

**RAW MATERIAL SPECIFICATION**

**CALIFORNIA MADEIRA**

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

**I. DESCRIPTION**

Product is a California Madeira, sweet full bodied desert wine.

**II. SPECIFICATION LIMITS**

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

**A. Physical**

| CHARACTERISTIC              | LIMIT   |
|-----------------------------|---|
| 1. <b>Appearance</b>        | Amber liquid  |
| 2. <b>Flavor and Aroma</b>  | Sweet, fruity, slightly aromatic, with no foreign off odors or flavors. |
| 3. <b>Weight per gallon</b> | Approximately 8.43lbs   |

**B. Chemical**

| CHARACTERISTIC      | LIMIT           | METHOD               | ANALYSIS REF.                        |
|---------------------|-----------------|----------------------|--------------------------------------|
| 1. <b>Alcohol</b>   | 17.0% - 19.0%   | Anton Paar AlcoLyzer | A.O.A.C. 17 <sup>th</sup> Ed. 980.2  |
| 2. <b>SO2 Free</b>  | 40.0 ppm max    | Ripper               | MAM & W (p.206) 1980                 |
| 3. <b>SO2 Total</b> | 200.0 ppm max   | Ripper               | A.O.A.C. 13 <sup>th</sup> Ed. 11.069 |
| 4. <b>Acidity</b>   | 3.0 to 8.0 gr/L | Titration            | A.O.A.C. 13 <sup>th</sup> Ed. 11.037 |
| 5. <b>pH</b>        | 3.0 – 3.9       | pH Meter             | A.O.A.C. 13 <sup>th</sup> Ed. 11.036 |
| 6. <b>Copper</b>    | 0.0 - .20 ppm   | Atomic Absorption    | A.O.A.C. 13 <sup>th</sup> 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. <b>Iron</b>        | 0.0 – 7.0 ppm | Atomic Absorption | A.O.A.C. 13 <sup>th</sup> 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. 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 at 55 to 75 F and shipped at ambient temperature.