

# How White Zinfandel Is Made



Zinfandel grapes are picked slightly unripe, at a lower brix than would be picked for regular Zinfandel wine, because they will have to sit and soak in the sun for an extended period of time.

Common garden snails, which are the same as those consumed by the French as escargot, are gathered and purged by feeding them corn meal.

The Zinfandel grapes are spread out on giant tarps and covered with the snails.

The snails consume the dark grape skins, leaving the lighter grape pulp. They also secrete a protective coating over the pulp so it does not dry out excessively in the sun.

When most of the skin is removed, the snails are gathered from the grapes. The largest will later be sold to French restaurants for escargot, where they are highly prized because of the influence of the Zinfandel. The smaller ones will be processed into a Krab-like artificial tuna for Japanese restaurants, called Ahee TuNot.

Grapes are lightly washed to remove snail byproducts, and then pressed.

The juice is then fermented normally in large tanks, bottled, and sold as White Zinfandel.