

# Winery Questionnaire

Refrigeration Technology

PH: (800) 834-2232 Fax: (707) 987-4581

www.rti2000.com

Winery name: \_\_\_\_\_  
Winery location: \_\_\_\_\_  
Contact person: \_\_\_\_\_  
Phone: \_\_\_\_\_ Fax: \_\_\_\_\_  
Email: \_\_\_\_\_

Remodel  New Construction **Voltage:**  230, 1 phase

Estimated Start of Construction: \_\_\_\_\_  230, 3 phase

Estimated Date of Completion: \_\_\_\_\_  460, 3 phase

**Please send a plan view of the winery layout.  
Show chiller location, tank layout and barrel layout if possible.**

	Initial (Tons)	Future (Tons)
Total Crush:		
Total Reds:		
Total Whites (Tank Fermentation)		
Total Whites:(Barrel Fermentation)		
Average Crush/Day:		
Maximum Crush/Day:		

**TANK SCHEDULE\***  
Number of Tanks: Initial Future

\* Please attach a tank schedule indicating QUANTITY, GALLONS, and NUMBER OF JACKETS

## GLYCOL HEATING

None  Portable  Central System

## TANK CONTROLS

Tank mount  Panel mount  
 Standard Single Sensor  Dual Sensor  PC Option

## BARREL ROOM(S)

	Room 1	Room 2	Room 3
Sq. Ft.	_____	_____	_____
Height	_____	_____	_____
# of Barrels	_____	_____	_____
Stack how many high	_____	_____	_____

Barrel Fermentation  Yes  No Number of Barrel Fermenting \_\_\_\_\_  
Design Temperature \_\_\_\_\_  
Humidification  Yes  No Design Humidity \_\_\_\_\_ %  
Water:  Well  City

## Vent System(s)

TanK Room(s)  Yes  No  CO2 Monitor  
Barrel Room(s)  Yes  No  CO2 Monitor  
Night Air Controls  Yes  No

## CASE STORAGE ROOM

Sq. Ft. \_\_\_\_\_ Height \_\_\_\_\_ Design Temperature \_\_\_\_\_