QUICK GUIDE TO CHOOSING YEAST NUTRIENTS & DERIVATIVES

NUTRIENT TYPE	REHYDRATION NUTRIENTS			FERMENTATION NUTRIENTS				
Pg#	56	57	57	58	59	59	60	60
PRODUCT NAME	GO-FERM STEROL FLASH	GO-FERM PROTECT EVOLUTION	GO-FERM	STIMULA CABERNET	STIMULA CHARDONNAY	STIMULA PINOT NOIR	STIMULA SAUVIGNON BLANC	STIMULA SYRAH
STAGE OF WINEMAKING	During yeast rehydration			During alcoholic fermentation				
PRIMARY ACTIVITY	Significantly enhances fermentation kinetics, contributes to maximum yeast vitality and aroma production		Enhances fermentation kinetics	Stimulates red and black fruit ester production, minimizes greenness, and ehances fermentation performance	Stimulates white/yellow fruit and floral ester production, and enhances fermentation performance	Stimulates black and red fruit aromas, minimizes greenness, minimizes sulfur off-odors, and enhances fermentation performance	Optimizes the expression of tropical and citrus thiols, minimizes sulfur off-odor production, and enhances fermentation performance	Optimizes the expression of dark fruit thiols, floral aromas, minimizes sulfur off-odor production, and enhances fermentation performance
	Super speedy rehydration, eliminates need for warm water	Requires warm water and acclimatization steps						
BEST USED IN	All wines			Big reds, Bordeaux-style reds	Fruity and floral whites and rosés	Pinot noir and other light-bodied reds, especially if susceptible to herbaceousness and H_2S	Aromatic whites and rosés, especially if thiol-containing	Medium-bodied reds, especially if susceptible to H_2S
FORMULATION	Autolyzed yeast extra rich in sterols, vitamins, and minerals	Autolyzed yeast rich in sterols, vitamins, and minerals	Autolyzed yeast rich in vitamins, and minerals	Organic nitrogen (amino acids, specific peptides), vitamins, and minerals. The amount and type of each will vary depending on the product, accounting for their different sensory impacts.				
MEASURABLE YAN (in ppm) AT 40g/hL	Contains some nitrogen but is not a significant source of YAN and is not a replacement for fermentation nutrients.			16	16	16	16	16
YAN EQUIVALENTS (in ppm) AT 40g/hL				64-96	64-96	64-96	64-96	64-96
OMRI LISTED*	YES	YES	YES	NO	NO	NO	NO	NO

What Are Rehydration Nutrients?

Rehydration nutrients supply yeast with vitamins and minerals, and newer GO-FERM® formulations provide survival factors (sterols and unsaturated fatty acids). They also contribute some assimilable nitrogen, but they should not be considered significant sources of YAN. Vitamins and minerals are essential for cell function, whereas survival factors support healthy yeast cell membranes. Survival factors and certain minerals improve the yeasts' tolerance to ethanol, whereas vitamins support growth and aroma production. Rehydration nutrients are added when rehydrating yeast.

What Are Fermentation Nutrients?

Fermentation nutrients supply the yeast with nitrogen (YAN). We recommend adding these nutrients to the juice at inoculation and again partway through fermentation. Supplementing YAN at the beginning of fermentation ensures that a sufficient yeast population to sustain fermentation will develop. Supplementing YAN during fermentation avoids yeast stress which may result in off-odor development and stuck/sluggish fermentations. Our STIMULA™ line of fermentation nutrients can supply YAN while also stimulating yeast metabolic pathways that promote the production of desirable aroma compounds.

1480 CADER LANE, PETALUMA, CA 94954 • TEL 707-765-6666, FAX 707-765-6674 • SCOTTLAB.COM, INFO@SCOTTLAB.COM

QUICK GUIDE TO CHOOSING YEAST NUTRIENTS & DERIVATIVES

FERMENTATION NUTRIENTS		YEAST DERIVATIVE NUTRIENTS						
58	61	62	62	63	63	64	64	65
FERMAID O	FERMAID K	GLUTASTAR	RESKUE	NOBLESSE	OPTI-MUM RED	OPTI-RED	OPTI-WHITE	REDULESS
During alcoholic fermentation		Anytime before or during fermentation (alcoholic or malolactic)						
Workhorse yeast nutrient for clean, steady ferments with enhanced aroma production	Basic yeast nutrient for improved yeast performance. Used for supplementing very low YAN fermentations.	Acts as an antioxidant (protects color and aromas) in aromatic whites and rosés, and can help lower SO_2 use	Removes toxic compounds to reinvigorate sluggish and stuck fermentations (alcoholic and malolactic)	Enhances mouthfeel and over time increases perception of sweetness	Intensifies and stabilizes color, softens mouthfeel, and minimizes greenness	Stabilizes color and softens mouthfeel	Quickly builds mouthfeel in complex whites and rosés, and can act as an antioxidant (protects color and aromas)	Combats sulfur off-odors and other negative sensory compounds
All wines	Wines with very low starting YAN	Aromatic white and rosé juice	All wines	All wines	High tannin reds	Medium and light tannin reds	Complex whites and rosés	All wines
Organic nitrogen (amino acids), vitamins, and minerals.	Blend of organic nitrogen (amino acids) and inorganic nitrogen (DAP), with added vitamins, and minerals	Fully autolyzed yeast rich in reduced glutahione (GSH) and other powerful antioxidant peptides	Inactivated yeast with high bioadsorptive properties for short and medium chain fatty acids	Partially autolyzed yeast rich in high and low molecular weight polysaccharides	Fully autolyzed yeast rich in high molecular weight polysaccharides and oligosaccharides	Partially autolyzed yeast rich in high molecular weight polysaccharides	Partially autolyzed yeast rich in polysaccharides, contains some reduced glutathione (GSH)	Inactivated yeast with cell walls rich in copper
16								
64-96	40	Contains some nitrogen but is not a significant source of YAN and is not a replacement for fermentation nutrients.						
YES	NO	YES	NO	YES	YES	YES	YES	YES

What Are Yeast Derivative Nutrients?

Yeast derivative nutrients are made from highly-specialized yeast strains and prepared using specific techniques to enrich the nutrient with benefical compounds important for winemaking. These compounds include:

- Glutathione and other peptides which have antioxidant effects
- Polysaccharides that can improve mouthfeel by reducing astringency and increasing volume
- Polysaccharides that can stabilize color
- Compounds that can reduce sulfur off-odors

Yeast derivative nutrients should be added either prior to inoculation, during fermentation, or towards the end of fermentation for their ability to protect positive sensory compounds and/or remove negative sensory compounds. While these products contribute some nitrogen to fermentation, they should not be considered significant sources of YAN.

**of note: some products that are not OMRI-listed may still be used in some organic wine programs. Check with applicable organic certifiers.*

1480 CADER LANE, PETALUMA, CA 94954 • TEL 707-765-6666, FAX 707-765-6674 • SCOTTLAB.COM, INFO@SCOTTLAB.COM