

YEAST STRAINS FOR AMERICAN & HYBRID WHITE CULTIVARS

	58W3	71B	ALCHEMY I	CROSS EVOLUTION	CWV5	CY3079	ELIXIR	EXOTICS MOSAIC	FERMIVIN SM102	ICY D47	ICY OPALE 2.0	IOC BE FRUITS	IOC BE THIOLS	NT116	QA23	SAUVY	VIN13	VIN2000
Pg#	23	23	24	27	28	28	29	30	31	31	33	33	33	35	36	39	40	40
Alcohol Tolerance ¹	14%	14%	15.5%	15%	15%	15%	15%	15.5%	12%	15%	14%	14%	15%	16%	16%	14%	17%	15.5%
YAN Requirements ²	Med	Low	Med	Low	Low	High	Med	Med	Med	Low	Low	Low	Med	Med	Low	Med	Low	Low
Temp. Range (°F) ³	54-77	59-85	56-61	58-68	57-82	59-77	57-77	64-83	61-72	60-82	59-86	54-75	59-77	54-61	59-90	57-68	54-61	55-61
Fermentation Speed	Mod	Mod	Fast	Mod	Fast	Mod	Slow	Mod	Slow	Mod	Mod	Mod	Fast	Fast	Fast	Mod	Fast	Mod
Competitive Factor	Ntrl	Snstv	Pos	Pos	Pos	Snstv	Snstv	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Pos
MLF Compatibility	Avg	Very Good	Good	Good	Very Good	Good	Avg	Very Good	Avg	Very Good	Good	Good	Good	Good	Very Good	Very Good	Good	Good
Reduces Malic Acid		♣						♣										
Sensory Effect	Evc, E, M	E	Evc, E	Evc, M	E	Evc, M	Evc, E	Evc, M	E	Evc, M	Evc, E	E	Evc	Evc, E	Evc	Evc	Evc, E	Evc, E
Fruity (Esters)	♣	♣			♣	♣	♣	♣		♣	♣	♣		♣	♣		♣	
Tropical (Thiols)			♣	♣			♣	♣					♣	♣	♣		♣	♣
Citrus (Esters And Thiols)			♣				♣			♣	♣		♣	♣	♣		♣	♣
Floral	♣			♣		♣	♣		♣	♣					♣		♣	
Spicy	♣														♣			
Mouthfeel	♣			♣		♣		♣		♣	♣							
Aromella	♣		♣				♣		♣	♣			♣		♣		♣	
Blanc Du Bois			♣		♣		♣					♣	♣		♣	♣	♣	♣
Brianna	♣	♣			♣		♣				♣	♣		♣				♣
Cayuga White		♣		♣	♣		♣		♣	♣	♣	♣		♣	♣		♣	♣
Chardonnai			♣	♣	♣	♣				♣	♣				♣		♣	♣
Edelweiss	♣	♣			♣		♣		♣		♣	♣		♣				♣
Frontenac blanc		♣	♣		♣		♣				♣		♣		♣	♣	♣	♣
Frontenac gris		♣		♣	♣		♣	♣	♣	♣	♣	♣			♣	♣		
Itasca	♣	♣			♣							♣			♣		♣	♣
La Crescent	♣	♣	♣				♣	♣			♣		♣		♣	♣	♣	
Muscadine					♣										♣		♣	
Rosé		♣		♣			♣		♣		♣	♣	♣					
Seyval blanc			♣				♣	♣							♣	♣		♣
Traminette	♣		♣				♣				♣		♣		♣	♣		♣
Vidal blanc			♣		♣		♣				♣							♣
Vignoles	♣	♣	♣	♣	♣		♣		♣		♣		♣	♣	♣		♣	

1. The alcohol tolerance row indicates performance possibilities in good circumstances and conditions. Alcohol tolerance may vary as circumstances and conditions vary.

2. YAN requirements refer to how much nitrogen one strain requires relative to the other strains on this chart.

* Compatible under normal conditions, below average if high SO₂ used at crush.

