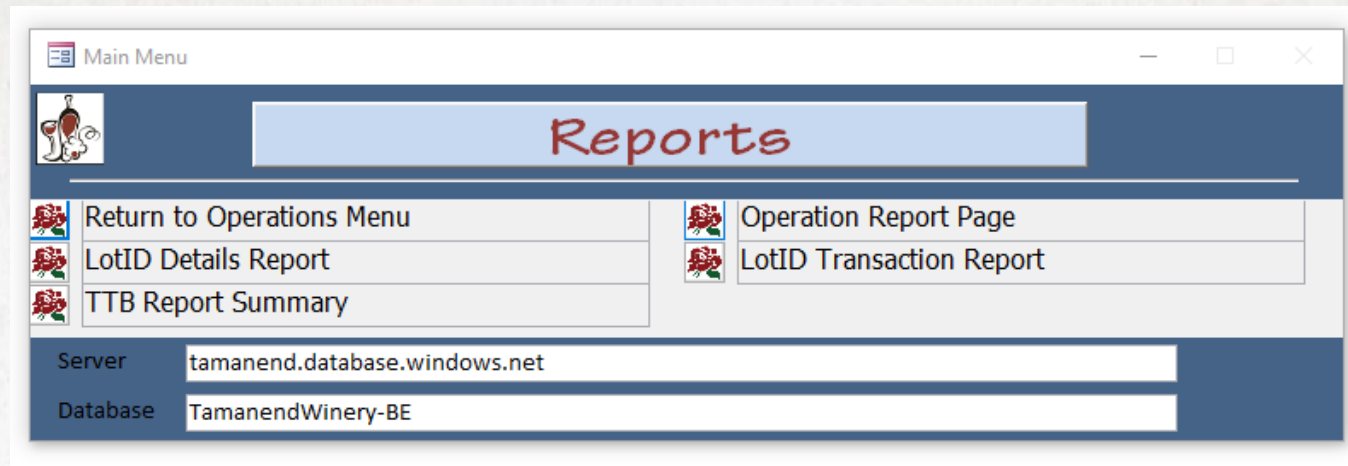
- Lot ID: TA16CAB001
- Lot Name: Braveheart 16
- Create Date: 12-Dec-16
- Customer Code: TA
- Vintage: 16
- Variety: CAB
- Lot Order: 1
- Varietal %: 75
- Harvest Type: Hand Pick Bins
- Appellation: Pennsylvania
- Viticultural Areas: Lancaster Valley
- VineyardName: Waltz Vineyards
- Vineyard Block: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

A red arrow points from the text "The Lot Name field allows the winery to distinguish these similar lot numbers..." to the "Lot Name" field. At the bottom right of the form is a button labeled "Save Lot ID". The footer of the window shows "Record: 1 of 19", "No Filter", and a "Search" button.

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	

Record: 1 No Filter Search

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.

Bottling



Bottling

Tamanend Wine Consulting

Lot Name: Chardonnay 15

Bottling Date: 2/15/2017

Lot ID: HR15CHR001

Action Code: Bottle

WineName: 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

BottleNotes

☐ Recovered
☐ Loss

Delete Record

Record: 1 of 4 Filtered Search

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: Filter Wine

Cellar Process Date: 4/5/2017

Lot ID: HR15SAB004

Lot Name: 15 Sauvignon Blanc

Source Tank: PH400-104

Destination Tank: PH400-103

Initial Amount: 0

Transferred Amount: 5208

Final Amount: 5208

Start Vol: 5212

End Vol: 5208

Gain/Loss: -4

Tank Unit of Measure: L

Materials Used in Cellar Processes

Material Used	Amount	Unit	Notes
Filter 40 cm	39.00	Ea	Beco 550
*			

Record: 1 of 1

No Filter

Search

Record: 1 of 15

Filtered

Search


Delete this Record

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 Movements



Cellar Wine Movements

Tamanend Wine Consulting

Cellar Movement Date2/10/2017

ActionMove for Blending

Source TankPH400-100

Lot NameBraveheart 16

Initial Ammount:4999

Lot IDHR16CAB001

Start Vol5002

Amount Transferred:2348

End Vol4998

Gain/Loss-4

Destination Tanks

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

Tamanend Wine Consulting

Action Code: Blend Date: 3/28/2016 New Lot Start Vol: 2044

New Lot Name: Sauvignon BI Fox Hill Incremental Lot Vol: 436

New Lot ID: HR15SAB001 Varietal New %: 88.9

Destination Tank: PHS400-001 New Final Volume: 3910

Notes: 1hello

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 1 of 2 No Filter Search

Delete Record

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.

