

**Protocols for the Management and Movement of Regulated Articles Produced in Areas
Quarantined for European Grapevine Moth (*Lobesia botrana*)**

MOVEMENT OF ‘POMACE’ AND ‘MUST’

Overview

The purpose of these protocols is to outline specific measures, as defined by each section, for the effective management and safe interstate movement of regulated articles from all of the quarantine areas within California. These protocols apply to every harvest season and to any person engaged in activities that relate to the movement of any regulated article as noted in the Federal Order in California.

Introduction and Scope

In the fall of 2009, *Lobesia botrana* or European grapevine moth (EGVM) was detected and confirmed in Napa County, California. Since that time, detections have been made in ten additional counties.

This protocol identifies procedures and requirements for the movement of **‘pomace’ and ‘must’** of *Vitis spp.* under the Federal Order and provides safeguarding measures to prevent the spread of EGVM while facilitating the ability of an individual to provide a certified product.

Definitions

‘Pomace’: The solid remains of grapes after pressing, containing the skins, pulp, seeds, and stems of the fruit.

‘Must’: Freshly crushed grapes containing juice, skins, seeds and stems of the fruit.

Outline of Requirements

‘Fermented Pomace’ and **‘Must’** of *Vitis spp.* are considered exempt and may move interstate without further restriction.

‘Unfermented Pomace’ may undergo treatment as green waste by following the requirements listed in the protocol for the treatment of green waste.

‘Unfermented Pomace’ of *Vitis spp.* that has been pressed at a minimum of 2 bars (28 psi or higher) is considered exempt and may move interstate without further restriction.

‘Unfermented Pomace’ of *Vitis spp.* that has **not** been pressed at a minimum of 2 bars may move interstate **if:**

1. Grapes are grown and harvested from a vineyard operating under the “Systems Approach for Fresh Grape Shipments (consumption only)” protocol; **or,**
2. Subject to an approved/certified postharvest treatment prior to shipment (i.e. freezing or fumigation of whole grapes prior to crush and press).