SCOTT LABORATORIES

CHARDONNAY WINE STYLE GUIDE

FERMENTATION PROTOCOL

1. **Vineyard Aroma Optimization** - using LalVigne® Aroma (LA)
   a. LalVigne® Aroma (LA) is a foliar spray that is used twice. Once at 5% veraison and again 10-14 days later; the dosage is 1.21 kg/acre (each time)
   b. LalVigne® Aroma (LA) increases concentration of Glutathione and protects volatile aroma compounds
2. **Harvest, Transportation and Pre-Fermentation Notes**
   a. Harvest date is critical, oxygen exposure and skin contact depends on wine style
   b. Extracting the varietal compounds from the grape skins can be achieved using 20 g/ton of Lallzyme Cuvée Blanc™ and giving a skin contact time of 6-8 hours. If skin contact is not desired, Scottzyme® Cinn-Free or Scottzyme® Pec5L can be used when pressing
   c. To scavenge oxygen, add 5 g/hL (0.42 lb/1000 gal) of Scott'Tan™ FT Blanc Citrus
3. **Pre-Fermentation Clarification Goal**
   a. Depending on yeast and flavor profile, see number 4.
4. **Fermentation Protocol**

	MINERAL PROFILE	FRUITY PROFILE	TROPICAL PROFILE	BARREL-FERMENTED PROFILE
SOLIDS GOAL	50-80 NTU's	60-80 NTU's	80-100 NTU's	100-120 NTU's
REHYDRATION NUTRIENT	Go-Ferm Protect Evolution® at 30 g/hL (2.5 lb/1000 gal)			
YEAST STRAIN at 25 g/hL (2 lb/1000 gal)	Vitilevure Quartz or DV10	CVW5 or Cross Evolution *(if volume in the mouth is desired)*	QA23 or Alchemy II*2	CY3079 or D47
FERMENTATION TEMPERATURE GOAL	15-18°C(59-65°F)	18-20°C(65-68°F)	18-20°C(65-68°F) 13-16°C(56-61°F*2)	18-22°C(65-72°F)
INACTIVATED YEAST at 2-3 brix drop	OptiMUM White® at 20 g/hL (1.75 lb/1000 gal)			
NUTRIENT REGIME at 2-3 brix drop *YAN depending	10 g/hL DAP*3 10 g/hL Fermaid® O	Fermaid® O 10- 40 g/hL	Stimula Sauvignon Blanc 40 g/hL (3.3 lb/1000 gal)	Fermaid® O 10-40 g/hL (1.67-3.3 lb/1000 gal)
NUTRIENT REGIME at ⅓ brix drop	Fermaid® O 10-40 g/hL (1.67-3.3 lb/1000 gal)	Stimula Chardonnay 40 g/hL (3.3 lb/1000gal)	Fermaid® O 10-40 g/hL (1.67-3.3 lb/1000 gal)	Fermaid® O 10-40 g/hL (1.67-3.3 lb/1000 gal)
ML STRAIN CHOICE *(If desired)*	O-MEGA™ *Sequential inoculation and partial degradation*	Beta Co-Inoc *Simultaneous ALF and MLF*	No MLF	Beta™ *Sequential inoculation*

*3 *Avoid DAP any time fruit flavors are desired.*

5. **Post-Fermentation**
   a. Avoid the oxidation of the volatile aromatics and ML unless desired. Add 20 g/hL (1.67 lb/1000 gal) of Pure-Lees Longevity Plus™ to protect aromas, and Bactiless™ 20 g/hL (1.67 lb/1000 gal) for bacterial stability.