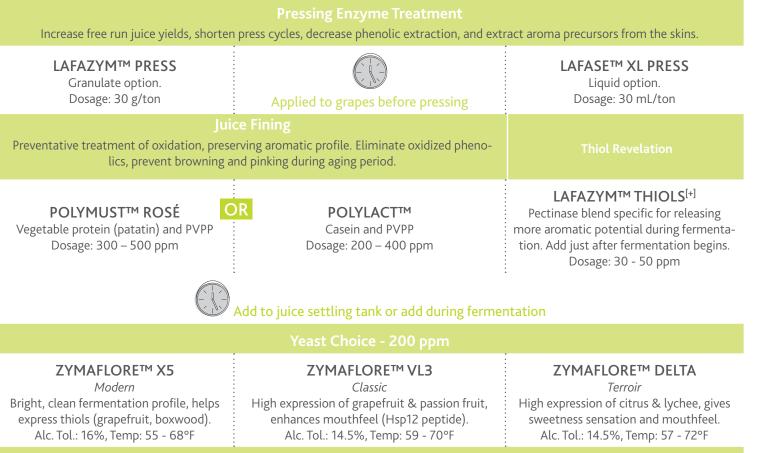
Winemaking Protocol for Sauvignon Blanc, Aromatic Whites, and Rosé

WINEMAKING PROTOCOLS



SUPERSTART[™] BLANC

Yeast rehydration product rich in sterols and minerals that help yeast develop more intense fermentation esters and thiols. Timing: dissolve in yeast rehydration water at 104°F before adding yeast.

Dosage: 200 ppm.

FRESHAROM™

Glutathione based product to help protect wine aromatics from oxidation during cellar aging and bottling, giving the wine greater aging potential.

Timing: add at 1/3rd fermentation completion (~15 brix).

Dosage: 300 ppm

THIAZOTE™ PH

Diammonium phosphate (DAP) and thiamine. Dosage: 100 - 500 ppm

NUTRISTART[™] AROM Complex yeast nutrient, composed of organic nitrogen, DAP and thiamine to optimize wine aroma.

Dosage: 200 - 600 ppm

NUTRISTART[™] ORG

100% organic nitrogen from yeast origin. Dosage: 300 - 600 ppm