

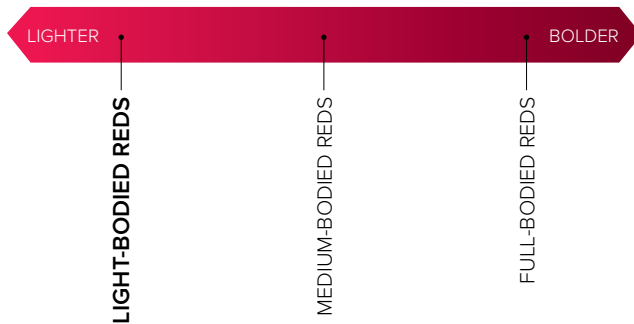


# LIGHT-BODIED RED WINE STYLE GUIDE

This style guide is for winemakers who are working with grapes that traditionally are lightly colored with low tannin structure.

## DEFINITION

Light-bodied reds are red wines that are generally low alcohol, low tannin, with moderate-high acidity. They often express red fruit and floral aromas.



## COMMON VARIETIES

- Pinot noir
- Beaujolais-style wines
- Grenache
- Cinsault
- Nebbiolo

## UNIQUE WINEMAKING CONSIDERATIONS

- **Ensuring good color extraction:** These varieties tend to be lower in color (anthocyanin) for a variety of reasons. Winemaking practices for these varieties should be optimized to facilitate color extraction.
  - **Cold soaking** is a practice often utilized to increase extraction of anthocyanin. The success of a cold soak can be impacted by fruit quality, temperature of fruit at reception, and temperature management during cold soaking. Cold soaking, in some cases, can allow proliferation of spoilage organisms so it is important to take appropriate microbial control actions.
- **Ensuring good color stabilization:** Stable color depends on complexing anthocyanins with tannins and polysaccharides. Good winemaking practices can optimize color stabilization.
- **Managing acid:** These varieties tend to be more acidic. The perception of acidity should be managed to avoid under-ripe characteristics.
- **Protecting against off-odors:** Some light-bodied wines, such as Pinot noir, are prone to developing volatile sulfur off-odors even when good fermentation practices are employed so no to low H<sub>2</sub>S production yeast strains should be considered in these cases.



# LIGHT-BODIED RED WINE STYLE GUIDE

## HOW TO USE THIS STYLE GUIDE

This guide provides process and product recommendations for the following styles of *light bodied reds*: **fruit forward, spicy/savory, round mouthfeel, and tannin forward**. This guide is organized by winemaking stage starting with harvest and transportation and ending with finishing and packaging. There are often several products recommended which can be used on their own, together with other products, or not at all. *For full information on each of the products, consult our website [Scottlab.com](http://Scottlab.com).*

## WINEMAKING STAGES

Click on a winemaking stage to go to its section:

- Vineyard
- Pressing and Racking
- Harvest & Transport
- Malolactic Fermentation
- Grape Reception And Pre-Fermentation Processes
- Post-Fermentation Microbial Stabilization
- Alcoholic Fermentation
- Finishing

Winemaking Stage	Suggested Action and Reasoning	Wine Styles			
		Fruit Forward	Spicy/Savory	Round Mouthfeel	Tannin Forward
<b>Vineyard</b>	<p>Use <b>LALVIGNE MATURE™</b></p> <p>LALVIGNE MATURE is a vineyard foliar spray that enhances phenolic maturity, increases skin thickness and evens grape ripening.</p>	<p><b>LALVIGNE MATURE</b> is sprayed once at 5-50% veraison (5% is ideal) and again 7-14 days later (10-12 is ideal). Dosage is 0.405 kg/acre (0.9 lb/acre) per treatment.</p>			
<b>Harvest &amp; Transport</b>	<p><b>Pick cold</b> to maintain integrity of the grapes.</p> <p><b>Sort in the vineyard</b> to remove compromised clusters.</p> <p>Add <b>SO<sub>2</sub></b> or <b>GAIA™</b> the <b>non-Saccharomyces</b> yeast to help inhibit the growth of VA-causing native microflora.</p>	<p>Recommended products added directly to picking bins:</p> <ul style="list-style-type: none"> <li>• <b>Sulfur Dioxide (SO<sub>2</sub>)</b></li> <li>• For warm fruit, low <b>SO<sub>2</sub></b> winemaking, high pH musts, or grapes that must be transported a considerable distance before processing: consider an addition of <b>Non-Saccharomyces</b> yeast <b>GAIA™</b> (7-25 g/hL) directly to grapes.</li> </ul>			

There's more **grape reception info** on the next page.





