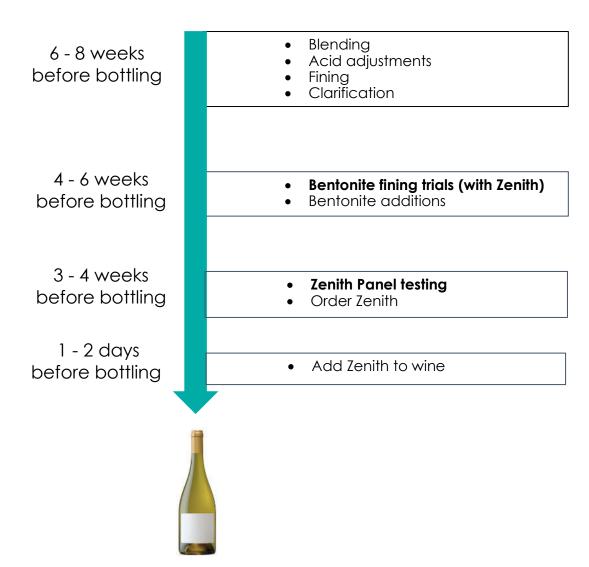




3rd PARTY LAB ZENITH® TESTING FOR WHITES AND ROSÉS

You can submit samples to a 3rd party lab for Zenith testing. Core Enology, ETS, and Lodi Wine Labs all offer the necessary testing to ensure your wine is ready for Zenith use. This includes **bentonite fining trials with Zenith**, and **Zenith Panels**. Contact your preferred 3rd party lab for specifics on sample volume requirements and submission. Below is the recommended timeline for Zenith testing.



The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product(s) properly.

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BENTONITE FINING TRIALS WITH ZENITH

Timing: 4 – 6 weeks before bottling

Because Zenith can interact with unstable proteins in wine, we recommend submitting the wine for a **Bentonite fining trial with Zenith**. This will ensure you are adding the appropriate amount of bentonite to stabilize your wine for Zenith use.

Interpreting results:

The lowest amount of bentonite required to bring the wine to below 2.0 NTU should be applied to the wine.

ZENITH PANEL

Timing: 3 - 4 weeks prior to bottling

A Zenith Panel is a set of analysis required to ensure your wine is compatible with Zenith. This panel tests to ensure that Zenith will sufficiently stabilize your wine for tartrates, and will not negatively interact with wine proteins. The table below outlines the analysis and interpretation of results.

Analysis	Stable	Unstable
Tartrate Stability (Conductivity)	< 3 % ΔS(µs/cm)	> 3 % ΔS (μs/cm)
Colloid Stability (Heat test)	< 2 NTU	> 2 NTU

Your Zenith panel results will determine if any further modifications are needed for the wine, or whether your tested dosage will stabilize your wine sufficiently. Here is a table which outlines how to interpret your results:

	Colloid Stable (< 2 NTU)	Colloid Unstable (> 2 NTU)
Tartrate Stable (<3% Δ S)	Wine is compatible with Zenith at	Wine needs more bentonite
	tested dosage	before using Zenith
Tartrate Unstable	Wine may require more stabilizer,	Wine needs more bentonite, also
(>3% Δ S)	either Zenith or combined with	more stabilizer, either Zenith Uno
	Cellogum LV20	or Cellogum LV20

Have More Questions? We're Here to Help!

Contact the Enartis USA technical line (707) 838-6312 or checkout our video on Zenith testing and application:

How to Stabilize Tartrates with Zenith Uno

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