

**APPENDIX C**  
Land Based Winery Criteria

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**Land Based Winery Criteria - Updated 2015-07-28**

To be a Land Based Winery, as a Licensed Winery;

- All of your Products are made from grapes, fruit, honey or rice - 100 % of which is grown/produced in British Columbia;
  - At your Licensed Winery Site you have 2 acres of grapevines if you produce grape wine; and/or 2 acres of fruit orchards if you produce fruit wine or cider\*; or 2.5 acres of rice paddy if you produce sake. You farm and use this acreage for the manufacture of your Product.
  - If you produce honey wine you have a minimum of 50 bee colonies, the honey from which must be extracted and fermented at the winery site.
  - A minimum of 25% of the grapes or fruit or honey or rice used in your Licensed Winery's production is from acreage and bee colonies owned or leased by you.
  - Your Product must be produced utilizing traditional wine, cider or sake making techniques.
  - You may use wine, juice, honey or sake acquired from other Land Based Wineries in the manufacturing of your product but may not use wine, juice or honey acquired from a Licensed Winery classified by the LDB as a Commercial Winery.
  - You do not share common ownership or management with a Licensed Winery classified by the LDB as a Commercial Winery;
  - Licensed Wineries that do not meet the above criteria for a Land Based Winery will be classified as a Commercial Winery and subject to the terms and conditions of the LDB's agreement with Commercial Wineries.
- \* Cider is defined as: "a fermented alcoholic beverage made from 100% BC apples or pears. Cider once fermented may not be diluted to a lower level of alcohol through the addition of water, juice or concentrate beyond a maximum addition of 10% by volume".

The LDB retains the right, in its sole discretion, to determine if a Licensed Winery meets the Land Based Winery Criteria.