

INVENTORY OF WATER USING AND PROCESS WATER GENERATING ACTIVITIES

As you identify the activities that occur in the winery, consider how much water each process uses and the volume of chemicals added during that process. At the same time, download the worksheets from the Wine Institute website which are provided to guide inventories for water use (Worksheet 2-1), sanitation activities (Worksheet 2-2) and energy demand associated with water management (Worksheet 2-3) available at: <http://www.wineinstitute.org/winerywaterguide>.

Check all that apply to your operation:

HARVEST ACTIVITIES

- Hopper Rinse/Sanitation
- Bin Rinse/Sanitation
- General Press Sanitation
- Pushing Red Must
- Chasing White Juice
- Chasing Red Pressings
- Clean-up
- Other:.....

CELLAR ACTIVITIES

- Wine Pushing/Line Sanitation
- Tank Cleaning/Sanitation
- Barrel Cleaning
- Barrel Storage Sanitation
- Lees Filter Cleaning/Sanitation
- Cross-Flow Cleaning/Sanitation
- Centrifuge Cleaning/Sanitation
- Electrodialysis
- Tankers Rinse/Sanitation
- General Cleaning/Sanitation
- Vacuum Pump – rotovac
- Other:.....

BOTTLING & PRE- BOTTLING ACTIVITIES:

- Line Cleaning / Sterilization
- Bottle Rinsing
- Bottle washing
- Vacuum Pumps – corker
- Other:.....

FACILITY ACTIVITIES:

- Landscape irrigation
- Process water screen/rinse
- Chillers
- Bathroom and break rooms
- Tasting room
- Boilers, heat exchangers, water heaters
- Water Softener
- Misters
- Lab
- Vacuum Pump – lab
- Stormwater
- Other:.....