

# WILLAMETTE VALLEY VINEYARDS

## Willamette Valley Vineyards Wine Now Available in Kegs!



### **BENEFITS OF A DOLIUM KEG**

- 100% recyclable and waste-free.
- No cleaning, deposits or returns necessary.
- Dolium® sustainable PET kegs help lower CO2 emissions because they are lighter than steel and cheaper to transport. Plus, no chemicals are required to clean.

**Size of Keg:** 20L

**Dimensions:** 243 x 572 mm

**Compatibility:** Works with existing draft connections: Well (S), Draft (D), Flat (A) and Trilobe (G)

### **WINE KEG BEST PRACTICES**

#### **Serving Temperatures**

**Red Wine:** Red wines should be stored at a warmer temperature than kegged beer coolers allow. Ideally, a 55-58° F temperature is desired, but red wine kegs are often stored at room temperature.

**White & Rosé Wine:** Need to be stored at similar temperatures to craft beer and can share the cooler with beer.

#### **Dispensing Gas**

**Red Wine:** Best = Argon (also most expensive)

2nd = Nitrogen Only (what we use at the winery)

3rd = Beer Gas - 75% N2 & 25% CO2 (might pick up a bit of spritz from the CO2)

Not Recommended = CO2 Only

**White & Rosé Wine:** Beer Gas, Nitrogen and Argon are all equally acceptable.

### **SANITATION**

**Follow the industry recommended sanitation guidelines for beer taps.**

#### **Every Two Weeks:**

- 2-3% caustic solution at 80-110°F
- Pump for at least 15 minutes or static for at least 20 minutes
- Hand clean couplers, faucets, etc.
- Flush with water

#### **Every Three Months:**

- Perform acid cleaning
- Hand clean couplers, faucets, fobs, etc.

