• Choose any fining agent or wine additive (except the example on the reverse side).
• Write an SOP (Standard Operating Procedures) for it using the supplied format.
• More information and blank SOP’s can be found on Greg’s website.
• Be brief! If this is hard than you’re doing it wrong. Keep it very simple. It’s okay to cut and paste from the blank and sample SOP’s and even from websites that contain the vendor info. Keep it to one page long.
• Use vendor information to choose your project and find info about it. Here’s some suggestions, the links to these sites are on Greg’s web page:
  o Scott Labs – They have a very good fermentation handbook on the home page of their website with tons of stuff.
  o Enartis-Vinquiry – Has their own proprietary line of wine additives and fining agents
  o Beverage Supply Group – Local supplier of filters and winemaking supplies
  o Martin Vialatte – Another producer of winery products
• This is a participation assignment. If you do a workmanlike job, you will get full credit. Don’t overdo it!
• You may work in groups of up to 3 people.
• It’s due by the last day of class but if you hand it in on or before July 12th than I can let you know if your group has received full credit and give you a chance to re-do anything.
• I strongly prefer that you hand it in via digital format. Email to gsiewert@napavalley.edu.