

RAW MATERIAL SPECIFICATION

**CALIFORNIA MERLOT**

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

**I. DESCRIPTION**

Product is a California Merlot, full bodied, dry dinner 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>	Medium to dark red with slight brownish tint
2. <b>Flavor and Aroma</b>	A distinct Merlot character without any pronounced off flavors.
3. <b>Weight per gallon</b>	Approximately 8.283lbs

**B. Chemical**

CHARACTERISTIC	LIMIT	METHOD	ANALYSIS REF.
1. <b>Alcohol</b>	10.0% - 13.5%	Anton Paar Alcoalyzer	A.O.A.C. 17 <sup>th</sup> Ed. 980.2
2. <b>SO2 Free</b>	50.0 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>	5.0 to 7.0 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

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.

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**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.