

Active Dry Yeast

ENOFERM & VITILEVURE STRAINS

58W3

Alsation isolate selected by INRA in Colmar for increased aromatic intensity in white varieties, especially Pinot Gris and Gewurztraminer. Short lag phase with moderate fermentation rate, fruity/floral and spicy aromas are enhanced especially in high terpene varieties. Requires good nutrient supplementation in low nitrogen musts to ferment to dryness.

AMH Assmanshausen

Useful for Pinot noir and Zinfandel. Long lag time with slow to medium fermentation rate. Optimum fermentation temperature 20° to 30°C reaching 15% (v/v) alcohol. Color in red fermentation is protected and the wine is enhanced with spicy, fruit flavor and aroma. Good strain domination is obtained with this strain if the culture is allowed to develop in about ten percent of the total crush for about 8 hours before final inoculation.

BDX Bordeaux Red

A French isolate used extensively in California and Australia and maintained at UC Davis as strain UCD-725. Highly recommended for production of quality red wines. Able to ferment between 18° and 30°C to 16% (v/v) alcohol. Low volatile acid production. Medium-rate fermenter with low hydrogen sulfide production. Minimum color loss in red wines with enhanced flavor and aroma of the wine.

BGY Burgundy

Isolated in the Burgundy region of France and maintained at UC Davis as UCD-51. Used for red wines, in particular Pinot noir. Optimum fermentation temperature 24° to 30°C. Should be fermented above 18°C. Slower fermenter to 15% (v/v) alcohol. Requires good balanced nutrients for enhancing varietal character with good color extraction and rich mouthfeel.

CHP Champagne

Champagne isolate from the CIVC with strong fermentation kinetics and the ability to produce enhanced floral and fruit forward white wines when fermented at low temperatures 15° to 18°C and in highly clarified juice (less than 80 NTU).

Cross Evolution

A new yeast that is a natural hybrid cross of two strains. A strong fermenter, selected in the Stellenbosch region of South Africa. Ideal for aromatic white wines at very low fermentation temperature. It is recommended for Chardonnay and Sauvignon Blanc where increased mouthfeel is desired and for aromatic whites to enhance fruit and floral character.

CSM

Bordeaux isolate used for Cabernet sauvignon, Cabernet franc and Merlot. Killer active strain, favors color and phenol extraction. Optimum fermentation temperature 15° to 32°C to 14% (v/v) alcohol. Will tolerate broad fermentation temperature range from 5° to 44°C. Intense aroma profile including berries and spices. It reduces vegetal aromas and adds complexity along with balanced, round mouthfeel. Will promote malolactic fermentation.

ICV D47

Cotes du Rhone isolate for production of full-bodied barrel fermented Chardonnay and other white varieties. Alcohol tolerant to 14% (v/v) with optimum temperature range 15° to 35°C. Best results are obtained around 20°C. When left on lees, enhanced aroma and flavor is obtained. A complex polysaccharide formed during yeast growth gives an enhanced mouthfeel.

L2226

Vineyard isolate from Cotes du Rhone for red wines. Fruity aromas, enhancing black cherry and berry. Sugar and alcohol tolerant and therefore particularly useful for restarting stuck fermentations. Ferments to 18% (v/v) alcohol and shown to batch ferment fruit wines to 20% (v/v) alcohol.

M05

Strain isolated in the Loire Valley Muscadet region. Killer neutral strain, slow fermenter to 14% (v/v) alcohol, requiring adequate nutrients and oxygen for optimal aroma and flavor contribution. With lees aging, roundness and perception of lower acidity achieved. Produces floral, fruity, balanced wines with long finish.

M1

Massey University, New Zealand, culture collection. Used to produce aromatic white wines. Tolerates temperature range 12° to 30°C reaching 16% (v/v) alcohol. High ester production enhances fruity aroma which is encouraged at lower fermentation temperatures and with adequate nutrition. At temperatures above 20°C ester production is decreased. The yeast flocculates and settles to give compact lees.

M2

Isolated in Stellenbosch, South Africa, M2 is from Massey University culture collection. Also known as 796. Will ferment between 15° and 38°C to 15% (v/v) alcohol. Neutral to low ester producing yeast. Elaborates inherent fruit character, especially good for expressing citrus and blossom notes. Medium-rate fermenter producing wines that can be distinguished by mouthfeel and taste.

