

More information for Lalvin yeasts: <http://www.scottlab.com/lalvin.htm>

K1-V1116 (Lalvin)

- inhibits growth of undesirable yeast strains
- general purpose for red and white wine production
- tends to express freshness of varieties such as **Sauvignon Blanc, Chenin Blanc, and Seyval**
- good for **fruit** wines and other wines which may have poor nutrient balance
- adapts to difficult fermentation conditions
- restarts stuck fermentations
- highly competitive
- can be used when fermentation problems occur such as **H₂S** as it will take over and if caught soon enough, will eliminate mal odors
- Natural fresh fruit aromas are retained for a longer time when compared to wines fermented with standard yeast strains.

71B-1122 (Lalvin)

- metabolizes malic acid
- used with higher acidity wine
- primarily used for light red and white wines
- has ability to produce significant esters and higher alcohol
- very suitable for blush and residual sugar wines
- Long-lived aromas are due to its production of esters and higher alcohols
- softens high acid musts by partially metabolizing malic acid.
- may have difficulty competing with wild flora. Careful rehydration, handling and early inoculation will help 71B dominate under competitive conditions.

EC-1118 (Lalvin)

- referred to as **Prise de Mousse**
- high alcohol tolerance
- compact lees and neutral flavour and aroma contribution
- may be used to restart stuck fermentation
- widely used for white wine

Wadenswil 27 (Lalvin)

- cool fermentation
- for fruity white wines and Pinot Noir
- low colour loss in reds
- low alcohol (10-11%)
- good for **Riesling and Gewurtz** when a hint of residual sugar is required

VL1 (Lalvin)

- enhances natural varietal aromas
- good for **Sauvignon Blanc, Riesling, Gewurtz, Pinot Gris, Muscats, Vidal, Sevyal**
- slow fermentor
- add nutrient to finish dry
- low H₂S, SO₂ and V.A. production

Cote des Blancs (Red Star) (formerly **Epernay 2**)

- easy to stop fermentation by lowering temperature and adding SO₂
- will restart when warmed up

Pasteur Red (Red Star)

- strong even fermentation for full-bodied reds with complex aromatics
- excellent for Bordeaux grapes as well as Rhone varieties
- can give character to some less robust red grapes or those that must be picked before optimum flavour development

Chanson (Red Star) (liquid)

- slow but very foamy
- low H₂S
- used for Chardonnay
- is only available as a liquid

Premier Cuvee (Red Star)

- another yeast A.K.A. Prise de Mousse
- low foaming
- popular for white wine fermentation and sparkling wine
- tendency to complete fermentation without sticking
- unsuitable for fermentations that will be stopped while still sweet
- although ML inoculation can be done it may be very slow to complete

RC-212 (Lalvin)

- Burgundy strain
- fruity reds such as **Gamay and Pinot Noir**
- improved colour extraction
- selected for its ability to produce ripe berry, bright fruit and spicy characteristics.
- consistently produces Pinot Noirs with good structure.
- When using RC212, particularly in low nutrient musts, timely nutrient additions are recommended to avoid potential H₂S production.

D-47 (Lalvin)

- recommended for **Chardonnay**
- low foaming quick fermenter

- forms a compact lees at end of fermentation
- enhances mouthfeel due to complex carbohydrates
- Malolactic fermentation proceeds well in wine made with this yeast

D-254 (Lalvin)

- Rhone style yeast
- strong fermenter
- strong butterscotch aroma
- great for **Chardonnay**
- works well for **Cab Franc, Cab Sauvignon, Syrah, and most hybrids**
- In red wines this yeast strain develops ripe fruit, jam and cedar aromas together with mild spiciness.
- promises a high fore mouth volume, big mid-palate mouthfeel and intense fruit concentration.
- characterized by smooth tannins and a mildly spicy finish. These attributes are particularly interesting for Cabernet and Merlot.
- when used for white wines, in particular Chardonnay, sensory descriptors include butterscotch tones coupled together with creamy, smoky hazelnut and almond aromas

Brunello BM45 (Lalvin)

- specialty yeast for full bodied reds
- personal **favourite of Funk**
- a relatively slow starter and is well adapted to long maceration programs.
- has high nitrogen requirements and will produce hydrogen sulfide if nutrient starved.
- produces high levels of polysaccharides, resulting in wines with increased mouthfeel.
- In Italian red varieties such as Sangiovese, tends to bring out aromas described as fruit jams, rose and cherry liqueurs. There are evident and clean notes of sweet spices, licorice and cedar.
- The strain has also been used with great success on Bordeaux varieties and helps to minimize vegetative characters. The wines produced tend to have a greater mouthfeel, with aromas and flavors of tobacco, cedar, leather and jam.
- Recent commercial fermentations have shown increased mouthfeel in tank fermented Chardonnay.

