



Vintners **ADVANTAGE**

Winery Operations

Winery Management Software

The Winery Operations module includes:

Vineyard Information

- Vineyard Activity Tracking
- Vineyard Cost Tracking
- Vineyard Block Definition
- Grape Maturity Tracking
- Harvest Planning

Grower Receipts & Payments

- Grape Receipting
- Grower Payments
- Remittance Advice
- Grape Payment Re-Pricing
- Yield Tracking by Block
- California State Crush Report

Winery Operations

- Planning & After the fact Work Orders
- Work Order Templates
- Bulk Wine Shipping & Bill of Lading
- Barrel Management & Bar Coding
- Individual or Group Barrel Tracking
- Barrel Topping
- Gauge & Dimensioned Table Conversions for Tank Volumes
- Tank Use History
- Lot History & Diary
- Graphical Tank Farm
- Trial Blending
- TTB Compliance – 5120.17 Report
- Bioterrorism Act Compliant
- Laboratory Analysis

Composition

- Composition by Year Grower Appellation Block Variety & Clone
- Historical Composition on all Work Orders
- Easy Composition Error Correction

Costing

- Standard, Storage & Operational Costing
- Historical Costing on all Work Orders
- Easy Costing Error Correction
- Ability to rebuild costing thru Vintage Year
- Interfaces to Brandy & Spirits
- Interfaces to Bottling Line
- Interfaces to Sales Contract Module

The screenshot shows the 'TANK SUMMARY COMPOSITION & COSTS' window for tank NA141. It includes a 'General' tab with tank details and two data tables.

Source Blend	Volume	Weight	%	Year/Vat/Source	%	Volume
1. 1998CHR3PDC06	4297.4	53.9	30.1	1. 1998CHR3	80.0	1157.28
2. 1998CHR3ARC04	35105.5	42.7	24.6	2. 1998CHR3	8.3	11845.0
3. 1998CHR3PDC01	11845.6	16.6	8.3	3. 1998CHR3	6.6	9378.7
4. 1998CHR3T2004	8021.6	11.7	6.7	4. 1998CHR3	1.1	1613.0
5. 1998CHR3ARC01	7389.4	11.3	5.1	5. 1998CHR3	0.6	870.3
6. 1998CHR3PDC06	5875.5	8.2	4.1	6. 1998CHR3	0.4	642.1

Cost Code	Description	Actual Cost	Current Cost
1. A	Additives	2506.1745	0.0000
2. VL	Vintage Labour	1407.3584	0.0000
3. G	Grape/Receival Costs	206748.2955	0.0000
4. GC	GRAPE CHARGE	2517.8823	0.0000
5. OH	OVERHEAD RECOVERY	3040.2589	0.0000
6. 06	ASCORBIC ACID	87.2032	0.0000
7. GL	Gains and Losses	288.2807	0.0000
8. TC	Transport Costs	8.8273	0.0000
Total Cost		80.7876	262007.3804
Cost per Litre		0.0006	1.8329

Add-on Modules

- Barcode
- Brandy & Spirits
- Grower Contracts
- Sales Contracts

Vintners Advantage is a comprehensive winery management software package that has been specifically designed and developed for wine making. We have taken time to listen to the needs of many Winemakers, Enologists, Cellar Personnel, Controllers, Growers, and Viticulturists, as well as others in the wine and fruit production industry.

Each software module has detailed inquiries and reports, user defined code tables, and on-line documentation. The software can integrate into Crystal Reports and Cognos Business Intelligence.

Vintners Advantage allows you to implement the base Winery Management software, and then add other modules as needed.

Vineyard Information

Vineyard blocks are viticulturist or winemaker defined and may be any size. Each block may contain specific soil, pruning, trellis, irrigation, varietal, rootstock, pesticide, and disease information. Vineyard information can be tracked for your winery or any grower. Vineyard yield information may be tracked by block. This module also features soil characteristics, historical lab tests, vineyard activity costing, and reporting.

Grape Receipts

Allows on-line entry of weigh tag data for grapes, wine or juice. Grower, field tags, contract, tonnage, carrier, date and chemistry details are captured. Weigh tags are linked to the production planning work orders to form wine composition and cost. Weigh tags are integrated into the Grower Payment module.

Production Planning

Work orders are the foundation of the Production Planning process. The system allows the winemaker to define his own work order types or utilize the pre-defined work order types provided with Vintners Advantage.

Crushing, additive, blending, barrel, shipping, receiving, producing, and racking are just a few of the work order types available.

The winemaker may utilize the work order system in a true Production Planning method, by creating them, dispatching them to the cellar, and updating the system with the actual results; or alternatively use the system in a transactional method to record work orders after they have been completed. The work order system can issue additives, and request winemaker defined lab tests automatically.

Lab & Chemistry Analysis

The enologist or winemaker may define up to 99 different tests. Tests may be requested against selected tanks, wines, or wines at a particular process status. Tests may be queued for the lab technicians and lab requests may be automatically generated by work orders. Tests results may also be entered directly. Current and historical views of wine chemistries are available in a number of inquiry and reporting views. Bottling chemistry results may be entered after a wine has been bottled.

Barrel Tracking

Barrels may be tracked individually or in groups. The user may specify barrel types based on barrel characteristics and capacities. The date in wood is captured as each barrel is filled, and barrel composition is available on a historical and current basis. Topping, stack movements and barrel consolidation features are available, as is shipping/receiving directly into/out of barrels. In use and empty barrels are also identified. Bar code tracking and collection devices are available.

Compliance Tracking & Reporting

Compliance is tightly incorporated into Vintners Advantage. Each work order identifies the tax class of the wine or juice, as well as the produced status. The Work Order production planning system integrates into the BATF compliance reports and processes. Each Work Order Operation Code contains special 702 Form coding. In conjunction with these codes, a series of tax class codes are utilized to track, maintain and report the information to the appropriate governmental agencies. The shipping system prints wine and additive composition on the Bill of Lading for accuracy.

Composition & Costing

Composition is sourced directly from grape receipts and includes the year, variety, appellation, grower and vineyard block. All additives and blending operations update the composition of the wine. Current composition and historical views from any work order point in time are available. These features provide a complete history of each ingredient and cost element that comprised the wine. Audit trails for each operation are a key feature.

Actual grape costs are included, as well as operational, variable and tank and barrel storage costs. Multiple costing methods are available.

