

SPECIFICATIONS

Winery Responsibilities

- Wines must be sterile filtered and stored in sterile containers no more than four days prior to bottling.
- All packaging materials must be present when bottling begins or an hourly fee will be charged for any downtime due to waiting on materials.
- Winery must supply Nitrogen or Argon for sparging and leveling wines. (250 cubic ft. cylinder per 600 cases)
- Single phase 50 amp breaker.
- Access to clean water.
- Sterilized wine hoses and fittings from your tank to our pump.
- 4 personnel capable of lifting a full case of wine.
- Winemaker, or designated personnel, who is responsible for approving fill levels, label positioning, cork depth and vacuum.
- Fork lift

Packaging

- Bottles:
 - Burgundy 750ml
 - Bordeaux 750ml
 - Claret 750ml
 - Bordeaux 375ml standard
- Specialty and tapered bottles (check with us first)
- Straight corks or aluminum screwcaps
- Tin or Poly laminate capsules
- Front and back labels from single or dual spools
- Labels on a standard 3" core, max 12" O.D., #4 wind direction off left hand
- Stretch wrap for finished pallets



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