CY3079 (Lalvin)

- specialty yeast for **barrel fermented chardonnay**
- It was selected with the objective of isolating a strain that would complement typical white Burgundy styles.

- A slow steady fermenter even at cooler temperatures (13°C/55°F), this strain demonstrates good alcohol tolerance and low production of volatile acidity and hydrogen sulfide.
- it is highly recommended for barrel fermented and sur lie aged Chardonnay.
- releases peptides at the end of fermentation that are believed to enhance aromas such as fresh butter, honey, white flowers and pineapple.
- Tastings of both CY3079 tank fermented wines from cool regions and barrel fermented wines from warm regions, showed richer, fuller mouthfeel compared to other strains.

RA-17 (Lalvin)

- specialty yeast for light reds
- complements aromatics

R2 (Lalvin)

- specialty yeast for late harvest and ice wines

CSM (wine maker article Aug Sept 2003, Vol 6, No 4)

- a Bordeaux isolate
- released aromas expressing fruit and reducing vegetal character
- good for bordeaux and meritage blend

Vinquiry's Burgundy yeast (wine maker article Aug Sept 2003, Vol 6, No 4)

- know for rich mouthfeel, fruit expression and enhanced varietal character

Beaujeu (Red Star)

- see Lalvin's 71-B

Montrachet (Red Star)

- high H₂S production
- **never use this yeast**

Fermivin (GB)

- fast starting and vigorous
- makes clean varietal wines

Fermichamp (GB)

- for reinoculating stuck wines or for high alcohol wines

Fermiblanc & Fermirouge (GB)

- medium strong fermenters
- emphasize varietal aromas

Liquid Yeasts

Assmanshausen (liquid)

- a German yeast
- has an austere fruitiness rather than grapiness
- characteristics: spicy, complex, medium body, dark
- awkward when young but achieve balance with age

Beerenauslese (liquid)

- for use with grapes infected with Botrytis
- intensifies apricot/honey flavours
- fermentation can be arrested by lowering temperature

Enolevure (liquid)

- for carbonic maceration for fresh fruity red wine
- Beaujolais Nouveau

Steinberg (liquid)

- favourite for Riesling and other German style grapes
- produces a distinctive, flowery, complex aromas
- cold tolerant, will slow when chilled, but resists stopping completely
- not related to dry yeasts called Steinberg

UCD #594

- also call Prise de Mousse, with different attributes from the dry yeast
- starts very slowly and ferments very slowly
- creates a highly aromatic "fruit salad" character
- suitable only for whites in which tropical fruit aromas are pleasing
- can be manipulated to leave some residual sugar

YC Zinfandel

- zinfandel for York Creek Vineyard in St Helena.
- fast and vigorous
- wines exhibit a berry like fruitiness and a lack of harshness
- colour extraction is less intense than some yeasts
- interacts positively with MaloLactic bacteria

Using Liquid Yeasts

They are sent as a cell vial and a bottle of sterilized broth. Once the cell vial is added to the broth it will be ready in 1-3 days. Liquid yeast cultures have a shelf life of 3 months until the cells are added to the broth. Once activated use within 1 month

Yeast trial experiments

Cab Sauvignon Concentrate

- 71B: minimal fruit, noticeable tannin
- Red Burgundy: non descript
- Pasteur Red: off none, unpleasant after taste, did not ferment to dryness, usually will ferment dry but is very slow
- **K1V-1116**: good nose, nice balance, clear winner

Riesling Concentrate

- Premiere Cuvee: best nose when cold, good balance
- Cote des Blancs: improved as it warmed, steely, flinty flavour
- EC1118: astringent finish, fruity nose
- **D47**: not much nose, much better finish (the group chose this one)

