Casteel Custom Bottling, LLC 

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**Specifications and Requirements**

**For Mobile Bottling Service**

**Bottling Time:**

* The work day begins at 8:00 a.m. and ends at the latest at 4:30 p.m. unless otherwise negotiated with CCB.
* CCB staff needs access to site and all bottling supplies by 6:00 a.m. for set-up and sterilization.

**Electrical:**

* CCB requires a dedicated circuit of 60 to 100 amp, 3-phase, 240 volt service.
* Bottling truck will need to be within 100 feet of power source.
* Generator available from CCB. Must be requested ahead of time.

**Water:**

* Customer is required to provide clean potable water at rate of 40 gallons per minute

**Access:**

* CCB has two trailers. Truck 1 is a low profile, gooseneck 39-ft trailer. With cab, the length is 49’. Weight is 32,500 lbs. Truck 2 is a 48ft dock height trailer. With cab, the length is 60ft.
* CCB requires adequate room to maneuver. An area of 80’ x 20’ is optimal. If Customer has concerns, a site visit should be requested.
* CCB requires a flat, solid surface on which to park and work.

**Wines:**

* Wines must by bottle-ready before bottling truck arrives. This includes polish or sterile filtrations. No in-line filtration to the truck.

* Wines should be at 55 - 60 degrees Fahrenheit to moderate fill level fluctuation and reduce condensation.

**Filters:**

* CCB stocks .45 and .50 membrane filters and 10 micron filter, as stated in Attachment B. These are sold to Customer at market price, which may fluctuate.
* Special order filters require 4-week notice to CCB. The winery designated Responsible Person must verify proper sanitation of filters and equipment and ensure integrity testing of filter membranes.

**Wine Pump, Hoses and Fittings:**

* CCB provides pump and 100 feet of wine hose that is fitted with 1.5-inch tri-clover fittings.
* Winery will provide any adapters required to connect to CCB pump and hoses.
* Any additional hose (beyond 100 ft) will be provided by the winery.
* Winery is responsible for sanitizing pump and hoses at least 30 minutes prior to start-up. No ozone.
* Winery will provide nitrogen for sparging and leveling bottles. One compressed canister per 250 cases. A separate tank of compressed nitrogen is required to push wine to truck at the end of each varietal run.

**Supplies:**

* All packaging materials must be on the winery premises prior to CCB arrival, and must be approved by CCB 30 days prior to bottling. If requested, packaging components other than labels and bottles must be sent to CCB prior to bottling to ensure compatibility.
* Labels:
	+ CCB uses linear style vacuum belt pressure sensitive labelers. Correct label wind for CCB machines is Left off #4. Standard 3inch core, and label rolls no larger than 11 inches in diameter. Labels will be applied as close to winery specifications as possible, taking into consideration glass and label variation.
	+ Extra face labels will be supplied by winery for case boxes.
* Bottles: Samples required 30 days prior to bottling
* All materials must be in quality condition. CCB is not responsible for the condition of packaging materials, or materials that do not meet specifications.

* A date stamp will be provided by winery for stamping cases.

**Staff:**

* The winery provides one person designated as the Responsible Person, empowered to make decisions on the spot as required, and serve as point person on quality control for the winery. This person may be one of the eight required workers at the winery’s discretion.
* Winery is responsible for:
	+ Determining fill level
	+ Carton coding and labeling
	+ Approval of packaging appearance
	+ Any employee injury or accident prior to, during, or following bottling.
* The bottling team of eight performs these tasks:
	+ 1 - Dump glass
	+ 2 – Foil and screw cap application
	+ 2 – Case packers
	+ 2 – Label, stamp and palletize cases
	+ 1 – Designated forklift driver with forklift
* Fork lift operator will move product to and from trailer with sufficient skill to maintain smooth operation of the line. In some cases, depending on site, driving on gravel may be required.

**Equipment Damage:**

* Customer will be responsible for any damage to bottling line caused by employees working for Customer on their equipment, such as forklift.

**Penalties for Bottling Date Cancellations and Schedule Changes:**

* 30 days notice in writing - no penalty
* Less than 30 days notice - 10% of daily minimum will be charged
* Less than 20 days notice - 20% of daily minimum will be charged
* Less than 14 days notice - 50% of daily minimum will be charged
* Less than 7days notice - 100% of daily minimum will be charged

Note: CCB will work hard to fill bottling days released, and, if successful, no penalties will be assessed.