Winemaking Stage	Suggested Action and Reasoning	Wine Styles			
		Fruit Forward	Spicy/Savory	Round Mouthfeel	Tannin Forward
Grape Reception And Pre-Fermentation Processes	<p>Add gentle macerating <b>ENZYME*</b></p> <p>Grape skins must be ruptured to aid in release of color and aroma compounds.</p>	<p>Recommended <b>ENZYMES</b> for all styles (choose one):</p> <ul style="list-style-type: none"> <li>• <b>LALLZYME EX™</b> at 15-30 g/ton</li> <li>• <b>SCOTTZYME® COLOR PRO</b> at 60-100 mL/ton</li> </ul>			
	<p>Add <b>FERMENTATION TANNINS</b> or <b>OAK CHIPS*</b></p> <p>Tannins and oak chips can be added directly to grapes or into the fermentor to allow for earlier integration, and to address vegetal flavors if present, allowing revelation of fruit aromas. (For more help, see <a href="#">Scott Labs Oak and Tannin Choosing Guide</a>).</p>	<p>Recommended <b>FERMENTATION TANNIN</b> or <b>OAK CHIPS</b> (can use one or both recommendations):</p> <ul style="list-style-type: none"> <li>• <b>SCOTT'TAN™ FT ROUGE BERRY</b> at 5-20 g/hL</li> <li>• <b>FEELWOOD! SWEET &amp; FRESH</b> at 100-300 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <b>SCOTT'TAN™ FT ROUGE</b> at 20-60 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <b>SCOTT'TAN™ FT ROUGE SOFT</b> at 20-60 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <b>SCOTT'TAN™ UVA'TAN</b> at 5-40 g/hL</li> <li>• <b>FEELWOOD! BALANCE &amp; STRUCTURE</b> at 100-300 g/hL</li> </ul>
	<p>Add <b>NON-SACCHAROMYCES</b> yeast</p> <p>Non-<i>Saccharomyces</i> yeast can act as a bioprotectant or to enhance aromas and mouthfeel (see <a href="#">Harnessing the Unique Powers of Non-Saccharomyces Yeasts</a>).</p>	<p>Recommended <b>NON-SACCHAROMYCES</b> yeast at 7-25 g/hL (choose one):</p> <ul style="list-style-type: none"> <li>• <b>LEVEL2 BIODIVA™</b> for fruit forward and round wines due to ester and arabinol (polyol) production</li> <li>• <b>LEVEL2 FLAVIA™</b> for fruit forward and spicy wines due to the release of bound varietal aromas</li> <li>• <b>GAIA™</b> acts as a bioprotectant inhibiting VA producing native yeast and bacteria during cold-soak</li> <li>• <b>LEVEL2 LAKTIA™</b> for enhanced wine freshness due to lactic acid production</li> </ul>			

\*For maximum color stabilization enzymes, tannins and inactivated yeast derivatives should be used.



