



Operation Name: _____ Date: _____

- ▶ Complete this form to describe your winemaking process and ingredients and processing aids that may be used in organic grape wine production and handling.
- ▶ You may only use locations, ingredients, and processing aids approved by CCOF. Submit updates for pre-approval before using.

A. Winemaking Process

- 1) What is your role in wine production? Choose all that apply:
 - Crush Fermentation Filtration Cellaring/Aging Bottling Labeling
 - Other (describe): _____
- 2) Is wine handled at multiple facilities?

All facilities that handle wine in any way must be certified. You may only use locations approved by CCOF.

 - No Yes
 - a) If yes, attach:
 1. A flow chart describing the flow of wine between facilities. Attached
 2. A list of the handlers or facilities and their certifiers (if not part of your operation). Attached
 3. Organic certificates for facilities other than your own. *You must request updated certificates annually.* Attached
- 3) Is wine ever exported to the EU, UK, or Switzerland?
 - No Yes, complete the [GMA Wine Approval Application](#)

B. Labels and Labeling

- 1) In what form(s) do you package wine?
 - Retail Wholesale No package (explain): _____
- 2) Products will be labeled (check all that apply):
 - Made with organic grapes Organic 100% Organic

If sulfur dioxide is added, wine must not be represented as "Organic" on USA labels, but may display "Made with organic grapes" Total sulfite concentration in wine labeled "Made with organic grapes" must not exceed 100 ppm, measured prior to bottling.

C. Wine Composition

- ▶ You may only use ingredients, suppliers, and processing aids approved by CCOF. Submit updates for pre-approval before using.
 - ▶ You must maintain current organic certificates for all suppliers, contracted co-packers, certified private label brand owners, and any other certified operation you work with.
- 1) List grape suppliers on your [H2.0A Ingredient Suppliers](#). Attached
 - 2) Complete a [Handler Materials Application \(OSP Materials List\)](#) to list all processing aids that may be used during processing of wines including packaging aids and other nonagricultural materials that come into contact with wine (i.e. yeast, acids, nitrogen, sulfur dioxide, fining agents).

Only processing aids pre-approved by CCOF and appearing on your OSP Materials List may be used. Failure to request CCOF pre-approval may result in suspension of your organic certification.

 - Attached N/A, no materials used
 - 3) Do any of your wines contain nonorganic agricultural ingredients (i.e. nonorganic sugar, flavors)?
 - No
 - Yes. Complete [H2.0B Product Formulation](#) for each wine containing nonorganic agricultural ingredients. Complete [H2.7 Commercial Availability](#) form for each nonorganic flavor.
 - 4) Are the following ever added to wine? Choose all that may be added:
 - Water Salt. If salt may be added, attach a specification sheet listing ingredients. N/A, no water or salt added