M83

The outcome of a selection program on Mourvèdre in the Bandol region. It produces round and balanced rosés with enhanced fruit aromas. M83 is a low SO₂ and low volatile acidity production yeast. Very good fermentation kinetics up to 15% (v/v) alcohol.

MT

Bordeaux isolate selected in Saint Emilion terroir for Merlot and Cabernets. Preserves color and tannin while expressing strawberry jam and caramel notes and varietal fruit aromas. Alcohol tolerant to 14% (v/v) with positive mouthfeel contribution. Steady fermentation kinetics to dryness, with best sensory contribution elaborated with use of fermentation nutrients.

QA23

Portuguese isolate used for production of fresh, fruity, white wines. Enhances aroma of terpenic varieties like Muscat, Sauvignon blanc and Gewurztraminer, through β -Glucosidase activity. Medium fermentation rate, alcohol tolerant to 16% (v/v) and optimum temperature 15° to 32°C. Low nutrient requirement and will ferment clarified juice of low solids content.

Quartz

Specifically selected from the Champagne region of France for sparkling wine production and restarting stuck fermentations. A strong fermenter in difficult conditions, such as high potential alcohol, low pH, and low temperatures. It gives wine an elegant, aromatic profile.

Simi White

Used for fruity white wines and rosé style wines. Prized for aroma and flavor contribution to Chardonnay. Optimum fermentation temperature 15° to 30°C to 14% (v/v) alcohol. Slow fermenter, it is highly affected by nutrient composition and juice handling procedures with a tendency to produce a lot of foam. Some winemakers consider that the quality of wine obtained compensates for the foaming problem.

Syrah

Cotes du Rhone isolate used for Syrah, Zinfandel and Merlot. Killer neutral strain with up to 16% (v/v) alcohol tolerance. Optimum fermentation temperature 15° to 30°C. Typical aromas include raspberries, pepper, cassis, violets and strawberries. Glycerol production is high and the strain offers stable color extraction. Adequate nutrients promote best organoleptic development.

T306

Isolated from an indigenous fermentation of Pinot Noir at Tyrell's Vineyards, Pokolbin, NSW Australia. Used mainly for white wines, especially fruit-focused Chardonnay, Semillon and Pinot gris. Medium-rate fermenter, optimum fermentation temperature 15° to 30°C to 14% (v/v) alcohol.

VQ15

California Strain, isolated by Vinquiry from spontaneous Rockpile Syrah fermentations, used in Syrah, Zinfandel, Cabernet Sauvignon and Merlot where a moderate fermentation rate is desired. Develops rich, lush, balanced mouthfeel in wines. VQ15 has a moderate nitrogen demand, providing good results with varietal flavor and red fruit character. Good mineral aromatic note development when carefully rehydrated and inoculated into musts.

OTHER STRAINS

43

Strain selected for ability to restart stuck fermentations. Isolated in the Rhone valley, has shown consistent properties for adapting to sluggish or stuck fermentation. Alcohol tolerance greater than 18% (v/v), moderate/low nitrogen demand with good fermentation rate after lag time for adaptation to wine conditions. Contributes berry and cherry aromatics and slightly higher glycerol contribution.

71-B (INRA 1122)

Selected for its fruity aroma in production of red and white nouveaux wines with alcohol tolerance to 14% (v/v) with optimum temperature range 15° to 30°C. Ferments 25% to 35% of L-malic acid in must to ethanol, produces characteristic long-lived fruity aromas due to ester and higher alcohol production.

AC -

Isolated for the production of balanced dry or off-dry Sauvignon blanc and Muscadet. Moderate fermenter with a short lag phase, optimum temperature range from 11° to 18°C. Low foaming, with very low potential to form SO₂ and H₂S. Ferments 5% to 20% of L-malic acid in must to ethanol.

BA 11

Portuguese isolate for white wines, especially selected for volume and mouthfeel enhancement. Complexity in fermentation aromas due to production of higher alcohols, with notes of pineapple, orange blossom and apricot. Optimum fermentation temperature 15° to 20°C to 15% (v/v) alcohol.

BM45 Brunello

Italian isolate. This strain can be a relatively slow starter and is well adapted to long maceration programs. The BM45 produces high levels of polysaccharides, yielding wines with increased mouthfeel. High nutrient requirements to minimize H₂S production. Moderate rate fermenter to 16% (v/v) alcohol. Tends to bring out aromas described as fruit jams, rose and cherry liqueurs, with notes of sweet spices, licorice and cedar.

