PELTIER

WINERY & VINEYARDS

2021 White Zinfandel

TOPIC	Winemaking Protocols
Contact Information	**Winemaker: Susana Rodriguez Vasquez** Cell 209-400-3076 Fax. E-mail. susy@peltierwinery.com
Wine Style	Create a White Zinfandel that is light, refreshing and vibrant. The wines should be abundant in fruit aromatics, strawberry, grapefruit with a pale salmon color.
Tons	50
Ideal Harvest targets	Brix; 18-20 pH = 3.20-3.30 g/L; TA = 6.6-6.8 g/L If rot is present in vineyard, add 500g/gondola **Gallovin and/or AST** during harvesting of fruit. Liquid KMBS will be added in the gondolas during harvesting.
Crush & Destem	Crush and destem grapes to the presses.
Additions at Hopper	o 6 ml (150mL diluted) per truck of **Lafase XL float** added at the must pump staring to the presses. o 30ppm KMBS adding at hopper o **Tartaric Acid** addition of 1-2 Bags/Press load for gross acid adjustment if required.
Soak	N/A
Press Instructions:	Free Run <0.6 bar. Press Fraction is 0.6 to 1.8 bar.
Additions at Tank	o Adjust to pH of **3.2-3.3** if needed. TA should be around 6 - 8 g/L. o Hard press lots to get standard addition of 1#/1000Gal each of **Phenolfine PVPP, Bentonite. ½#/1000 microcell AF.** o Additional fining as needed.
Cold settle, Float or centrifuge	Avoid CF of juice if possible. ***Cold settle***: Chill to 45F and add 1#/1000Gal each of **Bentonite**. Check rack valve at the beginning of each shift. When valve is clear, rack juice to clean tank for inoc/fermentation. ***Floatation***: Adjust juice temp to 58-65F and run pectin test to verify enough enzyme has been added. Add more if needed. If fails to pass add **Lafase Boost Enzyme 1-1.5ml/ hL** Run juice through floatation device with 0.84#/1000Gal of **VE-gel** being drawn into the device while it is running. The machine #1 should run for 1 hour for every 6,500 gallons of juice. Machine #2 should run 1 hour for every 13,000 gallons. Wait several hours (double Flotation Time) then: If CF'ing the lees, transfer clear juice from rack valve to clean tank. Resuspend solids and CF balance (lees) If more than 500 GAL add 100 ppm of **KMBS**
Yeast Inoculation	Send sample to the lab (50 ml) before inoculation **"R&G/HARVEST PANEL"** Only inoculate if temp is above **58F** degrees. Warm if needed. Dry: 1#/1000Gal **SafOeno HD A54** and **¼#/1000Gal Fermoplus Energy GLU** OR Culture Tank: Inoculate at 3-5% inoculum.

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Nutrients (Primary)	**1#/1000Gal Springcell** (Yeast Hulls) (=4 ppm YAN/#) or **1.0#/1000Gal Fermoplus DAP free** **1#/1000GAL Fermoplus Intergrateur** **Adjust FAN to 250ppm** (ave. Brix) **– 350ppm** (high Brix) **with DAP** (=25 ppm YAN/#) YAN/#)(do not exceed 8#/M) **Fermoplus Integratour 1#/1000Gal –** Use this product when BRIX are below 10. Do not add if Brix are below 5.
Fermentation Temp	Ideal fermentation temperature is between **55-58F**. As the fermentation gets close to finishing it is critical that the wine not get over chilled. When the **Brix is around 5** let the fermentation get up to **60-65F** to ensure it finishes.
Secondary Additions: **Nutrients**	Add DAP or increase aeration as needed to address production of H2S. If brix don't drop more than **1-2** per day add **1-2#/1000GAL Fermocell P**. Watch for stuck or sluggish fermentations. If fermentation is slowing down or moving unusually slow, add 35ppm **KMBS** to knock down microbial populations and circulate well. If Lactobacillus is present, **lysozyme** should be added prior to the **KMBS** addn. The tank should then be reinoculated with the **UV43** yeast strain (nutrients will have to be added again, be conscious of the Brix and balance addition of nutrients with amount of sugar left to ferment).
Post-Fermentation	Monitor analysis. When RS = 0.2 g/L or less rack off of lees into clean tank.
Heat Stabilization	**Add 1-2#/1000Gal of Bentonite at 12brix**.Have lab run heat stability analysis. Repeat this process until wine is heat stable. Once heat stable rack or centrifuge wine to clean tank for cold stabilization. **"R&G/HEAT STABILITY"** Or when at zero brix 750ml to the lab as **"R&G/Bentonite trial"**
Cold Stabilization	CMC
ML inoculation	No
Analysis	Pre yeast Inoculation: Harvest panel. **"R&G/HARVEST PANEL"** Twice per day: Brix and temperature Monthly Inventory: Complete analysis. All wines should go onto monthly inventory as soon as wine has been racked or CF'd (even if it has not been produced) **"R&G/STANDARD PANEL"**
Alcohol Declaration	Declare alcohol after January.
Finish Wine Targets	TA: 6.0 to 6.4 g/L pH dependent RS: 0 g/L using Arrested DW or WGC Alc: 12.5% CO2: Looking for liveliness, and not noticeable ~ 900 to 1100 mg/L Vintage Change: Jan.- Feb or (+ 4 to + 5) months Blenders: TS or FC, Vermentino, Viognier