

WATER IN AND WATER OUT INFORMATION

This Data Collection Sheet reinforces the understanding of the volume and quality of water supplying the facility as well as the volume and quality of process water leaving the facility. Not all the information identified may be available.

1. SOURCE WATER:

1. If municipally served, please collect:
 - a. Number and location of connections
 - b. 3 years of monthly water usage data (i.e., gallons)
 - c. Description of additional onsite treatment (softeners, de-chlorination, etc.)

2. If self-supplied groundwater, please collect:
 - a. If metered, 3 years of monthly total usage
 - b. Description of treatment – chlorination, ozonation, ultraviolet, chlorine dioxide, etc.
 - c. Any sampling or analytical data
 - d. Additional treatment – softeners, de-chlorination, etc.

2. PROCESS WATER

1. If process water is sent to a Publically Owned Treatment Works (POTW), please collect:
 - a. 3 years of monthly billing which should show quantity and quality of flow data (i.e., gallons, TSS and BOD)
 - b. Rate schedule and any service contract
 - c. Description of onsite pre-treatment
 - d. Copy of current contract with POTW

2. If process water is disposed of on site, please collect:
 - a. Copy of current process water discharge permit
 - b. If metered, 3 years of monthly total usage
 - c. Description of treatment system
 - d. Any sampling or analytical data
 - e. Discharge and/or irrigation records, including details on frequency and volume applied per acre of vineyards
 - f. If metered separately from the rest of the winery, the electricity billing for the treatment system

PROCESS WATER FLOWS:

you would expect to see an increase in process water flows during harvest. However, if you see a spike in December to April, it may be due to stormwater flows entering the process water system.

INVENTORY OF WATER USING AND PROCESS WATER GENERATING ACTIVITIES

As you identify the activities that occur in the winery, consider how much water each process uses and the volume of chemicals added during that process. At the same time, download the worksheets from the Wine Institute website which are provided to guide inventories for water use (Worksheet 2-1), sanitation activities (Worksheet 2-2) and energy demand associated with water management (Worksheet 2-3) available at: <http://www.wineinstitute.org/winerywaterguide>.

Check all that apply to your operation:

HARVEST ACTIVITIES

- Hopper Rinse/Sanitation
- Bin Rinse/Sanitation
- General Press Sanitation
- Pushing Red Must
- Chasing White Juice
- Chasing Red Pressings
- Clean-up
- Other:.....

CELLAR ACTIVITIES

- Wine Pushing/Line Sanitation
- Tank Cleaning/Sanitation
- Barrel Cleaning
- Barrel Storage Sanitation
- Lees Filter Cleaning/Sanitation
- Cross-Flow Cleaning/Sanitation
- Centrifuge Cleaning/Sanitation
- Electrolysis
- Tankers Rinse/Sanitation
- General Cleaning/Sanitation
- Vacuum Pump – rotovac
- Other:.....

BOTTLING & PRE- BOTTLING ACTIVITIES:

- Line Cleaning / Sterilization
- Bottle Rinsing
- Bottle washing
- Vacuum Pumps – corker
- Other:.....

FACILITY ACTIVITIES:

- Landscape irrigation
- Process water screen/rinse
- Chillers
- Bathroom and break rooms
- Tasting room
- Boilers, heat exchangers, water heaters
- Water Softener
- Misters
- Lab
- Vacuum Pump – lab
- Stormwater
- Other:.....