

# Keystone Homebrew Supply Wine Analysis Order Form

Sample # \_\_\_\_\_

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Phone: \_\_\_\_\_ Employee Initials: \_\_\_\_\_

CC Info: \_\_\_\_\_ Exp: \_\_\_\_\_ CCV: \_\_\_\_\_

Address: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_ 48hr Turnaround?\* Y / N

Vintage, Varietal(s): \_\_\_\_\_ Sample Form: Juice/Must Wine

Fermentation Start Date: \_\_\_\_\_ Sample Size: 8oz 16oz 750ml

Other Details, Observations: \_\_\_\_\_

Analyses	Price per Tier 1 Test	Qty	Price per Tier 2 Test	Qty	Status
pH	\$12	_____ <i>laph1</i>	\$10	_____ <i>laph2</i>	_____
Brix	\$10	_____ <i>labrix1</i>	\$10	_____ <i>labrix2</i>	_____
Total Acidity	\$19	_____ <i>lata1</i>	\$10	_____ <i>laph2</i>	_____
Free SO2	\$19	_____ <i>laso21</i>	\$10	_____ <i>laso22</i>	_____
Total SO2	\$19	_____ <i>latso21</i>			_____
Residual Sugar	\$65	_____ <i>lars1</i>	\$10	_____ <i>lars2</i>	_____
Nitrogen (YAN)	\$35	_____ <i>layan1</i>			_____
Alcohol (%) Content	\$30	_____ <i>laac1</i>			_____
MLF Chromatography	\$30	_____ <i>lamlc1</i>			_____
Malic Acid			\$10	_____ <i>lamal2</i>	_____
L - Lactic Acid			\$10	_____ <i>lalla2</i>	_____
D - Lactic Acid			\$10	_____ <i>ladla2</i>	_____
Pre-Fermentation Panel (pH, Brix, TA, Free SO2)	\$47	_____ <i>laprepan1</i>	\$32	_____ <i>laprepan2</i>	_____
Post-Fermentation Panel (pH, TA, F-SO2, Res Sugar)	\$47	_____ <i>lapostpan1</i>	\$32	_____ <i>lapostpan2</i>	_____
Consultation Service (15 min.)	\$15	_____ <i>laconsult15</i>	\$50 (1 hour)	_____ <i>laconsult1</i>	_____

\* Discounts are available for "no rush" orders: 30% off for single analyses; 15% off for panels.

**JUICE SAMPLES →→→ IN FRIDGE      WINE SAMPLES →→→ ON LAB BENCH (near titrator)**

Notes: \_\_\_\_\_