## PRO REFRIGERATION, INC. WINERY SURVEY

Winery Name:

Contact: Phone:

Fax:



Email:

## PLEASE COMPLETE WITH BEST ESTIMATES AVAILABLE AND FAX BACK TO PRO REFRIGERATION, INC. AT (253) 735-2631 ATTN: SALES DEPT.

Varietal	Acres	Tons Per Acre	Estimate Gallons Per Ton	Date of Harvest	Harvest Temp <sup>o</sup> F	Brix At Harvest	Cold Soak Y/N	Cold Soak Temp <sup>o</sup> F	Cold Settle Y/N	Cold Settle Temp <sup>o</sup> F	Ferment Temp <sup>o</sup> F	Ferment Time (Days)	Cold Stabilize Y/N	Cold Stabilize Temp <sup>o</sup> F
WHAT IS THE MAXIMU	UM TONS	<b>OF FRUIT</b>	PER DAY	THAT Y	OU WOUL	D PROC	ESS?							
WOULD YOU LIKE TO USE A GLYCOL HEATER SYSTEM TO REA											YES NO			
Which varietals would you be using the heating system for?														
Estimate of how many gallons would require heating at once?					How many hours spent to heat to						fermentation temp?			
DO YOU INTEND TO USE YOUR CHILLER SYSTEM FOR Y					OUR BARREL ROOM/CASE GOODS COOLING?					YES NO				
Room Description	Length	Width	Ceiling	Height	Ceiling R-Value		Wall Thickness		Wall R-Value		Floor Thickness		Temp	
WILL ANY OF YOUR TANKS BE LOCATED OUT					YES NO Height FT.				THEY BE INSUL					
Tank Use			Quar	Quantity Heigh		t FT. Diameter l		eter FT.	Gallons		How many glyco		ol jackets on tank	
WOULD YOU	E TANK TEMPERATURE CONTROLS ?						YES NO							