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Ultimamobilebottling.com

**Specifications and Requirements (LINES 1 & 3)**

**Access -**

Ultima Mobile Bottling Lines #1 & 3 are housed in 48 foot long trailers. We require enough room to maneuver our Tractor-Trailer and a flat level area approximately 80 feet long and 12 feet wide in which to set up and bottle. In most cases we will survey the sight prior to bottling

**Electrical -**

Ultima Mobile Bottling requires a dedicated circuit of either a 60 amp 3 phase 208 or 230 volt service or a 30 amp 3 phase 460 volt service.

(check one)  208 or 230 Volt 3 Phase \_\_\_\_\_ Amp  460 Volt 3 Phase \_\_\_\_\_ Amp

Power must be located within 100 feet of bottling site. One of the following Winery supplied receptacles should be installed and properly wired prior to bottling.

208 or 230 Volt 60 Amp 3 Phase  460 Volt 30 Amp 3 Phase  
 Hubbell No. 460MI9W  Hubbell No. 430MI7W

**Water -**

Ultima requires clean potable water supplied with a minimum of 30 psi and 10 gpm.

**Wines -**

Wines should be Bottle Ready upon arrival of Ultima. This includes polish or sterile filtration's if needed. Pad filtration in line to the truck is not permissible. Wines should be at least 58 degrees Fahrenheit to assure proper fill and prevent condensation. Ultima uses (3) 30 inch code 7 pre-filters and (3) 30 inch code 7 final filters to allow more overall surface area and reduced operating pressures. Filters can either be purchased by the winery at market rate or the Winery may choose to use Ultima's filters for a fee of \$200.00 per day. Filters offered by Ultima are \_\_\_\_ .45 membrane, \_\_\_\_ .50 nominal pre-filters or a \_\_\_\_ 10 micron "bug catcher". Special order filters require 4 weeks for delivery. The Winery designated representative is responsible for verifying proper sanitation of filters and filling equipment and integrity testing of filter membranes.

**Wine Hoses and Fittings -**

Ultima Mobile Bottling Lines #1 & 3 use Waukesha Model 30 Pumps and provides 100 Ft. of wine hose fitted with 1 1/2 inch Tri-Clover fittings. The winery must provide any adapters necessary to connect to ULTIMA's pump and hoses. Any additional hose must also be provided by the winery. The Winery is responsible for sanitizing the pump and hoses 30 minutes prior to start of bottling.

**Staff -**

The Winery is to designate 1 person responsible for any decisions regarding Bottling, Quality Control and Bottling Approvals. This person is responsible for wine hose sanitation and bringing wine and supplies to the truck.

The Winery is to provide 7 personnel able to perform physically demanding work.

- 1 Person to dump glass on the unscrambler
- 2 Persons to pack product into cases who are responsible for package appearance
- 1 Person to case label and date stamp cases (labeler and stamp are provided by the winery)
- 2 People to stack finished product on pallets (at the wineries discretion, 1 able person can stack)
- 1 Forklift and experienced driver

\* Ultima can supply labor when bottling in Sonoma or Napa Counties for an additional charge.

**Nitrogen -**

In order to facilitate adequate bottle sparging Ultima requires the Winery to provide 1 liquid nitrogen tank per 1500-1800 cases to be bottled.

**Nitrogen & Screwcaps -**

Ultima utilizes a Liquid Nitrogen Drop System when applying Screw Caps. 1 Low Pressure (22 psi) liquid nitrogen tank per ea. 3000 cases bottled for liquid N2 dosing.

**Fill Height -**

The Winery must approve a fill point during Ultima's set up (typically the day before bottling). The fill point should be within government standards.

**Packaging Materials and Supplies -**

All packaging materials and supplies should be on the Winery premises prior to Ultima's arrival and be in good useable condition. The Winery is responsible for cleanliness of glass and Integrity of cases. Case labels and date stamp need to be provided by the Winery. ULTIMA is not responsible any packaging materials that are substandard, unclean or otherwise out of specifications.

**Labels -**

Ultima uses Impresstik 3000 VAC Pressure Sensitive Labelers. Pressure Sensitive labels are outside wind, left off (wind #4) with a 3 inch core diameter and maximum outside diameter of 11.8 inches. Please submit label samples to ULTIMA 30 days prior to the proposed bottling dates. Also please submit fully dressed "dummies" for proper label placement. Labels will be applied as close to specifications as possible however, a 2 millimeter variance should be expected occasionally due to imperfections in glass and/or labels.

**Quality Control -**

Ultima's technicians are constantly monitoring equipment functions and packaging materials to insure overall package quality, however the Winery Designated Representative is responsible for insuring the overall Quality Control of the wines and packaging. The Winery Designated Representative is responsible for providing for and insuring the monitoring of O2, SO2, fill height, cork insertion, vaccum levels, proper label placement and overall package quality and accuracy on a timely and regular basis. In the event of a problem the Winery Designated Representative is responsible for communicating immediately the situation to Ultima's staff. We believe that QC is every ones job and ask that the Winery designated representative please reinforce this belief by communicating the standards of quality to the wineries bottling staff prior to start up.

**Library Wines -**

Ultima will withhold 1 bottle upon the start of each wine lot and 1 bottle every two hours thereafter to be retained for quality assurance purposes.

**Hourly Rates -**

Ultima will impose an hourly rate for downtimes due to winery related problems. This includes packaging materials not being provided on time, improper wine filtration, shortage of labor or any other reason regarding winery operations as they effect the bottling process. In return, ULTIMA will reimburse the winery for labor expenses incurred by the winery due to downtime caused by ULTIMA's equipment failure or personnel. ULTIMA will reimburse the winery only for bottling staff at a rate of not more than \$15.00 per hour with a maximum of (4) four hours. Hourly rates will also be imposed if line speeds are reduced to less than 350 cases per hour due to package or personnel.

**Schedule changes and/or Cancellation(s) -**

Ultima requests notice of changes in scheduling 60 days prior to scheduled bottling dates. A penalty equaling 5% of the scheduled revenues will be assessed for any cancellations received with less than 30 days notice prior to scheduled bottling dates. A penalty equaling 20% of the scheduled revenues will be assessed for cancellations received with less than 10 days notice prior to scheduled bottling dates. Re-scheduling notices must be received 20 days prior to scheduled bottling dates in order to avoid any cancellation penalties

**Terms of Liability -**

ULTIMA MOBILE BOTTLING Inc. assumes no responsibility for the biological stability of bottled product. Customer agrees to fully exonerate, indemnify, defend and save Ultima Mobile Bottling Co. Inc., it's officers and employees harmless from or against all claims or actions (and all expenses incidental to the defense of any such claims or actions) arising out of loss, damage or injury to bottled product or persons other than Ultima's employees in connection with, or arising directly from the operations to be carried out hereunder. This shall apply to all claims, losses, injury and/or other damages.

**Insurance -**

At least 7 days prior to commencement of operations hereunder, Customer agrees to furnish a certificate of insurance from an insurance carrier acceptable to Ultima for statutory workmans compensation insurance (applies only to personnel furnished by customer) for the period covered by this contract.

\*By signing this document the undersigned agrees to all the terms and conditions as listed above

Winery Name \_\_\_\_\_

Date \_\_\_\_\_

Accepted by \_\_\_\_\_

Title \_\_\_\_\_