



CUSTOM CRUSH BROCHURE
EFFECTIVE 12/1/2007

FEE: \$2,250 / TON UP THROUGH THE FIRST 80 TONS
10% DISCOUNT ON ALL TONS OVER 80
\$12 / BBL / MONTH ON ALL BULK WINE HELD OVER INTO 2ND HARVEST
NO CHARGE FOR EMPTY BBLs TO BE USED IN NEXT YEARS PRODUCTION

PAYMENT TERMS:

25% NET 10 FROM FRUIT ARRIVAL
25% DEC 1
25% MAR 1
25% JUN 1

CONTRACT TERMS:

1 YEAR INTRODUCTION PERIOD FOLLOWED BY A 3 YEAR TERM.
20 TON MINIMUM.

SERVICES PROVIDED:

- ALL RED FRUIT MAY BE SORTED AT THE SORTING LINE BEFORE GOING INTO TANK. WE PROVIDE THE STAFF TO MANAGE THE FRONT AND BACK END OF THE SORTING LINE INCLUDING THE DUMPING OF FRUIT INTO TANK. CLIENT IS RESPONSIBLE FOR PROVIDING THEIR OWN STAFF TO DO THE ACTUAL SORTING.
- WE DO NOT SORT WHITES. WE PROVIDE STAFF TO DUMP WHITES INTO PRESS AND MANAGE THE PRESS CYCLE. UNDER SPECIAL CIRCUMSTANCE WHITES MAY BE SORTED AT THE DISCRETION OF THE DIRECTOR OF OPERATIONS.
- BRIX AND TEMP ARE MEASURED EACH MORNING AND MADE AVAILABLE ON-LINE.
- WE PROVIDE ALL BASIC WINE ADDITIONS WHICH INCLUDES ACID, SUPERFOOD, DAP & WATER. CLIENT IS RESPONSIBLE FOR DETERMINING AMOUNTS, TIMING, ETC UNLESS THEY ARE USING OUR WINE MAKING CONSULTING SERVICES.
- WE PROVIDE FOR 3 PUNCH-DOWNS AND/OR PUMP-OVERS EACH DAY PER CLIENTS DIRECTION.
- WE PROVIDE STAFF TO PRESS-OFF FINISHED WINE, BARREL DOWN AND STORE BARRELS
- ALL BARRELS ARE TOPPED EVERY TWO WEEKS UNLESS SPECIFIED OTHERWISE BY CLIENT
- MONTHLY MAINTENANCE PROGRAM FOR ONSITE EMPTY BARRELS.
- BOTTLING IS NOT INCLUDED IN OUR STANDARD RATE. CLIENTS NEED TO BRING IN AN OUTSIDE BOTTLING LINE, AS WELL AS THE CREW TO SUPPORT BACK OF THE LINE. BOTTLING SUPPLIES SUCH AS ARGON, TWINE, AND PALLET WRAP ARE PROVIDED AT \$0.40 PER CASE.



ON-LINE SYSTEM:

- ALL WORK ORDERS ARE GENERATED AND STATUSED ON-LINE BY BOTH OUR CLIENTS AND OUR STAFF.
- COMPLETE LOT HISTORY IS AVAILABLE FROM THE WEIGHT TAG OF FRUIT ARRIVING THROUGH THE BOTTLING AND SHIPPING OF CASE GOODS TO ANOTHER FACILITY
- FRUIT ARRIVAL SCHEDULES, PRESS SCHEDULES, RESERVATION OF PHYSICAL ASSETS AND WORK AREAS ARE ALSO ALL HANDLED ON-LINE.

EQUIPMENT PROVIDED:

- THREE LARGE TANK ROOMS WITH ACCOMMODATE OVER 100 OPEN TOP / FLOATING LID CLIENT FERMENTORS HANDLING FROM 2 – 10 TONS.
- ALL TANKS ARE CONNECTED TO GLYCOL FOR COOLING
- FIVE BARREL ROOMS THAT ARE ALL AIR CONDITIONED AND HUMIDITY CONTROLLED.
- CRUSH PAD INCLUDES A SIZABLE SORTING TABLE, A RAUSCH DESTEMMER CRUSHER, AND 2 EUROPRESS BLADDER PRESSES (3 TON AND 5 TON WHOLE CLUSTER CAPACITIES).
- HEAT EXCHANGERS.
- OZONE MACHINES FOR BBL MAINTENANCE AS WELL AS GENERAL SANITIZING.
- STEAM GENERATORS USED FOR BBL MAINTENANCE AND REHYDRATION PROCEDURES.
- COMPLETE SUPPLY OF CELLAR EQUIPMENT INCLUDING, PUMPS, HOSES, TOPPING EQUIPMENT, ETC.

TANK POLICY:

- CLIENTS CAN PROVIDE TANKS TO HANDLE THEIR PRODUCTION IF THE SPACE IS AVAILABLE.
- CLIENT ALWAYS HAS PRIORITY TO THEIR OWN TANKS BUT AGREES TO SHARE THEIR TANKS WITH OTHERS IN THE FACILITY IF THEIR TANK IS NOT IN USE.
- CLIENT ALSO UNDERSTANDS THAT THEY GET THE BENEFIT OF USING OTHER TANKS WITHIN THE FACILITY FOR THEIR FRUIT IF THEIR TANKS ARE NOT AVAILABLE OR SUITABLE.
- CLIENT PAYS FOR THE COST OF HOOK UP TO OUR GLYCOL SYSTEM AND THE TEMP STAT ON THE TANK.

FRUIT HANDLING:

- WE PROVIDE DRY-ICE TO PROVIDE FOR A CO₂ LAYER OVER THE FRUIT BEFORE FERMENTATION BEGINS. WE DO NOT PROVIDE DRY ICE TO COOL FRUIT
- IF YOUR FRUIT NEEDS TO BE COOLED, YOU CAN MAKE ARRANGEMENTS WITH OUR DIRECTOR OF OPERATIONS TO USE THE FACILITY HEAT EXCHANGERS.