



Operation Name: _____ Date: _____

- ▶ Complete this form to describe your winemaking process and ingredients and processing aids that may be used in organic wine production and handling. This will allow CCOF to approve wine components before processing begins.
- ▶ Before using new processing locations, ingredients and/or processing aids, update your OSP to avoid potential noncompliance and loss of organic status for noncompliant wines.

A. Winemaking Process

- 1) What are your operation's roles in wine production?
 - 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.

 - No Yes
 - a) If yes, attach:
 1. A list of the handlers or facilities and their certifiers Attached
 2. Organic certificates for facilities other than your own Attached
 3. A flow chart describing the flow of wine between facilities Attached
- 3) How do you verify that organic certificates for all facilities are current?
 - Not applicable, no wines handled by other facilities.
 - Maintain valid certificates onsite, updated annually.
 - Other (describe): _____
- 4) Is wine ever exported to the EU 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

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

C. Wine Composition

- 1) Attach [H2.0A Ingredient Suppliers](#) Attached
- 2) How do you verify that all organic supplier certificates are current for all ingredients?
 - Maintain valid certificates onsite, updated annually.
 - Other (describe): _____
- 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.
- 4) Are the following **ever** added to wine (check all that may be added)?
 - Water Salt. If salt may be added, attach a specification sheet that verifies absence of flow agents and anti-caking agents.

D. Processing Aids

- 1) 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).
 - Attached Not applicable, no materials used
- 2) How do you verify that only compliant ingredients and materials are used?

Only ingredients and materials approved by CCOF and appearing on your OSP Materials List may be used.

 - Submit to CCOF for review and approval.
 - Other (describe): _____