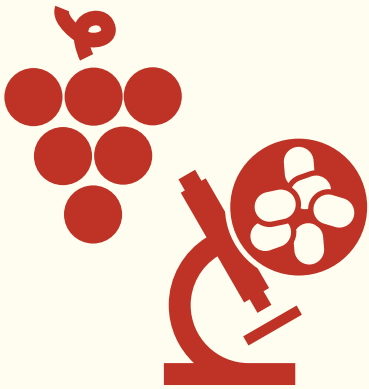




FROM GRAPES TO GLASS

WHAT'S IN WINE AFTER GRAPES MAKE THE JOURNEY FROM THE VINEYARD TO YOUR GLASS?



WINE = GRAPES + YEAST

Wine is one of the world's most historic and complex beverages containing hundreds of different components. Wine is made from winegrapes which undergo fermentation through the introduction of yeast that is either added or present on the grapes. Since the earliest days,

winemakers have used processing materials, minimally when needed, to accomplish their task of creating a delicious beverage while working with varying weather and growing conditions each year.



DERIVED FROM GRAPES & WINE

Wine processing materials are used primarily to facilitate fermentations, stabilize and clarify wine. The majority of materials are derived from wine or

grapes. Most do not remain in the finished wine. A limited number of non-grape/non-wine materials may be used, primarily to stabilize wines.



WINE PROCESSING MATERIALS ARE SAFE

Winemaking materials are strictly controlled globally by government regulation, and in the U.S., the Alcohol and Tobacco Tax and Trade Bureau (TTB) lists materials allowed for use in

winemaking in regulation 27 CFR 24.246. TTB approves only materials that are designated as “generally recognized as safe” (GRAS) by the U.S. Food and Drug Administration (FDA).

Commonly Used Materials Found in Wine:

- **CITRIC, MALIC AND TARTARIC ACID:** *Naturally found in grapes.* Used to correct acid deficiencies.
- **SULFUR DIOXIDE OR SULFITES:** *Also produced during fermentation.* Used to sterilize and stabilize wine.
- **TANNINS OR POLYPHENOLS:** *From grape skins, seeds and extracted from wood.* Used for color stabilization and structure.