Cribari Vineyards, Inc.
4180 West Alamos Avenue
Fresno, CA 93722
(559) 277-9000

RAW MATERIAL SPECIFICATION

CALIFORNIA DRY VERMOUTH

REVISION	02/13/08	AUTHORIZATION	JFC
		PREPARED BY	KCA
NATURE OF REVISION			
DISTRIBUTION			

I. DESCRIPTION

Product is a California formula wine.

II. SPECIFICATION LIMITS

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

A. Physical

CHARACTERISTIC		LIMIT
1.	**Appearance**	Straw to Amber
2.	**Flavor and Aroma**	Aromatic with herb and essences flavor and aroma
3.	**Weight per gallon**	Approximately 8.3lbs

B. Chemical

CHARACTERISTIC		LIMIT	METHOD	ANALYSIS REF.
1.	**Alcohol**	18.0% - 20.9%	Anton Paar Alcolyzer	A.O.A.C. 17th 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. 13th Ed. 11.069
4.	**Acidity**	0.30 to 0.70 g/100ml	Titration	A.O.A.C. 13th Ed. 11.037
5.	**pH**	2.8 – 3.6	pH Meter	A.O.A.C. 13th Ed. 11.036
6.	**Copper**	0.0 - .20 ppm	Atomic Absorption	A.O.A.C. 13th Ed. 9.029

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C. Chemical, cont'd

CHARACTERISTIC		LIMIT	METHOD	ANALYSIS REF.
7.	**Iron**	0.0 – 7.0 ppm	Atomic Absorption	A.O.A.C. 13th 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.