Winemaking Stage	Suggested Action and Reasoning	Wine Styles								
		Fruit Forward	Spicy/Savory	Round Mouthfeel	Tannin Forward					
Alcoholic Fermentation	<p><b>Add REHYDRATION NUTRIENT</b></p> <p>Rehydration nutrients supply essential vitamins and minerals, help secure fermentation, and minimize the risk of stuck fermentations and off-aromas.</p>	<p>Recommended <b>REHYDRATION NUTRIENT</b></p> <p><b><u>GO-FERM STEROL FLASH™</u></b> or <b><u>GO-FERM PROTECT EVOLUTION™</u></b> at 30 g/hL when using standard yeast dose of 25 g/hL</p>								
	<p><b>Add fermentation YEAST</b></p> <p>Selecting and acclimating a known active dried wine yeast will allow you to manage your fermentation and drive wine style. (For more help see <a href="#">Scott Labs Yeast Choosing Guide</a>).</p>	<p>Recommended <b>YEAST</b> at 25 g/hL (choose one):</p> <table border="0"> <tr> <td> <ul style="list-style-type: none"> <li>• <u>71B™</u></li> <li>• <u>ALCHEMY IV</u></li> <li>• <u>RUBY™</u></li> <li>• <u>EXOTICS MOSAIC</u></li> <li>• <u>ICV GRE™</u></li> <li>• <u>PERSY™</u></li> </ul> </td> <td> <ul style="list-style-type: none"> <li>• <u>3001™</u></li> <li>• <u>AMH™</u></li> <li>• <u>BRG™</u></li> <li>• <u>BRL97™</u></li> </ul> </td> <td> <ul style="list-style-type: none"> <li>• <u>BM4x4™</u></li> <li>• <u>CVRP™</u></li> <li>• <u>ICV D254™</u></li> <li>• <u>W15™</u></li> </ul> </td> <td> <ul style="list-style-type: none"> <li>• <u>ALCHEMY III</u></li> <li>• <u>ICV D80™</u></li> <li>• <u>RC212™</u></li> <li>• <u>RHÔNE 2226™</u></li> </ul> </td> </tr> </table>				<ul style="list-style-type: none"> <li>• <u>71B™</u></li> <li>• <u>ALCHEMY IV</u></li> <li>• <u>RUBY™</u></li> <li>• <u>EXOTICS MOSAIC</u></li> <li>• <u>ICV GRE™</u></li> <li>• <u>PERSY™</u></li> </ul>	<ul style="list-style-type: none"> <li>• <u>3001™</u></li> <li>• <u>AMH™</u></li> <li>• <u>BRG™</u></li> <li>• <u>BRL97™</u></li> </ul>	<ul style="list-style-type: none"> <li>• <u>BM4x4™</u></li> <li>• <u>CVRP™</u></li> <li>• <u>ICV D254™</u></li> <li>• <u>W15™</u></li> </ul>	<ul style="list-style-type: none"> <li>• <u>ALCHEMY III</u></li> <li>• <u>ICV D80™</u></li> <li>• <u>RC212™</u></li> <li>• <u>RHÔNE 2226™</u></li> </ul>	
	<ul style="list-style-type: none"> <li>• <u>71B™</u></li> <li>• <u>ALCHEMY IV</u></li> <li>• <u>RUBY™</u></li> <li>• <u>EXOTICS MOSAIC</u></li> <li>• <u>ICV GRE™</u></li> <li>• <u>PERSY™</u></li> </ul>	<ul style="list-style-type: none"> <li>• <u>3001™</u></li> <li>• <u>AMH™</u></li> <li>• <u>BRG™</u></li> <li>• <u>BRL97™</u></li> </ul>	<ul style="list-style-type: none"> <li>• <u>BM4x4™</u></li> <li>• <u>CVRP™</u></li> <li>• <u>ICV D254™</u></li> <li>• <u>W15™</u></li> </ul>	<ul style="list-style-type: none"> <li>• <u>ALCHEMY III</u></li> <li>• <u>ICV D80™</u></li> <li>• <u>RC212™</u></li> <li>• <u>RHÔNE 2226™</u></li> </ul>						
	<p><b>Manage FERMENTATION TEMPERATURE</b></p> <p>Temperature is a driver of fermentation rate and yeast secondary metabolism (aroma).</p>	60-78°F	64-88°F	64-82°F	61-86°F					
	<p><b>Add YEAST DERIVATIVE NUTRIENTS*</b></p> <p>Helps to stabilize color, aromas. Impacts balance and complexity.</p>		<p>Recommended <b>YEAST DERIVATIVE</b> (choose one):</p> <ul style="list-style-type: none"> <li>• <u>NOBLESSE™</u> at 30 g/hL</li> <li>• <u>OPTI-RED™</u> at 30 g/hL</li> <li>• <u>OPTIMUM RED™</u> at 20-40 g/hL</li> </ul>							
	<p><b>Add FERMENTATION NUTRIENTS**</b></p> <p>at 2-3 °Brix drop</p>	<p>A complete nutrition strategy should be adapted based on yeast strain, sugar level and starting YAN.</p>	<p>Recommended <b>FERMENTATION NUTRIENT</b> depending on wine style:</p> <table border="0"> <tr> <td> <ul style="list-style-type: none"> <li>• <u>STIMULA PINOT NOIR™</u> at 40 g/hL</li> </ul> </td> <td> <ul style="list-style-type: none"> <li>• <u>STIMULA SYRAH™</u> at 40 g/hL</li> </ul> </td> <td> <ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 0-40 g/hL</li> </ul> </td> <td> <ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 0-40 g/hL</li> </ul> </td> </tr> </table>				<ul style="list-style-type: none"> <li>• <u>STIMULA PINOT NOIR™</u> at 40 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <u>STIMULA SYRAH™</u> at 40 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 0-40 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 0-40 g/hL</li> </ul>
	<ul style="list-style-type: none"> <li>• <u>STIMULA PINOT NOIR™</u> at 40 g/hL</li> </ul>		<ul style="list-style-type: none"> <li>• <u>STIMULA SYRAH™</u> at 40 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 0-40 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 0-40 g/hL</li> </ul>					
	<p><b>Add FERMENTATION NUTRIENTS</b></p> <p>at 1/3 °Brix drop</p>	<ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 10-40 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 10-40 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <u>FERMAID O™</u> at 10-40 g/hL</li> </ul>	<ul style="list-style-type: none"> <li>• <u>FERMAID K™</u> at 10-50 g/hL</li> </ul>					
<p><b>Add COLOR STABILIZING TANNIN*</b></p> <p>at 1/3 °Brix drop</p> <p>Addition of a catechin-based tannin at this stage can interact with, and stabilize color molecules</p>		<p>Recommended <b>COLOR STABILIZING TANNIN:</b></p> <ul style="list-style-type: none"> <li>• <u>SCOTT'TAN™ FT COLORMAX</u> at 10-30g/hL</li> <li>• <u>SCOTT'TAN™ UVA'TAN</u> at 5-20g/hL</li> </ul>								

