

TRAILER #2 REQUIREMENTS Still Beverage Capable

REQUIREMENTS

Updated 7.13.21

ACCESS:

- Clear and level parking space of 80 ft length, 12 ft width, for bottling truck & trailer
 Trailer is 53 feet long
- 14 ft clearance height from overhanging tree limbs or lighting fixtures
- We supply 100 feet of hose, if product is further away, please provide additional hoses with 1-1/2 inch tri-clover fitting
- We must have clear access to your fuse box, within about 75 feet of the back of our trailer to run our power cable to your fuse box or special outlet

ELECTRICAL:

- Electric panel box must be capable of running 60 amps
- The winery must have a breaker panel with 60 amps available

WATER:

• Water must be potable, clean, transported with clean garden hose to the back of our trailer

LABELS:

- Front and back labels on the same spool increases efficiencies for all as DMB has two label stations and does not have to stop the machinery to switch over empty label spools
- Roll direction is left off #4
- Minimum label spool diameter should be 12 inches
- Maximum label spool diameter is 15 inches and larger rolls increase efficiency because spools do not have to be changed as often.
- Never store, or have labels shipped in environment which exceeds 72 degrees F

CORKS:

Maximum 27 mm X 49 mm

SCREW CAPS:

• Stelvin - Automatically applied

CAPSULES:

• Tin, or polylaminate - Hand applied

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TRAILER #2 REQUIREMENTS CONTINUED

WINE PREPARATION:

- Last filtration no more than 3 days prior to bottling
- Recommend adjustment of CO2, dissolved oxygen level no less than three days in advance. Adjusting up, or down too close to bottling creates additional foaming issues and slows down the bottling
- Final SO2 adds and other adds are best done the day prior
- Still beverages best at 55-60 degrees F pre-bottling

STAFFING:

- 6 people optimal
- 1 bottle unloader
- 1-2 bottle inspectors/packers
- 1 box labeling person
- 1 forklift operator to manage pallets of bottles.
- One staff person scheduled to be on-site one and a half hours prior to start of bottling, to assist with the set-up process. Typically this will be 7am.
- All other staff must all be in place and ready to start at the scheduled bottling start time, which is usually 8:30am, unless otherwise specified.