

RAW MATERIAL SPECIFICATION

CALIFORNIA SAUTERNE

REVISION	02/13/2008	AUTHORIZATION	J. CRIBARI
		PREPARED BY	K. ANSON
NATURE OF REVISION			
DISTRIBUTION			

I. DESCRIPTION

Product is a California wine, tart, light bodied and fruity

II. SPECIFICATION LIMITS

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

A. Physical

CHARACTERISTIC	LIMIT
1. Appearance	Pale straw to light gold
2. Flavor and Aroma	Dry, tart and fruity with no off flavors or odors
3. Weight per gallon	Approximately 8.3lbs

B. Chemical

CHARACTERISTIC	LIMIT	METHOD	ANALYSIS REF.
1. Alcohol	11.0% - 13.0%	Anton Paar AlcoLyzer	A.O.A.C. 17 th Ed. 980.2
2. SO2 Free	200.0 ppm max	Ripper	MAM & W (p.206) 1980
3. SO2 Total	130.0 ppm max	Ripper	A.O.A.C. 13 th Ed. 11.069
4. Acidity	0.55 to 0.70g/100ml	Titration	A.O.A.C. 13 th Ed. 11.037
5. pH	3.3 – 3.6	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

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.

D. Bacteriological Data

All wines may contain some Lactobacillus and Pediococcus bacteria, as well as some Saccharomyces yeast not removed by filtration. These are residual from fermentation and populations will be low. Improper storage may allow the growth of the previously mentioned organisms as well as Acetobacter (vinegar producing) and Candida (film yeast).

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.