

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Raider White Zinfandel
APPELLATION:	Texas
VINTAGE:	2012
ALCOHOL:	12.4%
ACIDITY (%):	0.70 (As Tartaric)
pH:	3.48
RESIDUAL SUGAR (%):	4.0
BRIX at HARVEST:	24.4
YEAST:	Steinberg
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	Fermented and stored in Stainless Steel tanks, no oak was used.



UPC Number: 0-88596-211004-1
750 ML Bottles/Case: 12
Weight LBS/Case: 34.0

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

The Red Raider line of wines was developed as a partnership between Texas Tech University and Llano Estacado Winery. Proceeds from the sale of these wines help support the Texas Tech Alumni Association and Wine and Grape research at Texas Tech University.

Our 2012 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!