

# ROSÉ STYLE GUIDE

## FERMENTATION PROTOCOL

### 1. Harvest, Transportation and Pre-Fermentation Notes

- a. Varietal choice, harvest parameters and processing decisions are critical to wine style
- b. Keep grapes cool, skin contact time is depending on the desired wine style
  - i. Options include direct to press, skin contact (from 2-20 hours) and saignée
- c. Extracting the varietal compounds from the grape skins can be achieved using 20 g/ton of [Lallzyme Cuvée Blanc™](#). If skin contact is not desired, [Scottzyme® Cinn-Free](#) or [Scottzyme® Pec5L](#) can be used during the press cycle, separating out the juice fractions for the highest quality (bin, free run, first press and hard press). A fast and cool clarification is desired and turbidity is based on your fermentation style. Protection from oxidation is key. Fining the juice at this stage may be beneficial if unwanted phenolics or color is present.
- d. To scavenge oxygen, add 5 g/hL (0.42 lb/1000 gal) of [Scott'Tan™ FT Blanc](#). To scavenge oxygen and promote fruit, add 5 g/hL (0.42 lb/1000 gal) of [Scott'Tan FT Citrus™](#) or [Scott'Tan FT Rouge Berry™](#).

### 3. Pre-Fermentation Clarification Goal

- a. Depending on yeast and flavor profile, see number 4.

### 4. Fermentation Protocol

	VARIETAL PROFILE	FRUITY (ESTER) STYLE	TROPICAL (THIOL) STYLE	RED BERRY STYLE
SOLIDS GOAL	60-120 NTU's	60-80 NTU's	80-100 NTU's	80-150 NTU's
REHYDRATION NUTRIENT	<a href="#">Go-Ferm Protect Evolution®</a> at 30 g/hL (2.5 lb/1000 gal)			
YEAST STRAIN at 25 g/hL (2 lb/1000 gal)	<a href="#">M83™</a> , <a href="#">ELIXIR™</a> or <a href="#">GRE™</a>	<a href="#">CVW5™</a> or <a href="#">VIN13</a>	<a href="#">BE THIOLS™</a> or <a href="#">OPALE 2.0</a>	<a href="#">W15™</a> or <a href="#">ALCHEMY IV</a>
FERMENTATION TEMPERATURE	15-23°C(59-73°F)	14-25°C(57-77°F)	18-20°C(65-68°F)	18-25°C(60-77°F)
INACTIVATED YEAST at 2-3 brix drop	<a href="#">OptiMUM White®</a> at 20 g/hL (1.75 lb/1000 gal)			
NUTRIENT REGIME at 2-3 brix drop *YAN depending	<a href="#">Fermaid® O</a> 10-40 g/hL (1.67-3.3 lb/1000 gal)	<a href="#">Fermaid® O</a> 10-40 g/hL (1.67-3.3 lb/1000 gal)	<a href="#">Stimula Sauvignon Blanc</a> 40 g/hL (3.3 lb/1000 gal)	<a href="#">Fermaid® O</a> 10-40 g/hL (1.67-3.3 lb/1000 gal)
NUTRIENT REGIME at ½ brix drop	<a href="#">Fermaid® O</a> 20-40 g/hL (1.67-3.3 lb/1000 gal)	<a href="#">Stimula Chardonnay</a> 40 g/hL (3.3 lb/1000 gal)	<a href="#">Fermaid® O</a> 20-40 g/hL (1.67-3.3 lb/1000 gal)	<a href="#">Fermaid® O</a> 20-40 g/hL (1.67-3.3 lb/1000 gal)

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

If volatile sulfide compounds are a concern consider using the yeast strains [Okay™](#), [Sensy™](#) or [Be Fruits™](#) depending on the wine style. If malic acid degradation is your main goal, then [Z1-B™](#), [Exotics/Mosaic](#), or [Lalvin C™](#) can be used. To degrade malic acid, and/or amp up the fruitiness a simultaneous AF and MLF can be conducted using [Beta Co-Inoc](#). For a tailored [NUTRIENT REGIME](#) based on your fermentation goal, see the linked documentation.

### 5. Post-Fermentation

- a. Avoid ML unless desired, Bactiless can help. Avoid the oxidation of the volatile aromatics by adding 20 g/hL (1.67 lb/1000 gal) of [Pure-Lees Longevity Plus™](#) to protect aromas, and 1-2 g/hL of [Rapidase® Revelation Aroma](#) to release bound aromas.