BRL97 Barolo

Italian isolate from the Barolo region. This strain is a moderate rate fermenter with short lag phase to 16% (v/v) alcohol. Enhances color extraction and stabilization plus round mouthfeel contributions. Recommended for reds to offer complexity especially in Nebbiolo, Pinot noir, Barbera and Zinfandel.

Champagne, UCD 595

Widely used for both red and white fermentations. Fast growing, vigorous fermenter, cold tolerant, alcohol tolerant, flocculant.

CY3079

Burgundy isolate for barrel fermentation of Chardonnay. Short lag time, alcohol tolerant to 15% (v/v) and optimum temperature 15° to 32°C. Somewhat nutrient sensitive, can be slow to finish in low nutrient wines. Rapid development of yeast flavors on lees described as toasted bread, honey, hazelnut and almond.

DV10

Champagne isolate for white and red wine where a rapid clean fermentation is required. Alcohol tolerant to 16% (v/v), optimum temperature 15° to 30°C in primary fermentation, 10° to 14°C in secondary fermentations. Lower accumulation in table wine of SO₂, acetaldehyde and acetic acid than EC1118.

Epernay 2

Produces fruity/estery aromas. Low foaming, moderate to slow fermenter. Easy to stop for wines to be finished with residual sugar.

ICV D21

Languedoc isolate from "Terroir" valued for fermenting reds with stable color, intense up front and mid-palate tannin structure with fresher finish. It can contribute higher acidity and enhanced mouthfeel. Moderate rate fermenter to 16% (v/v) alcohol. Tends to enhance varietal fruit character and can help reduce herbaceous character in Bordeaux varieties.

ICV D254

Rhone isolate for all red wines and useful for Chardonnay to be used as a component of a blend. Vigorous fermenter with a short lag time, optimum temperature 15° to 28°C. Complete fermentation below 28°C to 16% (v/v) alcohol. Enhanced fruit character, noticeably prune, blackberry and spicy black pepper plus licorice in red wines. In Chardonnay, low notes of pear and pineapple and higher notes of smoke, hazelnut and almond character.

ICV D80

Rhone isolate for red wine fermentations. Short lag phase moderate to fast rate fermenter, alcohol tolerant to 16% (v/v). Useful for Syrah, Merlot and Zinfandel to enhance structural components and increase tannin extraction. Sensory contributions include licorice and a spicy, earthy element. Very effective as a blending component when mixed with wine fermented with yeast favoring fruit contributions.

ICV GRE Grenache

Rhone isolate chosen to enhance varietal fruit characteristics and to round out mouthfeel. Moderate to fast rate fermenter, with high nutrient requirements. Alcohol tolerant to 15% (v/v). Recommended for Grenache, Mourvedre and other Rhone varieties.

ICV K1 (V1116)

Isolate from Montpellier, France. Killer active. Useful for red wine fermentation. Vigorous fermenter, alcohol tolerant to 18% (v/v). Temperature optimum 15° to 35°C. Will ferment juice with a wide range of nutrient concentration and is able to rapidly dominate in a mixed culture fermentation.

L2056

Vineyard isolate from Cotes du Rhone. For red wines, particularly those with high alcohol potential, will ferment to 16% (v/v) alcohol. Optimum temperature 15° to 30°C. Low color loss with small contribution to wine aroma and flavor. Ferments to dryness with little or no decrease in fermentation rate with adequate nutrients.

Montrachet, UCD 522

Frequently used for red wines and Chardonnays. Favored for complex aromas. Moderate rate fermenter. Requires high level of nutrients to promote complete fermentation.

Prise de Mousse, EC1118

Champagne isolate, for white and red wine where a rapid neutral fermentation is required. Able to ferment between 8° to 30°C to 18% (v/v) alcohol. In table wines EC1118 accumulates more SO₂ than other strains, may delay malolactic fermentation.

RA17

Used for young, easy to drink aromatic Pinot noir and Gamay wines in Burgundy. Strain isolated and selected by the B.I.V.B., enhances the varietal aromas and quickly develops an early-release red. High nutrient requirements to promote optimal fermentation.

R2

Isolated in the Sauternes region for aromatic white wine production. Prized for its temperature tolerance down to 5°C for cold fermentations. Short lag phase, vigorous fermenter at optimum temperature range, high nutrient requirement for best aroma release and liberation of fruity and floral notes. Used for Sauvignon blanc, Gewurztraminer, Riesling and late harvest wines.

