

To Our Valued Customers,

Standard Practices and Recommendations for receiving Bulk Wine from Southwest Wines Inc.

Receiving the Bulk Wine:

1. Inspect the spacecraft box or tote for damage
2. Smell and taste a sample of the wine to determine the quality and sensory aspects of the wine.
3. Check and compare lab results. (PH, TA, VA, Alcohol, and Sulfites)
4. If necessary adjust sulfites (recommended level shall be adjusted to a minimum 35-40ppm)
5. Wine should only be stored in a spacecraft box a maximum of 2 weeks
6. Store the wine at a temperature between 55-65 degrees

Please advise Southwest Wines Inc. of any major discrepancies within 48 hours of receiving

Standard Practices and Bottling Requirements for Bulk Wine from Southwest Wines Inc.:

Southwest Wines Inc. ships stabilized bulk wine filtered to 1 micron with 30 to 45 ppm sulfite.

The purchasing winery that ultimately bottles the wine bears full responsibility to utilize proper storage and bottling practices, which include but are not limited to the following important items.

Bottling the Bulk Wine:

1. Test and adjust sulfite levels prior to bottling. 30 ppm free SO₂ minimum
2. If the wine is "sweet", or any sugar is added to the wine, Potassium Sorbate must be added.
Recommended amount shall be 20g/HL in order to inhibit re-fermentation in the bottle.
3. Sterilize all bottling equipment, pumps, hoses, and filters.
4. Use only new sterile bottles.
5. At actual bottling, sterile filter the wine using a cartridge filter, *absolute membrane* of .45 micron.

Note that failure to follow good industry standard practices as outlined above can result in wine bacterial contamination. Therefore Southwest Wines Inc bears no responsibility once wine has been delivered and received by purchaser.

This letter can be found on our website – www.southwestwines.com/bulk

Thank you for your continued business,



Florent Lescombes, Vice-President