

RAW MATERIAL SPECIFICATION

CALIFORNIA DARK DRY RED - SALTED

| | | | |
|--------------------|---------------------------|---------------|-----|
| REVISION | 02/11/2015 | AUTHORIZATION | JFC |
| | | PREPARED BY | KCA |
| NATURE OF REVISION | Salt Clarification | | |
| DISTRIBUTION | | | |

I. DESCRIPTION

Product is a California full bodied, dry wine

II. SPECIFICATION LIMITS

Product shall be in compliance with all applicable Federal, State and Local Regulations.

A. Physical

| CHARACTERISTIC | LIMIT |
|----------------|-------|
|----------------|-------|

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|-----------------------------|---|
| 1. Appearance | Red to dark red with no browning |
| 2. Flavor and Aroma | Dry, fruity, aromatic, with no off odors or flavors |
| 3. Weight per gallon | Approximately 8.4lbs |

B. Chemical

| CHARACTERISTIC | LIMIT | METHOD | ANALYSIS REF. |
|----------------|-------|--------|---------------|
|----------------|-------|--------|---------------|

- | | | | |
|---------------------|-----------------|-----------------------|--------------------------------------|
| 1. Alcohol | 10.0% - 13.5% | Anton Paar Alcoalyzer | A.O.A.C. 17 th Ed. 980.2 |
| 2. SO2 Free | 40.0 ppm max | Ripper | MAM & W (p.206) 1980 |
| 3. SO2 Total | 200.0 ppm max | Ripper | A.O.A.C. 13 th Ed. 11.069 |
| 4. Acidity | 3.0 to 8.0 gr/L | Titration | A.O.A.C. 13 th Ed. 11.037 |
| 5. pH | 3.0 – 3.9 | pH Meter | A.O.A.C. 13 th Ed. 11.036 |
| 6. Copper | 0.0 - .20 ppm | Atomic Absorption | A.O.A.C. 13 th Ed. 9.029 |

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C. Chemical, cont'd

| <u>CHARACTERISTIC</u> | <u>LIMIT</u> | <u>METHOD</u> | <u>ANALYSIS REF.</u> |
|-----------------------|--|-------------------|--------------------------------------|
| 7. Iron | 0.0 – 7.0 ppm | Atomic Absorption | A.O.A.C. 13 th Ed. 11.022 |
| 8. Salt | 1.5% - 1.7% (Lb./1000 Gal: 125-135) | Titration | A.O.A.C. 13 th Ed. |

This product shall comply with California's Department of Health Services Sections 17010 , Provisions Applicable to Wine Produced in California, and Section 17015, Wines Bearing the Appellation of Origin "California" or a Geographical Subdivision Thereof.

III. PACKAGING

- A. Food grade plastic containers approximately 57 gallons
- B. Larger containers up to tank truck available.

IV. STORAGE

Wine should be kept in full containers and protected from air. Shelf life of unopened plastic containers is 4 to 8 months, depending on storage temperature. Should be stored and shipped at 55F.