\*For maximum color stabilization enzymes, tannins and inactivated yeast derivatives should be used. \*\*Additional nutrition may be needed depending on the starting sugar, original YAN and yeast needs.



Winemaking Stage	Suggested Action and Reasoning	Wine Styles			
		Fruit Forward	Spicy/Savory	Round Mouthfeel	Tannin Forward
Pressing and Racking	<p>Once alcoholic fermentation is complete let gross lees settle for 24-48 hours then rack. This removes protein, pectin, tartrates, dead and vegetative cells that may negatively impact aromas and mouthfeel.</p>				
Malolactic Fermentation	<p>Add <b>MALOLACTIC BACTERIA</b></p> <p>Choose a strain that is complimentary to the wine chemistry and that will promote your desired wine style. (For more help, see <a href="#">Scott Labs Malolactic Bacteria Choosing Guide</a>).</p>	<p>Recommended <b>MALOLACTIC BACTERIA</b> at 1g/hL (choose one):</p>			
		<ul style="list-style-type: none"> <li>• <b>BETA™</b></li> <li>• <b>MBR 31™</b></li> </ul>	<ul style="list-style-type: none"> <li>• <b>PN4™</b></li> <li>• <b>SOLO SELECT</b></li> </ul>	<ul style="list-style-type: none"> <li>• <b>ALPHA™</b></li> <li>• <b>SILKA™</b></li> </ul>	<ul style="list-style-type: none"> <li>• <b>ELIOS 1™</b></li> </ul>
	<p>Add <b>MALOLACTIC NUTRIENT</b></p> <p>Malolactic fermentation nutrients help the bacteria consume malic acid in a timely manner.</p>	<p>Recommended <b>MALOLACTIC NUTRIENT</b></p> <ul style="list-style-type: none"> <li>• <b>ML RED BOOST™</b> at 20g/hL</li> </ul>			
Post Fermentation Management	<p>Add <b>MICROBIAL CONTROL AGENTS</b></p> <p>Microbial contamination can negatively impact mouthfeel, aromas, and flavors. It is imperative to protect from spoilage.</p>	<p>Recommended <b>MICROBIAL CONTROL</b> agents (can choose multiple agents if necessary):</p> <ul style="list-style-type: none"> <li>• <b>NO BRETT INSIDE™</b> at 4-8 g/hL to control Brettanomyces populations</li> <li>• <b>BACTILESS™</b> at 20-50 g/hL to control spoilage bacteria populations</li> <li>• <b>Lysozyme</b> at 25-50 g/hL to control lactic acid bacteria spoilage (including unwanted malolactic fermentation)</li> <li>• <b>Sulfur dioxide</b> depending on pH to control yeast and bacteria populations and protect against oxidation</li> </ul>			

