



Process:

1. Harvested grapes destemmed & crushed
2. Waste washdown water sent to treatment (FT-C1 Flow meter & flume)
3. Juice is Clarified, with Level monitor
4. Grape juice is fermented with additives as needed w/Level & temperature control, measurement & monitoring (LT-F1, TT-F1, TIC-F1)
5. Fermented wine is sent to aging tanks, with controls and monitoring incl. temperature & level (TT-1, TIC-1, LT-1, etc)
6. Wine is blended with other crops & bottled.
7. Levelese Level & Temperature Sensors are used for clarifying, fermentation & aging tanks, & for back-up Inventory when blending wines.
8. Note: instrumentation for color, clarity alcohol content, etc is not included
9. Terminology:
  - a. TT = Temperature Sensor-Transmitter
  - b. TIC = Temperature Indicating Controller
  - c. LT = Level Transmitter
  - d. FT = Flow Transmitter
  - e. FIC = Flow Indicating Controller