

Appendix C

Land Based Winery Criteria - Updated 2018-06-05

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

- All of your Product are made from grapes, fruit, honey or rice - 100 % of which is grown/produced in British Columbia;
 - At your Licensed Establishment 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 Establishment'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 Establishment classified by the LDB as a Commercial Winery.
 - You do not share common ownership or management with a Licensed Establishment 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 Establishment meets the Land Based Winery Criteria.