YEAST STRAINS FOR AMERICAN & HYBRID RED CULTIVARS

	71B	3001	ALCHEMY III	ALCHEMY IV	BM 4Y4	CLOS	CSM	CVRP	EXOTICS MOSAIC	ICV D254	ICV GRE	NT 202	PERSY	RC212	SYRAH	T73	VBB	W15
Pg#	23	23	24	24	26	27	27	28	30	32	32	35	36	37	39	40	41	41
Alcohol Tolerance ¹	14%	15%	15.5%	15.5%	16%	17%	15%	16%	15.5%	16%	15%	16%	16%	16%	16%	16%	17%	16%
YAN Requirements ²	Med	Low	Med	Med	High	Med	Med	Med	Med	Med	Med	Med	Low	Med	Med	Low	Med	High
Temp. Range (°F) ³	59-85	54-90	61-82	61-82	64-82	57-90	59-90	64-86	64-83	54-82	59-82	60-82	60-86	60-86	59-90	65-90	59-82	50-81
Fermentation Speed	Mod	Mod	Fast	Fast	Mod	Fast	Mod	Mod	Mod	Mod	Mod	Fast	Mod	Mod	Mod	Mod	Mod	Mod
Competitive Factor	Pos	Snstv	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Ntrl	Pos	Pos	Pos	Ntrl	Pos	Pos	Snstv	Pos
MLF Compatibility	Very Good	Very Good	Good	Good	Below Avg	Very Good	Good	Very Good	Very Good	Very Good	Very Good	Very Good	Very Good	Good	Avg	Below Avg	Very Good	Very Good
Sensory Effect	E	Evc	Evc	E, M	Evc, M	Evc, M	Evc	Evc, M	Evc, M	Evc, M	Evc, M	Evc, E	Evc, M	Evc	Evc	E, M	Evc, M	Evc, M
Fruit-Black						♣	♣	♣		♣		♣	♣			♣		
Fruit-Red	♣	♣	♣	♣	♣	♣	♣	♣	♣		♣	♣	♣	♣	♣	♣	♣	♣
Spicy					♣		♣			♣			♣	♣	♣			
Mouthfeel Impact (Roundness and/or Structured)		♣	♣	♣	♣	♣		♣	♣	♣	♣		♣			♣	♣	♣
Minimizes Herbaceousness				♣	♣		♣			♣	♣							
Reduces Malic Acid Content	♣																♣	
Baco noir	♣	♣		♣					♣			♣	♣	♣				
Black Spanish				♣	♣	♣	♣	♣			♣		♣			♣		
Chambourcin	♣	♣		♣	♣		♣	♣		♣		♣	♣	♣			♣	♣
Concord	♣			♣									♣					
Crimson Pearl			♣	♣			♣		♣	♣		♣	♣	♣		♣		
Frontenac	♣	♣		♣	♣		♣		♣			♣	♣	♣				
Maréchal Foch		♣		♣					♣		♣	♣	♣	♣				
Marquette	♣	♣		♣	♣	♣	♣		♣	♣		♣	♣	♣		♣		♣
Noiret			♣	♣		♣	♣	♣	♣		♣	♣	♣		♣		♣	♣
Norton		♣	♣	♣		♣	♣	♣	♣	♣		♣	♣				♣	
Petite Pearl	♣		♣	♣		♣				♣		♣	♣	♣			♣	
St. Croix				♣		♣	♣			♣	♣	♣	♣					
Verona	♣	♣	♣	♣						♣		♣	♣					

1. The temperature row indicates general performance possibilities. It is not a substitute for sound winemaking. Yeast may be stressed or die if temperatures are sustained at extremes of their tolerance. Keep in mind that a yeast's ability to ferment within the given range also depends on alcohol and other antagonistic conditions.

Important Notes
This chart is only useful as a quick reference guide. For more information on selected yeast strains, please refer to the yeast section of this Handbook.