

VINIFY

Wine Services

BROCHURE

Effective 1/1/2011

SERVICES PROVIDED:

- All red fruit may be sorted at the sorting line before going into tank. Vinify provides the staff to manage the front and back end of the sorting line including the dumping of fruit into tank/press. Client is responsible for providing personnel for sorting.
- We do not sort whites. We provide staff to transfer whites into press and manage press cycles. Under special circumstance, whites may be sorted at the discretion of management. Vinify has the option to charge an additional fee for the sorting of whites.
- Post de-stem MOG separation and berry sorting available for additional fees.
- Brix and Temp are measured each morning and made available online.
- Vinify provides all basic wine additions including tartaric acid, micronutrients, DAP and filtered water. Client is responsible for determining amounts, timing etc... Yeast is not supplied.
- Vinify provides for 3 punch downs and/or pump-overs each day per clients direction.
- Vinify provides staff to press off white juice and finished red wine, barrel down, and store barrels. Vinify staff will manage press cycles at the direction of client. Both a bladder and a basket press are available for pressing.
- All barrels are topped every month unless specified otherwise by client.
- Temp and humidity controlled barrel storage
- Maintenance program for onsite empty barrels
- Bottling is not included in our standard rate. Client needs to bring in an outside bottling line as well as their staff to support the back of the line. Bottling supplies such as argon, twine, pallet-wrap etc are provided at cost, or roughly \$0.35 per case.
- Equipment and reagents provided for basic lab analysis (Brix, pH, TA, FSO₂, Temperature, TSO₂).
- Proprietary online work order and wine tracking software

EQUIPMENT AND AMENITIES:

- Small open top tanks w/glycol jackets ranging in size from 2-6 tons
- Bucher Vaslin crush line w/ 2 large sorting tables, Delta E1 de-stemmer
- 4 ton Europress bladder press, programmable.
- 8hl Carlsen automatic, programmable basket press
- 20hl Bucher Vaslin JLB 20 automatic, programmable basket press
- Ozone machine
- Complete package of winery supplies, hoses, pumps, fittings, etc...
- 4 temp and humidity controlled barrel rooms
- Sulfur doser
- All winery water is carbon filtered and chlorine free
- Free Wi-Fi throughout
- Fully equipped kitchen/breakroom
- Client lounge with AC power, couches, conference tables
- Vinoteca Co-op tasting room
- Liquid SO3 provided
- Argon and nitrogen provided for wine movement
- Dry ice provided during harvest
- Gamajet barrel blaster
- Client PC for internet and email, printer/copier/fax available

FEES:

Please contact us for more information.

PAYMENT TERMS:

25% September 1
25% December 1
25% March 1
25% June 1

CONTRACT TERMS:

1 year introduction period followed by a 3 year term
15 ton minimum

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Fees and services subject to change without notice