

LIVE is certified by the International Organization for Biological Control (IOBC), the official certifying agency in Europe for sustainable agriculture. Products that receive the certification are recognized in the European market place. There has been much interest in the United States over the past several years for products that are of high quality and are produced under our label. We now have vineyards that have completed the certification process and wines are ready to go into the market place.

It is our hope that the addition of LIVE certification to your wine will become a definite selling point for the wine. We believe that the LIVE sustainable agriculture program helps tell the story of the quality that is unique to Oregon.

#### Requirements for use of label on wine

The label "LIVE" is granted to wines that fulfill the conditions for grape growing and wine making. The requirements of the LIVE label program are based upon guidelines published by the International Organization for Biological Control (IOBC). LIVE is certified by the IOBC therefore allowing LIVE wines to be internationally certified sustainable.

1. Wines with the LIVE label must be produced from grapes originating from a certified LIVE vineyard. The winery will be responsible for submitting documents showing the source and handling of the wines.
2. The wines must conform to the regional appellation requirements. Blending of non-LIVE wine is not allowed.
3. Chaptalization cannot exceed 3g/hl or 1.7% volume alcohol unless an exemption is granted by the LIVE organization for that particular vintage.
4. Total SO<sub>2</sub> content cannot exceed 120 mg/l. (With the exception of botryticed wines and wines with residual sugar, which must conform to state legal restrictions.)
5. The wines must be evaluated by an independent tasting panel, must be clean, and have varietal character. The panel will consist of at least 5 members selected for their ability to determine wine faults.
6. A wine analysis by an approved BATF lab must be submitted before final approval for using the LIVE label. It must include percent alcohol, TA, total and free SO<sub>2</sub>, and Volatile Acidity (VA).
7. For all other criteria, the federal, state, or regional legal restriction will apply.

The number of labels authorized is based on quantity of wine produced from LIVE certified grapes.

#### Procedures for LIVE label approval

1. Send report of analysis by independent lab including percent alcohol, TA, total and free SO<sub>2</sub>, and Volatile Acidity (VA) to LIVE or fax to: 541.935.4333.
2. An independent tasting panel as required for LIVE certification is being organized by Elizabeth Ogg to conduct screenings of wines submitted at Chemeketa Community College in Salem.

3. One bottle of each wine to be screened AND application for wine certification should be sent to:

Elizabeth Ogg, C/O Airlie Vineyard  
15305 Dunn Forest Road  
Monmouth, Oregon 97361

*Barrel samples and unfinished wine may be submitted. The LIVE organization reserves the right to take a random sample of the finished wine at any time from the participant's winery library to compare with submitted samples. If submitting unfinished wine one case must be reserved on wineries premises, one bottle of which would be made available to LIVE upon request.*

4. Wine samples submitted for screening must be clearly labeled with all the BATF mandated information that will appear on the final label [variety or blend, vintage date, appellation], and each sample must be accompanied by a completed copy of the LIVE certification request form enclosed. When all requirements for certification are met, the form will be returned to the sender indicating that the wine is formally certified and entitled to use the stipulated number of labels.

5. Wineries will be notified of the disposition of the request for certification within two weeks after the screening takes place, or as soon after that as the results of the independent lab analysis are received at the LIVE office. If a wine fails to qualify for use of the LIVE label, a report to the winery detailing the reasons for rejection will be supplied. In that case the winery will have the option of resubmitting the wine at the next scheduled tasting panel, and/or submitting a new independent lab analysis.

6. Wineries will be allowed to print the LIVE logo on their regular wine label for any wine that receives certification, in the quantities stated on the approved application. Stickers will be provided for wineries that do not wish to print the logo on their labels.

As the LIVE label and logo is a registered trademark of the LIVE organization, wineries will be subject to legal sanctions for misuse of the label.

For more information or an application for wine certification please contact LIVE at 541.935.4333 or visit our website at [www.LIVEInc.org](http://www.LIVEInc.org)

Please retain this information for your records and return the following form to LIVE.

Request for Wine Certification

Please fill out one request form per entry. The results of applications for certification are confidential and will not be released by the LIVE office to anyone except the person who submitted this application and sample.

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_

State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Cell: \_\_\_\_\_ Email: \_\_\_\_\_

Vineyard of Origin: \_\_\_\_\_

Number of tons \_\_\_\_\_ Cases to be produced: \_\_\_\_\_ Estate bottled: YES NO

Varietal (grape type) designations: \_\_\_\_\_ Vintage date: \_\_\_\_\_

Brand name \_\_\_\_\_

Alcohol content: \_\_\_\_\_ Net contents \_\_\_\_\_ Declaration of sulfites: YES NO

Signature of winery representative \_\_\_\_\_

LIVE USE

Sample received by \_\_\_\_\_ Date: \_\_\_\_\_

Lab results \_\_\_\_\_

Signatures of tasting panel

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Notes: \_\_\_\_\_

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