

**MERCER WINE ESTATES  
SOLID WASTE CONTROL PLAN**

9 Jan 2023

Mercer Wine Estates  
3100 Lee Road  
Prosser, WA 99352

Permit # ST0009263

Sean Kendall  
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General Manager

Mercer Wine Estates (MWE) generates solid waste in the production process of wine making.

Grape Skins – 500 tons/year  
Lees (small solids suspended in thick liquid) – 150 tons/year

MWE collects the grape skins, stems, and seeds, from the winemaking processes, in plastic macrobins and runs them through a membrane press, which removes any remaining usable juice. From the press, the grape skins, stems, and seeds are moved by auger to large metal roll off containers. MWE contracts with Natural Selection Farms (NSF), a Beneficial Use Facility, located in Sunnyside, Washington to haul the grape skins, stems, and seeds for composting and animal feed.

MWE collects lees (suspended solids) and filtration materials in plastic macrobins from the winemaking processes. The contents of the macrobins are consolidated into a stainless steel storage tank. The full lees consolidation tank is transferred, via progressive cavity pump, to a tanker truck. MWE contracts with Natural Selection Farms (NSF), a Beneficial Use Facility, located in Sunnyside, Washington to haul the lees for composting and animal feed.

Natural Selection Farms  
Brian Campbell  
Biosolids Coordinator  
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