



YEAST STRAINS FOR WHITE & ROSÉ WINE

○ Yeast Strain Type
 ● Recommended
 M Mouthfeel
 Evc Enhanced Varietal Character
 E Esters
 Mod Moderate
 Pos Positive
 Ntrl Neutral
 Snstv Sensitive
 Avg Average

	<u>43/43 RESTART</u>	<u>58W3</u>	<u>71B</u>	<u>1895C</u>	<u>ALCHEMY I</u>	<u>ALCHEMY II</u>	<u>ASSMANSHAUSEN (AMH)</u>	<u>BAT1</u>	<u>BM 4X4</u>	<u>BRG</u>	<u>CEG (EPERNAY II)</u>	<u>CROSS EVOLUTION</u>	<u>CVW5</u>	<u>CY3079</u>	<u>DV10</u>	<u>EC1118</u>	<u>ELIXIR</u>	<u>EXOTICS MOSAIC</u>	<u>EXOTICS NOVELLO</u>	<u>FERMIVIN CHAMPION</u>	<u>FERMIVIN SM102</u>	<u>ICV D21</u>
Pg#	22	23	23	23	24	24	25	25	26	26	27	27	28	28	29	29	29	30	30	30	31	31
<i>S. cerevisiae cerevisiae</i>		○	○	○			○	○		○	○			○							○	○
<i>S. cerevisiae bayanus</i>	○												○		○	○				○		
Yeast hybrid												○					○	○	○			
Yeast blend					○	○			○													
Alcohol Tolerance ¹	17%	14%	14%	15%	15.5%	15.5%	15%	16%	16%	15%	13.5%	15%	15%	15%	17%	18%	15%	15.5%	15.5%	18%	12%	16%
YAN Requirements ²	Low	Med	Low	Low	Med	Med	Med	High	High	High	Med	Low	Low	High	Low	Low	Med	Med	Med	Med	Med	Med
Temp. Range (°F) ³	55-95	54-77	59-85	60-89	56-61	56-61	68-86	59-77	64-82	64-88	59-77	58-68	57-82	59-77	50-95	50-86	57-77	64-83	62-82	59-86	61-72	61-86
Fermentation Speed	Fast	Mod	Mod	Mod	Fast	Fast	Slow	Mod	Mod	Fast	Slow	Mod	Fast	Mod	Fast	Fast	Slow	Mod	Mod	Mod	Mod	Slow
Competitive Factor	Pos	Ntrl	Snstv	Ntrl	Pos	Pos	Snstv	Snstv	Pos	Ntrl	Snstv	Pos	Pos	Snstv	Pos	Pos	Snstv	Pos	Pos	Ntrl	Pos	Pos
MLF Compatibility	Very Good	Very Good	Very Good	Avg	Good	Good	Very Good	Good	Below Avg	Avg	NA	Good	Very Good	Good	Good	Avg*	Avg	Very Good	Good	Good	Good	Avg
Sensory Effect	Ntrl	Evc, E, M	E	Evc	Evc, E	Evc	Evc	E, M	Evc, M	Evc, M	E	Evc, M	E	Evc, M	Ntrl	Ntrl	Evc, E	Evc, M, E	Evc, M, E	Ntrl	E	Evc, M
Fruity (Esters)		●	●				●	●			●		●	●			●	●	●		●	●
Grassy (Thiols)						●																
Tropical (Thiols)					●	●		●				●					●	●	●			
Citrus (Esters And Thiols)					●	●											●		●			
Floral		●						●				●		●			●		●		●	
Nutty														●								
Mineral/Freshness				●						●					●							●
Spicy		●					●	●														
Mouthfeel		●						●	●	●		●		●				●				●
Aromatic Whites		●	●	●	●	●	●	●				●	●				●	●	●			●
Chardonnay					●				●	●		●	●	●	●				●			●
Sauvignon blanc					●	●						●			●		●		●			●
Rhône Style Whites		●			●			●				●		●	●		●	●				●
Rosé			●								●		●				●	●				●
Suitable For Barrel Fermentation									●					●				●				●
No-Low H ₂ S, SO ₂ Production Strains																						
Suitable For Restarting A Stuck Fermentation	●																			●		

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.



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 Avg Average

	ICV D47	ICV D254	ICV GRE	ICV OKAY	ICV OPALE 2.0	ICV SUNROSE	IOC BE FRUITS	IOC BE THIOLS	K1 (V1116)	MSB	NBC	NT 116	Q423	R2	RHÔNE 4600	R-HST	SAUVY	SENSY	VIN 13	VIN 2000	W15	
Pg#	31	32	32	32	33	33	33	33	34	34	35	35	36	37	37	38	39	39	40	40	41	
<i>S. cerevisiae cerevisiae</i>	○	○	○			○			○		○				○	○	○					○
<i>S. cerevisiae bayanus</i>										○			○	○								
Yeast hybrid				○	○		○	○				○							○	○	○	
Yeast blend																						
Alcohol Tolerance ¹	15%	16%	15%	16%	14%	16%	14%	15%	18%	14.5%	15%	16%	16%	16%	15%	15%	14%	15%	17%	15.5%	16%	
YAN Requirements ²	Low	Med	Med	Low	Low	Med	Low	Med	Low	Med	Med-High	Med	Low	Med	Low	Med	Med	Low	Low	Low	High	
Temp. Range (°F) ³	60-82	54-82	59-82	54-86	59-86	57-68	54-75	59-77	50-95	57-68	57-68	54-65	59-90	50-86	56-72	50-86	57-68	54-64	54-61	55-61	50-81	
Fermentation Speed	Mod	Mod	Mod	Mod	Mod	Mod	Mod	Fast	Fast	Mod	Mod	Fast	Fast	Mod	Mod	Mod	Mod	Mod	Fast	Mod	Mod	
Competitive Factor	Pos	Ntrl	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Ntrl	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Pos	Pos	
MLF Compatibility	Very Good	Very Good	Very Good	Very Good	Good	Good	Good	Good	Poor	Not Known	Very Good	Good	Very Good	Good	Very Good	Good	Very Good	Very Good	Good	Good	Very Good	
Sensory Effect	Evc, M	Evc, M	Evc, M	E	Evc, E	E	E	Evc	E	Evc, M	Evc	Evc, E	Evc	Evc	E	Evc, M	Evc	Evc, M	Evc, E	Evc, E	Evc, E	
Fruity (Esters)	●		●	●	●	●	●		●	●		●	●	●	●			●	●		●	
Grassy (Thiols)																	●					
Tropical (Thiols)								●		●		●	●		●				●	●		
Citrus (Esters And Thiols)	●				●			●		●	●	●	●			●			●	●		
Floral	●								●		●		●	●		●			●			
Nutty		●																				
Mineral/Freshness											●											
Spicy													●									
Mouthfeel	●	●	●		●					●						●			●		●	
Aromatic Whites	●			●	●		●				●	●	●	●	●	●			●	●	●	
Chardonnay	●	●			●					●			●						●		●	
Sauvignon blanc					●			●		●			●	●		●	●		●			
Rhône Style Whites	●	●	●	●	●					●					●	●						
Rosé	●		●		●	●	●	●		●					●				●		●	
Suitable For Barrel Fermentation	●	●								●											●	
No-Low H ₂ S, SO ₂ Production Strains				●	●		●	●											●			
Suitable For Restarting A Stuck Fermentation																						

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.