



SAUVIGNON BLANC 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 as well as the conjugates for 3MH, 4-MMP precursors, giving elevated and stable aroma compounds
2. **Harvest, Transportation and Pre-Fermentation Notes**
 - a. Harvest date is critical to flavor development and wine style
 - b. Avoiding oxidation is key
 - c. Extracting thiols 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
 - d. To scavenge oxygen, add 5 g/hL (0.42 lb/1000 gal) of [Scott'Tan™ FT Blanc Citrus](#) *1 if bentonite is to be added during cold settling, then add this post-bentonite treatment.
3. **Pre-Fermentation Clarification Goal**
 - a. Depending on yeast and flavor profile, see number 4.
4. **Fermentation Protocol**

	MINERAL STYLE	FRUITY (ESTER) PROFILE	TROPICAL (THIOL) PROFILE	TROPICAL (THIOL) STYLE +
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 <i>(if volume in the mouth is desired)</i>	QA23 or Alchemy II *2	Use Flavia as a non-sacc and follow up with thiol revealing <i>S. cerevisiae</i>
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	Stimula Sauvignon 40 g/hL (3.3 lb/1000 gal)		
NUTRIENT REGIME at ½ brix drop	Fermaid® O 20-40 g/hL (1.67-3.3 lb/1000 gal)			

*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.