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A New Yeast Production Method and a New Yeast Strain *Both Available for Harvest 2007*

YSEO®

YSEO (pronounced E-see-o) is a new production method that Lallemand has developed to improve the performance and vitality of some of their most popular yeast strains, including BDX, D254, CSM, and Syrah. This new production method results in yeast that are better adapted to today's evolving winemaking conditions, such as high maturity grapes, low available nutrients, and high potential alcohols. The YSEO process improves yeast tolerance in must, resulting in a more reliable fermentation with a shorter lag phase and consistency from start to finish.

YSEO produced yeast also limit sensory off-flavors, including volatile acidity and H₂S. In laboratory trails, YSEO Syrah and YSEO ICV-D254 produced significantly lower concentrations of H₂S compared to their non-YSEO counterparts over three vintages. In the winery trials, the YSEO produced yeasts completed fermentation sooner.¹

It is important to note that the yeast strains will remain the same; it is only the production process that has changed. The YSEO yeast strains are used in the same way as traditional active dry yeast strains. Each strain retains its unique characteristics, while improving its fermentation kinetics. As with all Lallemand yeast strains, the YSEO produced yeast are all non-GMO.



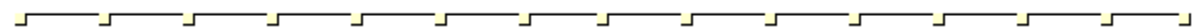
¹From the Washington State University academic poster displayed at WAWGG Annual Meeting, 02/2007.

Vitilevure Quartz

Vitilevure Quartz is an ideal active dry yeast strain for sparkling wine production. It was isolated from the wines of Domaine Fleury, a biodynamic winery, in the Champagne region of France. Vitilevure Quartz was selected from indigenous flora for its performance and enological originality, especially in sparkling wine. It can also be used to restart stuck fermentations because it is a strong fermenter in difficult conditions, such as high potential alcohol, low pH, and low temperatures. It is particularly adapted to bottle fermentations and gives wine an elegant, aromatic profile.

[Vitilevure Quartz Information Sheet](#)

For more information on Vinquiry's wide range of yeast strains and other fermentation products, please call 707-838-6312



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