



Please carefully review the following specifications and contact Mission Bottling at 909-625-1199 if you have any questions or concerns regarding these requirements or if there are issues not addressed below.

### **Prior to Scheduled Bottling Date:**

1. The wine must be recently filtered at or below the filtration level to be used during bottling.
2. The wine must be stored in a tank at a minimum of 60 degrees Fahrenheit.
3. Sulfur dioxide, carbon dioxide, oxygen and other key parameters should be adjusted to their desired levels.
4. Glass, corks, capsules and labels need to be inspected and inventoried to insure they are the proper quality, type, size and quantity required.
5. An adequate supply of nitrogen needs to be ordered (details below).

### **Upon Arrival at Winery:**

6. Personnel
  - a. The winery shall pre-designate a responsible individual for coordination of activities and decision making who will be available to Mission Bottling throughout the bottling process.
  - b. Mission Bottling will supply the personnel to operate the equipment inside the bottling trailer, and the winery shall provide personnel to staff the following operations:
    - i. One person to dump bottles on the unscrambling table;
    - ii. Two people to inspect the filled bottles and pack the bottles into cases;
    - iii. One or two people to label and palletize filled cases;
    - iv. One forklift operator to transport pallets and handle other logistics needs.
    - v. Mission Bottling's equipment incorporates automatic capsule dispensing. If for some reason the winery supplied capsules are incompatible with the automatic dispenser, 2 additional winery supplied personnel will be required to cap.
7. Utilities, equipment, and supplies

- a. Mission Bottling will provide a wine pump and 100 feet of 1½” wine hose. The winery shall supply additional wine hose with 1½” tri-clover style fittings if the wine tank is more than 100 feet from the bottling trailer location.
- b. A pressurized potable water supply with a hose bib shall be available to Mission Bottling within 100 feet of the bottling trailer location.
- c. Mission Bottling requires a 208/240 volt, 3 phase, 60 amp or a 480 volt, 3 phase, 30 amp electrical supply to be provided within 100 feet of the trailer. Mission Bottling carries a variety of 3 phase plugs to connect to winery power. The most common receptacles we plug into at wineries are a number 460R9W for 208/240 volt service, or a 430R7W for 480 volt service. Please see our power connection specifications for more details. If the winery is unable to provide the required electrical supply, Mission Bottling has an on-board generator capable of supplying all of its electrical requirements for a charge as identified on the price sheet.
- d. Mission Bottling uses 30” code 7 filter housings. The winery may elect to use their own filter elements in Mission Bottling’s housing or the winery may purchase new filter elements from Mission Bottling. If only a coarse “bug catcher” filter is desired, Mission Bottling will supply a rental 100 micron filter for a charge as identified on the price sheet.
- e. The winery shall supply nitrogen to be used for bottle de-aeration prior to filling and neck de-aeration prior to corking. For bottling runs in excess of 1,500 cases, the winery shall provide one high pressure (235 psig) liquid cylinder per 3,000 cases. For bottling runs of 1,500 cases or less, the winery shall provide either the liquid cylinder described above or else one high pressure size 200 gas cylinder per 350 cases bottled. Mission Bottling will provide and connect the gas regulators and hoses to the winery supplied nitrogen source.
- f. The winery shall provide a forklift suitable to handle the weight of the pallets and the terrain at the winery.
- g. The winery shall provide a sanitary bucket.

8. Other Items

- a. Mission Bottling will steam sterilize its filling equipment prior to each run.
- b. The winery will be responsible for sanitizing the wine pump and wine hose.
- c. Mission Bottling will retain sample bottles of each varietal from each run.

The above specifications constitute a portion of our bottling agreement with your winery. Please indicate your acceptance of these specifications by signing and dating below.

**Accepted By:**

Signature \_\_\_\_\_ Winery \_\_\_\_\_

Print Name \_\_\_\_\_ Date \_\_\_\_\_