There's more **post-fermentation management** info on the next page



Winemaking Stage	Suggested Action and Reasoning	Wine Styles			
		Fruit Forward	Spicy/Savory	Round Mouthfeel	Tannin Forward
Post-Fermentation Management	<p><b>Add TANNINS and OAK PRODUCTS</b></p> <p>Tannins and oak products can add oak character, improve structure, fill in mid-palate, and positively impact aromas. (For more help, see <a href="#">Scott Labs Oak and Tannin Choosing Guide</a>).</p>	<p>Recommended <b>TANNINS</b> and <b>OAK</b> (bench trials should be conducted to determine dose):</p> <ul style="list-style-type: none"> <li>• <a href="#">SCOTT'TAN™ FT ROUGE BERRY</a> at 5-20 g/hL</li> <li>• <a href="#">SCOTT'TAN™ ESTATE</a> at 5-30 g/hL</li> <li>• <b>THE OAK LAB™ THERMIC PROFILE 2 - 3, FAN PACK</b> at 540-1440 g/hL</li> <li>• <b>THE OAK LAB™ THERMIC PROFILE 2 - 3, OAK CUBE</b> at 480-1920 g/hL</li> <li>• <b>THE OAK LAB™ THERMIC PROFILE 2 - 3, BARREL INSERT</b> 1 insert per barrel</li> </ul>			
	<p><b>Add ENZYMES</b></p> <p>Concentrated pectinase enzymes, or pectinase enzymes with β-glycosidase or β-glucanase side activities can enhance clarity, filterability and release bound aromatic compounds. (For more help, see <a href="#">Scott Labs Enzyme Choosing Guide</a>).</p>	<p>Recommended <b>ENZYMES</b> (bench trials should be conducted to determine dose):</p> <ul style="list-style-type: none"> <li>• <a href="#">LALLZYME MMX™</a> at 1-3 g/hL to induce yeast autolysis and release of mannoproteins for rounder, smoother wines with improved filterability</li> <li>• <a href="#">RAPIDASE® REVELATION AROMA</a> at 1-2 g/hL to release bound aroma compounds increasing aroma and flavors</li> <li>• <a href="#">SCOTTZYME® KS</a> at 5.3-7.9 mL/hL to help with clarity and filterability</li> </ul>			
	<p><b>Add FINING AIDS</b></p> <p>Fining aids help clarify wine and improve filterability. They can also improve wine aroma, flavor, and mouthfeel by removing astringent and bitter characters and revealing muted aromas. (For more help, see <a href="#">Scott Labs Fining &amp; Stability Choosing Guide</a>).</p>	<p>Recommended <b>FINING AIDS</b> (bench trials should be conducted to determine dose):</p> <p>Consider using Scott Labs' Finishing Kit for bench trials.</p> <ul style="list-style-type: none"> <li>• <a href="#">COLLE PERLE</a> at 80-150 mL/hL to remove astringent tannins</li> <li>• <a href="#">CRISTALLINE PLUS</a> at 1.5-3 g/hL to clarify, add a brilliance to wines and improve filterability</li> <li>• <a href="#">INOCOLLE</a> at 50-100 g/hL to help with clarification and reveal muted aromas</li> <li>• <a href="#">POLYCEL</a> at 15-50 g/hL to reduce bitterness</li> </ul>			



Winemaking Stage	Suggested Action and Reasoning	Wine Styles			
		Fruit Forward	Spicy/Savory	Round Mouthfeel	Tannin Forward
Finishing	<p>Add <b>FINISHING TANNINS</b> and <b>FINISHING AGENTS</b></p> <p>Tannins and finishing products can be added from 3 weeks to 48 hours before bottling to positively impact aromas and flavors, stabilize colloids, enhance structure, add volume and mid-palate weight.</p> <p>(For more help, see <a href="#">Scott Labs Oak and Tannin Choosing Guide</a> and <a href="#">Scott Labs Fining &amp; Stability Choosing Guide</a>)</p>	<p>Recommended <b>FINISHING TANNINS</b> and <b>FINISHING AGENTS</b>*:</p>			
		<p>Consider using Scott Labs' Finishing Kit for bench trials.</p> <ul style="list-style-type: none"> <li>• <b>FLASHGUM R LIQUIDE</b> at 40-120 mL/hL</li> <li>• <b>FINAL TOUCH GUSTO®</b> at 20-40 mL/hL</li> <li>• <b>SCOTT'TAN™ ONYX</b> at 1-10 g/hL</li> <li>• <b>SCOTT'TAN™ ROYAL</b> at 1-10 g/hL</li> <li>• <b>SCOTT'TAN™ RADIANCE</b> 1-10 g/hL</li> <li>• <b>SCOTT'TAN™ RICHE</b> at 3-10 g/hL</li> <li>• <b>SCOTT'TAN™ RICHE EXTRA</b> at 3-10 g/hL</li> <li>• <b>ULTIMA SOFT</b> at 15-30 mL/hL</li> </ul>			