

# Winemaker's Notes

## PRODUCT INFORMATION SHEET

VARIETY:	<b>Raider White Zinfandel</b>
APPELLATION:	<b>Texas</b>
VINTAGE:	2010
ALCOHOL:	12.4%
ACIDITY (%):	0.65 (As Tartaric)
pH:	3.66
RESIDUAL SUGAR (%):	4.0
BRIX at HARVEST:	22.7
YEAST:	Steinberg
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	10 months in stainless steel tanks.

**VEGAN Friendly**



UPC Number: 0-88596-21004  
750 ML Bottles/Case: 12  
Weight LBS/Case: 34.0

Cases/Pallet: 75  
Cases/Tie: 15  
Ties/Pallet: 5

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The Red Raider line of wines was developed as a partnership between Texas Tech University and Llano Estacado Winery. A portion of the sales proceeds from Raider wines help support both the Texas Tech Alumni Association and The Texas Wine Marketing Research Institute at Texas Tech University.

Our 2010 Raider White Zinfandel is produced from 100% Texas Zinfandel grapes grown at the Mont Sec Vineyard in Far West Texas. Fermented using our cold fermentation process this wine has aromatics of watermelon and blackberry. The fruity quality of the aroma carries into the mouth with a perfect touch of sweetness.

Serve this wine slightly chilled. Because Raider White Zinfandel is much like a Blush or Mediterranean style Rosé, it can be served with virtually any meal. Especially good on Game Day!