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.

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 work with locations pre-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 regularly.* ☐ 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 ☐ Nonretail ☐ No package (explain): _____

2) Products will be labeled (check all that apply):
   ☐ Made with Organic Grapes ☐ Organic Wine ☐ 100% Organic Wine
   If sulfur dioxide is added, wine must not be represented as "Organic" on USA or Mexico labels, but may display "Made with organic grapes". Total sulfite concentration in NOP 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 (ex: 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 ☐ Not applicable, no materials used.

3) If you use any of the following in wines labeled as "Organic Wine", complete an **H2.7 Commercial Availability** form for each nonorganic material (*H2.7 not required if all wines are labeled as "Made with organic grapes"*):
   ☐ Nonorganic Yeast
   ☐ Nonorganic Flavors
   ☐ Nonorganic Colors
   ☐ Nonorganic Potassium acid tartrate (also known as potassium bitartrate or cream of tartar)
   ☐ Not applicable, no nonorganic yeast, flavors, colors, or potassium acid tartrate used

4) Do any of your wines contain nonorganic sugar, flavors, or juice?
   ☐ No
   ☐ Yes. Complete **H2.0B Product Formulation** for each wine containing nonorganic sugar, flavors, or juice so CCOF can determine if your formulas contain sufficient organic ingredients for your label claim.

5) 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.
   ☐ Not applicable, no water or salt added

ccof@ccof.org www.ccof.org (831) 423-2263 831-423-4528

D. Storage Facilities

1) If off-site facilities are used to store organic ingredients or finished products, complete this table, or attach a list with this information.

☐ Not applicable, no off-site storage ☐ List Attached

Storage Facility Name & Location	Ingredients/Products Stored	Documentation
		☐ *OC** ☐ *EHA***
		☐ *OC** ☐ *EHA***
		☐ *OC** ☐ *EHA***
		☐ *OC** ☐ *EHA***

*Attach the Organic Certificate (OC) for each certified storage facility listed above.

For any uncertified facilities listed above, attach a CCOF **Exempt Handler Affidavit (EHA). EHA must be completed by the uncertified storage facility manager. *Product must be enclosed in sealed, tamper-evident packages or containers when received by the storage facility and must remain in those packages or containers throughout storage. In addition, the facility may not handle the product in any way other than storage. CCOF will review the EHA and notify you if certification of the storage facility is required*.