

## DEMETER WINEMAKING APPLICATION

**Please fill out this application in addition to the base organic processing application (the Organic Handling Plan {OHP}). The OHP is required even when applying solely for Demeter Biodynamic® certification. This application provides an overview of the processes conducted in the winery. The actual Demeter certification of a specific wine occurs at the time of bottling based on approval of the wine's label and product profile.**

NAME:

COMPANY NAME:

ADDRESS:

Phone:

Fax:

Email:

Representative:

Title:

Phone:

Email:

List your responses to last year's ECD requirements, if applicable.

Please list all wines to be covered under this processing application. Please include product names, vintage, and source of grapes:

*Inspector:*

*Evaluator:*

### 1) Crushing and related equipment

1.1 What are crushing equipment product contact surfaces made of (i.e. stainless steel, food grade plastics etc.)?

1.2 Is sulfur dioxide used at any point in the crushing process? If so, how much is used and for which specific products?

1.3 How is the organic waste stream (i.e. pomace, seeds etc.) handled?

1.4 Are any processing aids of agricultural origin used (i.e. rice hulls etc.)?  Yes  No  
If so do they come from a Biodynamic or organic source? (name source)

1.5 Is pasteurization utilized in the wine making process?

1.6 Are any processes utilized to concentrate the must that will be fermented on to wine?

*Inspector 1:*

*Evaluator 1:*

## **2) Tanking/Fermentation**

2.1 Are any gasses used for flushing tanks and racking?  Yes  No If so which ones?

2.2 What are the product contact surfaces of fermentation/ storage tanks made of? Please describe both temporary and long term storage.

2.3 What are the product contact surfaces of transfer equipment made of?

2.4 How is Demeter certified product segregated from organic and conventional product?

2.5 Are pumps that develop high shear or centrifugal forces used to move product?

*Inspector 2:*

*Evaluator 2:*

### 3) Yeasts and fermenting agents

3.1 Verify that no yeast or malo-lactic bacteria strains are added to wines to be labeled as “Biodynamic Wine” unless via an approved exemption for stuck fermentation.  
= Yes = No

3.2 What yeast nutrients are used?

#### For wines labeled as “Made From Biodynamic Grapes”

3.3 Are any yeast ML bacteria added to direct fermentation? If so please list which ones

3.4 Are certified organic yeasts used and if not a documented search conducted prior to using approved non organic yeasts?

3.5 Are any yeast nutrients used ? If so which ones?

*Inspector 3:*

*Evaluator 3:*

### 4) Acid and sugar adjustment

4.1 If making wines to be in the Biodynamic® Wine labeling verify that acid and sugar are not adjusted for such wines. = Yes = No

4.2 Do native conditions native to vineyard soils require acidity adjustments or sugar adjustment in wines? = Yes = No

4.3 Has past or current weather conditions created a situation requiring acidity and sugar adjustment in wines? = Yes = No

4.4 What sweeteners have been used? Are they from certified Biodynamic or organic sources?

4.5 What acids are used for acidity adjustment? Do they meet the criteria of the Demeter Wine-making Standards (i.e. non-gmo, not synthetic, if citric acid from microbial fermentation of carbohydrate substrate)?

*Inspector 4:*

*Evaluator 4:*

## **5) Oaking**

**For wines labeled as “Biodynamic Wine” and “Made From Biodynamic Grapes” etc.**

5.1 Is oak used for influencing the character of wines? If so, in what form is it utilized?  Yes  No

*Inspector 5:*

*Evaluator 5:*

## **6) Processing aids**

6.1 Are any processing aids used in wine making (i.e. egg whites, clay etc.) What is used?  Yes  No

6.2 What materials are used for filtering?

6.3 What methods are used for cold stabilization (if applicable)

*Inspector 6:*

*Evaluator 6:*

## 7) Blending

**For wines labeled as “Biodynamic Wine” etc.**

7.1 Please verify wines potentially to be labeled as “Biodynamic Wine” comes from an identifiable vineyard organism.

7.2 If barrels are topped off are they topped of with wine made from Biodynamic grapes?

*Inspector 7:*

*Evaluator 7:*

## 8) Bottling

**For wines labeled as “Biodynamic Wine” etc. and “Made From Biodynamic Grapes” etc.**

8.1 What are the product contact surfaces in bottling equipment?

8.2 How is it ensured that cleaner and sanitizer residual if not present on equipment/ bottles at the time of product contact?

*Inspector 8:*

*Evaluator 8:*

## 9) Corking and sealing

**For wines labeled as “Biodynamic Wine” etc. and “Made From Biodynamic Grapes” etc.**

9.1 What types of closures are used?

9.2 Are corks / seals treated with any materials? If so, what?  Yes  No

*Inspector 9:*

*Evaluator 9:*

## 10) Sulfite use

For wines labeled as “Biodynamic Wine” etc. and “Made From Biodynamic Grapes” etc.

10.1 For Demeter certified wines please verify that in general practice total measured sulfite at bottling does not exceed 100 ppm.

*Inspector 10:*

*Evaluator 10:*

## 11) Labeling

11.1 All labels claiming “Made from Biodynamic Grapes” or “Biodynamic Wine”, accompanied by a Demeter IPP (Individual Product Profile), must be submitted to Demeter for approval prior to submission to TTB, printing and labeling of final product.  Yes  No

## 12) Maintaining Biodynamic Integrity

12.1 Describe how Demeter ingredients, work-in-progress, and finished products are segregated from other organic and conventional ingredients.

12.2 Do you use quaternary ammonia or other strongly residual sanitizers on product contact surfaces?  Yes  No If yes, explain:

12.3 Are any ingredients used that are not specifically addressed in the Demeter Wine Standards?  Yes  No If yes, explain:

12.4 Are any methods utilized that are not specifically addressed in the Demeter Wine Standards?  Yes  No If yes, explain:

**Demeter Association, Inc.**  
**PO Box 1390**  
**Philomath, OR 97370**

**Phone: (541) 929-7148**  
**Fax: (541) 929-4387**  
**Email: [info@demeter-usa.org](mailto:info@demeter-usa.org)**

*Inspector 12:*

*Evaluator 12:*

**I affirm that all statements made in this Demeter Wine Making application are true and correct. I agree to comply with the Demeter Processing Standards. I understand that the facility may be subject to unannounced inspection and/or Biodynamic products may be sampled and tested for residues at any time. I agree to provide further information as required by the certifying agent.**

Signature of Owner/Manager

Date

Signature of Owner/Manager

Date

**PLEASE KEEP A COPY OF THIS APPLICATION FOR YOUR FILES.**

**Submit completed form by email to [info@demeter-usa.org](mailto:info@demeter-usa.org) or mail with payment, terms of agreements and supporting documents, including labels and maps to:**

**Demeter Association, Inc.**  
**PO Box 1390**  
**Philomath, OR 97370**  
**Phone: (541) 929-7148**  
**Fax: (541) 929-4387**  
**[www.demeter-usa.org](http://www.demeter-usa.org)**