**Wine Storage Tanks**

Rule 4694, adopted on December 17, 2005, has requirements for both wine fermentation tanks and wine storage tanks. This bulletin addresses issues related to wine storage tanks and readers should refer to Rule 4694 for wine fermentation tank requirements and options.

**Applicability and Requirements**

Wine storage tanks that are 5,000 gallons or greater in volume, except those at wineries with baseline fermentation emissions less than 10 tons per year, must comply with the requirements of Section 5.2. Wood or concrete wine storage tanks are also exempted.

- Tanks, when storing wine, must be gas tight and shall be equipped with an operable pressure-vacuum relief (PVR) valve.

- The temperature of the stored wine shall be recorded at least once per week and shall be maintained at or below 75 degrees Fahrenheit within 60 days after completion of fermentation.

**Operators shall comply with these requirements related to wine storage tanks commencing January 1, 2007.** Other requirements of the rule take effect by the dates indicated in Section 7.0 - Compliance Schedule.

**District inspections of wine storage tanks will verify that:**

- All regulated wine storage tanks are equipped with an operable PVR valve.

- There are no other openings to the atmosphere that prevent the PVR valve from controlling the internal pressures of the tank.

- PVR valves are permanently labeled with the operating pressure settings.

- Tanks are gas tight when storing wine, except when the operating pressure of the tank exceeds the PVR valve set pressure.

- Temperatures of stored wine are recorded at least once per week.

- The temperature of stored wine is 75 degrees Fahrenheit or less within 60 days after completing fermentation.

Please consult a copy of the rule at [www.valleyair.org](http://www.valleyair.org) or contact a Compliance representative if you have questions about how Rule 4694 will affect your facility.