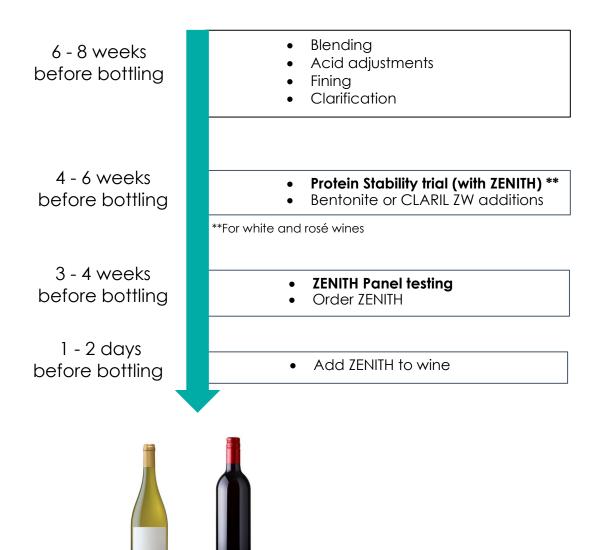




THIRD-PARTY LAB ZENITH TESTING

You can submit samples to a third-party lab for ZENITH testing. Core Enology, ETS, and Lodi Wine Labs offer the necessary testing to ensure your wine is ready for ZENITH use. This includes **protein stability trials with ZENITH**, and **ZENITH Panels**. Contact your preferred third-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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PROTEIN STABILITY TRIALS WITH ZENITH

Timing: 4 – 6 weeks before bottling

Because ZENITH can interact with unstable proteins in wine, we recommend submitting wine for a **protein stability trial with ZENITH**. This will ensure you are adding the appropriate amount of bentonite or <u>CLARIL ZW</u> to stabilize your wine for ZENITH use.

<u>Interpreting results:</u>

The lowest amount of bentonite or CLARIL ZW 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 analyses required to ensure a wine is compatible with ZENITH. This panel tests to ensure that ZENITH will sufficiently stabilize a 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) | < 1.5 NTU | > 1.5 NTU |

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

| | Colloid Stable (<1.5 NTU) | Colloid Unstable (> 1.5 NTU) |
|--|---|---|
| Tartrate Stable (<3% Δ S) | Wine is compatible with ZENITH at tested dosage. | Wine needs more bentonite/CLARIL ZW before using ZENITH. |
| Tartrate <mark>Unstable</mark> (>3% Δ S) | Wine may require more stabilizer, either ZENITH or combined with CELLOGUM LV20. | Wine needs more bentonite/CLARIL ZW, and more stabilizer, either ZENITH UNO or CELLOGUM LV20. |

Questions? We're Here to Help!

Contact the Enartis USA technical line at (707) 838-6312.

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