Cribari Vineyards, Inc. 4180 West Alamos Avenue Fresno, CA 93722 (559) 277-9000 Dark Dry Red.doc Page 1 of 2

RAW MATERIAL SPECIFICATION

CALIFORNIA DARK DRY RED

REVISION	02/11/2015	AUTHORIZATION	JFC
		PREPARED BY	KCA
NATURE OF REVISION	Gr/L		
DISTRIBUTION			

I. <u>DESCRIPTION</u>

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. <u>Physical</u>

CHARACTERISTIC		LIMIT
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. <u>Chemical</u>

CHAR	ACTERISTIC	LIMIT	METHOD	ANALYSIS REF.
1.	Alcohol	10.0% - 13.5%	Anton Paar Alcolyzer	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.	рН	3.0 - 3.9	pH Meter	A.O.A.C. 13 th Ed. 11.036
6.	Copper	0.020 ppm	Atomic Absorption	A.O.A.C. 13 th Ed. 9.029

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C. <u>Chemical</u>, cont'd

CHAF	RACTERISTIC	LIMIT	METHOD	ANALYSIS REF.
7.	Iron	0.0 – 7.0 ppm	Atomic Absorption	A.O.A.C. 13 th Ed. 11.022

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. <u>PACKAGING</u>

- 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.