

RAW MATERIAL SPECIFICATION

CALIFORNIA WHITE ZINFANDEL

REVISION	03/29/2019	AUTHORIZATION	J. CRIBARI
		PREPARED BY	K. ANSON
NATURE OF REVISION	Alc		
DISTRIBUTION			

I. DESCRIPTION

Product is a California White Zinfandel, semi-sweet, full bodied fruity wine.

II. SPECIFICATION LIMITS

Product shall be in compliance with all applicable Federal, State and Local Regulations.

A. Physical

CHARACTERISTIC	LIMIT
1. Appearance	Pale pink
2. Flavor and Aroma	Semi-sweet, fruity, slightly aromatic with no off flavors or odors
3. Weight per gallon	Approximately 8.3lbs

B. Chemical

CHARACTERISTIC	LIMIT	METHOD	ANALYSIS REF.
1. Alcohol	8.0% - 12.5%	Anton Paar AlcoLyzer	A.O.A.C. 17 th Ed. 980.2
2. SO2 Free	40.0 ppm max	Ripper	MAM & W (p.206) 1980
3. SO2 Total	200.0 ppm max	Ripper	A.O.A.C. 13 th Ed. 11.069
4. Acidity	3.0 to 7.0 gr/L	Titration	A.O.A.C. 13 th Ed. 11.037
5. pH	3.0 – 3.9	pH Meter	A.O.A.C. 13 th Ed. 11.036

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C. Chemical, cont'd

This product shall comply with California's Department of Health Services Sections 17010 , Provisions Applicable to Wine Produced in California, and Section 17015, Wines Bearing the Appellation of Origin "California" or a Geographical Subdivision Thereof.

III. PACKAGING

- A. Food grade plastic containers approximately 57 gallons
- B. Larger containers up to tank truck available.

IV. STORAGE

Wine should be kept in full containers and protected from air. Shelf life of unopened plastic containers is 4 to 8 months, depending on storage temperature. Should be stored at 55 to 75 F and shipped at ambient temperature.