Harvest

Harvest

Tamanend Wine Consulting

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

Fermentation Log

Additions	Amount	Units	Temp C	Brix	Pump On	Notes
Ascorbic Acid	5 g		14.1	23.4	3	
Record: 1 of 1						

Nutrient Additions

Nutrient	Amount	Units	Notes
DAP	5 g/HL		
Record: 1 of 1			

Yeast Addition

Yeast	Amount	Units	Notes
D254	20 g/HL		
Record: 1 of 1			

Ammendment Additions

Ammendment	Amount	Units	Notes
Elevage	6 g/HL		
Record: 1 of 1			

Delete this Record

Record: 1 of 1

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

Lot Name:

Braveheart 16

Action

Transfer Bottled Inventory t

Lot ID:

HR16CAB001

Source Dump

Bottling Return

WineName:

West Shore Red

Destination Tank

P010-102

Cases Returned:

1.5

Amount Change:

13.5

Final Volume Dumped:

12.5

DumpNotes

Delete Record

Record: 1 of 3

Filtered

Search

Losses

Wine Losses

Tamanend Wine Consulting

Date

12/5/2016

Lot Name:

CSW16

Action

Wine Loss

Lot ID:

HR15BWW001

Tank:

P010-104

Initial Amount

957

Lost Amount:

125

Final Amount:

832

Tank Unit of Measure

Kg

Loss Material Type

☐ Wine < 14% Alc

☐ Wine > 14% Alc

☒ Grapes

☐ Fruit

☐ Grape Juice

☐ Fruit Juice

☐ Grape Concentrate

☐ Fruit Concentrate

LossNotes:

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 displays a software window titled "Inventory to Warehouse". Inside, there is a dark blue header bar with a logo on the left and the text "Case Goods Transfer to Inventory" on the right. Below this, a white box contains the text "Tamanend Wine Consulting".

The form is divided into two main sections. The top section contains the following fields:

- Date:** A text box with "2/6/2017" and a calendar icon.
- Packaging Type:** A dropdown menu with a list of options:
 - ☐ Bottle 750 ML
 - ☐ Bottle 375 ML
 - ☐ Bag 1.5L
 - ☐ Bag 3.0L
 - ☐ Bag 18L
 - ☐ Other
- Lot Name:** A dropdown menu with "Red Blend 24".
- Lot ID:** A dropdown menu with "HRNVBRW001".
- Inventory Name:** A dropdown menu with "West Shore Red".
- Action:** A dropdown menu with "Inventory Receive from Bottling Line".
- Cases Delivered:** A text box with "1034".
- In/Out:** Two checkboxes, "In" (checked) and "Out" (unchecked).
- Bond Transfer:** A checkbox that is checked.
- ShipNotes:** A text box.


The bottom section is titled "Inventory Receipt from Bottling" in a red box. It contains the following fields:

- Received From:** A dropdown menu with "Main Winery".
- Wine Name:** A dropdown menu with "West Shore Red".
- DateReceived:** A text box with "2/7/2017".
- Transfer to:** A dropdown menu with "Warehouse 1".
- Cases Received:** A text box with "1034".

At the bottom of the window, there are two record navigation bars. The top one shows "Record: 1 of 1" and the bottom one shows "Record: 1 of 2". Both bars include icons for navigation and a "No Filter" button.