Section on Wyeast Added July 25, 2005

Liquid Yeasts from Wyeast Laboratories

brewerschoice@wyeastlab.com

- **3021 Pasteur Champagne; Prise de mousse**
Used in many white wine fermentation's and also some red wines. Also used for secondary fermentation of barley wine. Ferments crisp and dry, ideal for base wines in champagne making. Low foaming, excellent barrel fermentation, good flocculating characteristics. Dry White Wines, Spumante, Sauvignon Blanc, Semillon, Pinot Blanc, Gewurtztraminer.
- **3028 Chateau Red**
Ideal for red or white wines which mature rapidly with Beaujolais type fruitiness and for bigger reds requiring aging. Low foaming, low sulfur production over a broad temperature range. Cabernet, Red Varietals, Gamay Beaujolais, Zinfandel, Rhone, Burgundy, Pinot Noir.
- **3134 Sake; #9**
Sake yeast #9 used in conjunction with Koji for making a wide variety of Asian Jius (rice based beverages). Full bodied profile with true Sake character. Sake; Nigori, Dai Gingo, Fruit, Plum Wine, Rice Beer.
- **3237 Steinberg**
Classic German yeast from the Rheingau District produces full bodied wines with great depth, dry smoky characteristics with a sharp finish, drier than # 3783. Riesling, Sylvaner, Moselles, Liebfraumilch.
- **3242 Chablis**
Produces extremely fruity profile, high ester formation, breadly, vanilla notes. Allows fruit character to dominate aroma and flavor profile. Finishes slightly sweet and soft. Fruity White Wines, Chardonnay, Chablis, Ciders, Gewurtztraminer, Chenin Blanc, Pinot Gris.
- **3244 Chianti**
Rich, very big, bold, well rounded profile. Nice soft fruit character with dry

crisp finish. Excellent choice for most Italian Grape Varieties. Barolo, Barbera, Barbaresco, Nebbiolo, Chianti, Valpolicella.

- **3267 Bordeaux**
Produces distinctive intense berry graham cracker nose, jammy, rich, very smooth complex profile, slightly vinuous. Well suited for higher sugar content musts. French Cabernet, Pinot Noir, Merlot, Petit Syrah, Rioja, Valdepenas.
- **3277 Assmannhausen**
Red wine yeast from Germany with intense fruity characteristics. Ferments slower than most red wine strains. Enhances vinifera character in French American hybrids. Cold tolerant. Red German Wine, Riesling, Red Varletals, Merlot, Red French American Hybrids, Beaujolais.
- **3347 Eau de Vie - (Water of Life)**
A very good choice for alcohol tolerance and stuck fermentations. Produces a very clean dry profile, low ester and other volatile aromatics. 21% alcohol tolerance. Cordials, Grappa, Barley Wine, Eau de Vie, Single Malts.
- **3783 Rudesheimer**
Produces distinct Riesling character. Rich flavor, creamy, fruity profile with nice dry finish and a hint of Riesling sweetness in the aftertaste. Rhine Wines, Fruity Ciders, Riesling, Ice Wine.
- **3766 Cider**
Crisp dry fermenting yeast with big, fruity finish. Creates a nice balance for all types of apples, pears and other fruit or fermentables. Allows fruit character to dominate the profile.
- **3767 Portwine**
Mild toast and vanilla nose. Mild fruit profile with balanced depth and complexity. Very dry finish. Dry Red and White wines, add brandy for classic ports.
- **3632 Mead, Dry**
Best choice for dry mead. Used in many award winning meads. Low foaming with little or no sulfur production. Use additional nutrients for mead making. Mead, Fruit Mead, Herbal Mead, Dry Ciders, Cysers.

- **3184 Mead, Sweet**
One of two strains for sweet mead making. Leaves 2-3% residual sugar in most mead's. Rich, fruity profile complements fruit-mead fermentation. Use additional nutrients for mead making. Ciders, Cysers, Fruit Wines, Ginger Ale, Cherry, Raspberry, Peach.
- **4007 Malo-Lactic Wine Culture (Leuconostoc Oenos)**
Fresh liquid cultures of L. oenos ER1A and EY2D provide rapid and complete malic acid to lactic acid reduction to balance and soften wines. ER1A and EY2D perform well in conditions of low pH and cool cellaring.

Typical conditions of high wine acidity can be improved by reducing the harsh, sharp malic acid in the wine to the softer and smoother lactic acid. Other flavor improvements including vanilla and buttery notes can be anticipated. Natural occurring malic acid bacteria on fruit may be of inferior quality or quantity to complete malo-lactic fermentation. Vinter's Choice™ malo-lactic cultures are suitable of pH 2.9 or greater and cellar temperatures as low as 55o F.