

**Easier to Make Grapes
with Balanced Must & Juices**

Desirable Ranges of	Table Wine	20.5° - 25°	7.5 - 4.5	3.18 - 3.7		150 - 200	
	CODE	BRIX	TA	pH	Malic	YAN	Obsevatons
Cabernet Sauvignon	19ROCS	22.7	5.8	3.66		190	
Merlot	21SMM	22.4	6	3.35	1.40	113	clean, dark seeds
Malbec	21WSMB	23.8°	5.7	3.23	1.76	60	needs nutrient
Grenache	21CGMG	24.2	5.9	3.24	1.83	161	clean
Pinot Noir	21WSPN	24	5.8	3.21	1.73	69	nutrient -rest perfect
	19CPN	23.7	5.6	3.69		438	
	20CPN	22.8	6.2	3.37		345	
	19CGPN	24	5.3	3.35		77	nutrient -rest perfect
Field Blend	WSFB	23.6°	6.1	3.27	2.16	88	nutrient -rest perfect
Syrah	21CGMS	23.2	5.6	3.40	3.17	61	needs nutrient,
Syrah	21WSVS	22.6	6.4	3.2	2.6	52	nutrient -rest perfect
Chardonnay	18CGCH	22.9	6.4	3.39		102	needs nutrient,
Chardonnay	21WSCH	23	4.9	3.41	1.73	69	nutrient only
Chardonnay	21CCH	24.4°	5.2	3.55	1.2	173	

	CODE	BRIX	TA	pH	Malic	YAN	Obsevatons
Sauvignon Blanc	20CGSB	24.0	6.2	3.3		80	needs nutrient
	21CGSB	23.2	5.9	3.4	2.8	101	needs nutrient
Gewürztraminer	19CGGW	22.7	6.75	3.54			needs nutrient,
	20CGGW	23.0	5.10	3.37		75	needs nutrient,
Riesling	18CGR	22.1	6.4	3.23		85	needs nutrient,
	20WSLHR	24.0	4.8	3.42		99	needs nutrient,
Pinot Gris	20CGPG	22.1	6	3.28		99	needs nutrient,