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

Shipper

Ship Date

☒ Commercial Carrier Palletized
☐ Private Carrier Palletized
☐ Hand Load Cases

Central Freight

2/3/2017

Consignee

Bond: ☐

NDC Wines and Spirits

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

Delete this Record


Record: 2 of 2

No Filter

Search

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.

frmBulkWineShip



Bulk Wine Shipping

Tamanend Wine Consultin

Date

12/4/2016

Shipping Container

☐ Owner Tanks

☐ Winery Tanks

☐ Tanker Truck

Lot Name:

Sauvignon BI Fox Hill

Lot ID:

HR15SAB001

Action:

Ship bulk to Non PA Winery

Bond:

☒

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:

Delete Record

Record: 1 of 2

Filtered

Search

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			
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". At the top left is a small icon of a wine bottle. To its right are two date input fields labeled "Enter Start Date:" and "Enter End Date:". Below these fields is a grid of buttons organized into three rows and four columns. Each button is labeled with a transaction type, followed by "Print Preview Report" or "Print Report". The buttons are color-coded: pink for Bottling, Harvest, Ship, and Blend; blue for Cellar Move, Harvest, Loss, and Inventory Addition; and tan for Cellar Process, Dump, Bulk Wine, and Receive. The bottom of the window features a status bar with record navigation controls (back, forward, first, last), a "Record: 1 of 1" indicator, a "No Filter" status, and a search input field.

Enter Start Date:		Enter End Date:	
Open Bottling Report	Open Cellar Move Report	Open Cellar Process Report	Open Blend Report
Bottling Print Preview Report	Cellar Move Print Preview Report	Cellar Process Print Preview Report	Blend Print Preview Report
Print Report	Print Report	Print Report	Print Report
Open Harvest Report	Open Receive Report	Open Dump Report	Open Loss Report
Harvest Print Preview Report	Receive Print Preview Report	Dump Print Preview Report	Loss Print Preview Report
Print Report	Print Report	Print Report	Print Report
Open Ship Report	Open Inventory Addition Report	Open Bulk Wine Report	
Ship Print Preview Report	Inventory Addition Print Preview Report	Bulk Wine Print Preview Report	
Print Report	Print Report	Print Report	

Record: 1 of 1 | No Filter | Search

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

Main Menu

Winery Laboratory Analyses

Edit Support Table Forms	Arrival Analysis
Basic Analysis	Bottling Analysis
Cellar Analysis	Haze Analysis
Juice Analysis	MLF Analysis
Organoleptic Analysis	Stuck Fermentation Analysis
Wine % Alcohol Calculator	Quit Access

Server:

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

SQL Server Login

Server:

☐ Use Trusted Connection

Server SPN:




Login ID:


Password:

OK Cancel Help Options >>

Main Menu

Laboraary Report Forms

  Return to Analysis Input  Analysis Reports by Date

 Create Lot Numbers

Server:

Database:

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 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 buttons organized into three rows and four columns. Each button is labeled with a report name, and each column has a consistent color theme. The first row contains buttons for Arrival, Basic, Bottle, and TA_pH reports. The second row contains buttons for Cellar, MLF, Juice, and Haze reports. The third row contains buttons for Organoleptic, Stuck Ferm., and SO2 reports. Each button has a corresponding "Print Report" button below it. At the bottom of the window, there is a status bar with a record counter showing "1 of 1", a filter status "No Filter", and a search bar.

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

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.

Arrival Analysis



Arrival Analysis

Tamanend Wine Consulting

Assigned To

ActionDate

Date Due:

Completed Date

Richard

2016-Sep-06

Lot ID

TA13BRW002

Tank/Tote

pH

Alcohol

SS015-112

3.2

13.5 % by Vol

Free SO2

Total SO2

Acetic Acid

Total Acidity

Glucose Fructose

Malic Acid

42.3 ppm

158 ppm

0.25 g/L

7.7 g/L

0.1 g/L

0.035 g/L

Heat Stability

Cold Stability

Yeast Culture

MoldCulture

Bacteria Culture

Micro Analysis

Yes

Yes

Neg

Neg

+2

Pass

Sensory

Recommendation

Delete this Analysis Record

Record: 1 of 1

No Filter

Search

Record: 1 of 6

Filtered

Search

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.