RC212

This strain is used for traditionally aged full red wines as produced in the Burgundy region. Short lag phase, moderate rate fermenter, with good alcohol and high temperature tolerance, as well as excellent color stability. Isolated and selected by the B.I.V.B.

S6U

This strain was selected in Italy for its enological characteristics, such as the ability to ferment juices low in suspended solids, and at low temperatures. Some fermentations of S6U have shown a 0.33-0.50% (v/v) lower alcohol when compared to other strains. Aroma profiles of the wines produced by S6U are described as floral and spicy. Use with adequate nutrients to avoid higher production of volatile acidity.

T 73 Valencia

Spanish Rioja isolate, selected for warm climate red wines, like Tempranillo. Short lag phase, moderate rate fermenter to 16% (v/v) alcohol, chosen to add aromatic complexity with the production of higher alcohols and esters to enhance varietal fruit characteristics.

W15 Wädenswil 15

Swiss isolate for white wines with high fruit profile or lighter red varieties. Short lag phase, moderate rate fermenter at temperature range between 10° and 25°C. Alcohol tolerant to 16% (v/v). Fermentation temperature affects mouthfeel by its effect on metabolic expression of the quantity of glycerol and succinic acid produced.

W27 Wädenswil 27

Swiss isolate for both red and white wine. A cold tolerant strain fermenting between 10° and 35°C to 14% (v/v) alcohol. Ferments slowly to dryness over a wide temperature range. A useful yeast for hot or cold ambient conditions where ability to control temperature is limited. Low color loss and malolactic fermentation is encouraged.

ENCAPSULATED YEAST

ProRestart QA23

Encapsulated yeast, preconditioned to wine parameters with nutrients added. Addition of yeast hulls and control of bacteria is recommended prior to introduction of the yeast beads into the stuck wine. Add the recommended quantity of yeast beads into the nylon mesh bags, rehydrate in sugar solution, drain and introduce the bag of yeast beads into tank or barrel.

ProMalic

Schizosaccharomyces pombe double encapsulated yeast for use in juice or must to reduce malic acid by converting malic to ethanol. The encapsulation process allows the yeast to be removed when the acid level is reduced and before off flavors and aromas develop.

ProDessert QA23

Double encapsulated yeast for fermentation of wines destined for stopping with residual sugar. Requires normal balanced nutrient additions for optimizing the fermentation. The ease and accuracy of stopping the fermentation simply by removing the bag of yeast beads reduces the need for chilling and extra SO₂ and bentonite additions to inhibit the yeast, preserving delicate fruit and floral aroma

YEAST CULTURES ON SLANTS

- We maintain a supply of freshly prepared cultures from July 15 to December 1. Cultures can be prepared out of season at client request.
- Each culture provided with 400 mL grape juice medium and detailed instructions for propagation and handling. Yeast slants can be refrigerated up to two weeks before use.

Assmanshausen, UCD 679

Favored for spicy, fruity aromas. Improved color due to low phenol adsorption by yeast. (See ENOFERM Assmanshausen, above)

Avize

From the village famous for its rites of spring, isolated from Champagne, used primarily for complexity in white wine fermentation.

de Suremain, Burgundy isolate

High intensity fruit aromas in barrel Chardonnay fermentations. Slightly higher VA production.

French Red, Pasteur Institute

Classic yeast for red fermentations. (See ENOFERM BDX , Bordeaux Red, above)

French White, Pasteur Institute

Slow to moderate fermenter for Chardonnay and other whites. (See ENOFERM Simi White, above)

Prise de Mousse, UCD 594

Slow starting and slow fermenting, higher ester production. Easy to stop with residual sugar. Different strain than EC 1118.

Steinberg, Geisenheim

Used for Rieslings and Gewürztraminers. Cold tolerant, moderate fermenter at cool temperatures. Fruity/estery aromas.

Steinberg, UCD 529

Single strain isolate that originated from polyculture. Used for Riesling and other fruity whites.

Williams-Selyem

Vinquiry isolate, selection 11 in our culture collection. This strain was isolated from a Late Harvest Zinfandel. It is an alcohol tolerant, dominating strain used for Zinfandel, Pinot noir, Chardonnay and to restart fermentations. Alcohol tolerant to 19% (v/v) with moderate lag phase and strong fermentation kinetics.

***W-S** also available as a direct add liquid yeast concentrate, 1800 mL ready to add directly to 200 gallons juice or must with subsequent expansion appropriate to inoculate 4,000 gallons. **Other strains** are also available in this concentrated form, please allow 3 weeks preparation time.