The screenshot shows a web application window titled "Basic Wine Chemistry". The interface is divided into several sections for data entry. At the top, there's a header with a logo and the title. Below this, the company name "Tamanend Wine Consulting" is displayed. The form includes fields for "Assigned To" (Richard), "ActionDate:" (2017-Feb-08), "Date Due:", and "Completed Date:". A "Lot ID" field contains "TA16CAB001". Below these, there are fields for "Tank/Tote" (SJ015-114), "pH" (3.56), "Total Acidity" (6.7 g/L), "Alcohol" (13.8 % by Vol), and "Acetic Acid" (0.4 g/L). Further down, there are fields for "Free SO2" (46 ppm), "Total SO2" (164 ppm), "Glucose Fructose" (0.35 g/L), "Malic Acid" (0.056 g/L), "Heat Stability" (Pass), and "Cold Stability" (Pass). A "Notes:" section with a text area is present, along with a "Delete this Analysis Record" button. At the bottom, there are two record navigation bars: one showing "Record: 1 of 1" and another showing "Record: 1 of 16" with a "Filtered" status.

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

Notes:


[Delete this Analysis Record](#)

Record: 1 of 1 | No Filter | Search

Record: 1 of 16 | Filtered | Search

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.

Bottling Analysis



Bottling Analysis

Tamanend Wine Consulting

Assigned To

Richard

ActionDate:

2016-Sep-06

Date Due:

Completed Date:

Lot ID

TA08CAB001

Tank/Tote

SJ015-114

pH

3.6

Total Acidity

6.3 g/L

Free SO2

38 ppm

Total SO2

135 ppm

Alcohol

13.2 % by Vol

Malic Acid

0.035 g/L

Acetic Acid

0.08 g/L

Glucose Fructose

0.09 g/L

Cold Stability

Yes

Heat Stability

Yes

Notes:

Microscopic

Few

Acetobacter

Neg

Pediococcus

Neg

Yeast Culture

Few

Brettanomycese

1

Delete this Analysis Record

Record: 1 of 5

No Filter

Search


Record: 1 of 5

Filtered

Search

Routine Cellar Analysis are listed here.

Cellar Status



Cellar Status

Tamanend Wine Consulting

Assigned To

ActionDate:

Date Due:

Completed Date:

Richard

2016-Sep-12

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.



Haze/Sediment Analysis

Assigned To

ActionDate:

Date Due:

Completed Date:

Richard

2017-Jan-04

Lot ID

TA16CAB001

Tank/Tote

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.

—□×

Icon

Juice Analysis

Icon

Tamanend Wine Consulting

Assigned To

ActionDate:

Date Due:

Completed Date

Richard

2016-Sep-13

Lot ID

TA14TRM001

Tank/Tote

SJ015-114

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

Delete this Analysis Record

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



Malolactic Analysis

Tamanend Wine Consulting

Assigned To

ActionDate:

Date Due:

Completed Date:

Richard

2015-Nov-10

Lot ID

TA14CAF001

Tank/Tote

pH

Free SO2

Total SO2

Alcohol

Malic Acid

3.6

8 ppm

35 ppm

% by Vol

1.5 g/L

Micro Analysis

Yeast Culture

Bacteria Culture

Many

Neg

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.

Organoleptic Analysis



Organoleptic Analysis

Tamanend Wine Consulting

Assigned To

ActionDate

Date Due:

Completed Date

Richard

2014-Sep-07

Lot ID

TA12CHM001

Tank/Tote

SS015-113

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

Postive Bacteria

Sensory

Nose not as fruity, tending toward Reduction

Notes

Wine needs racking and aeration

Delete this Analysis Record

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

Stuck/Sluggish Fermentation Analysis

Tamanend Wine Consulting

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

Lot ID: **TA14TRM001** Tank/Tote: **SS015-112**

pH	Total Acidity	Alcohol	Free SO2	Total SO2	Acetic Acid
3.5	5.6 g/L	<input type="text"/> % by Vol	56 ppm	116 ppm	0.42 g/L

Glucose Fructose: **5.6** g/L PANOPA: **182** ppm Microscopic:

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 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.

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:

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

Free and Total SO₂ Report

Total Acidity/pH Report

2016 Dec Tamanend 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 Tamanend 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:

Total Acidity: 5.5 g/L Test

pH: 3.2

2016 Jul Tamanend 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

Page: 1 of 1

No Filter

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

Action Date: 1/2/2017

pH:

Free SO₂: ppm

Total SO₂: 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:

Action Date: 1/10/2017

pH:

Free SO₂: ppm

Total SO₂: 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:

Action Date: 1/10/2017

pH:

Free SO₂: ppm

Total SO₂: 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

