

White & Rosé Wine Yeast Strains

○ Yeast Strain Type 🔥 Highly Recommended 👉 Recommended M Mouthfeel EVC Enhanced Varietal Character Mod Moderate Ntrl Neutral Snstv Sensitive Avg Average																		
		43/43 RESTART	58W3	71B	Alchemy I	Alchemy II	Assmanshausen (AMH)	BA11	BC (Bayanus)	Be Fruits	Be Thiols	BM45	BM 4x4	BRG	Cross Evolution	CVW5	CY3079	ICV D21
	Page	14	14	14	15	15	15	15	16	27	27	16	16	16	17	17	17	18
	<i>S. cerevisiae cerevisiae</i>		○	○			○	○		○	○	○		○			○	○
	<i>S. cerevisiae bayanus</i>	○							○							○		
Yeast hybrid															○			
Yeast blend					○	○						○						
Albariño					🔥				🔥						🔥	🔥		
Chardonnay					🔥							🔥	🔥	🔥	🔥	🔥	🔥	🔥
Chenin Blanc					🔥	🔥									🔥			
Gewürztraminer			🔥				👉	🔥			👉				🔥			
Muscat								👉							🔥	🔥		
Pinot Blanc								🔥							🔥		🔥	
Pinot Gris			🔥	🔥	🔥											🔥		
Riesling			🔥	🔥	🔥		🔥	🔥			👉				🔥			
Sauvignon Blanc					🔥	🔥		🔥			🔥		👉		🔥			
Viognier			🔥		👉			🔥										
Rosé				🔥				🔥		🔥	🔥				🔥	🔥		👉
Rhône Whites			🔥		🔥	🔥		🔥					👉		🔥			
Aromatic Whites			🔥		🔥			🔥							🔥	🔥		
Late Harvest		🔥																
Sparkling Base							👉		🔥							🔥		
Restart Stuck		🔥							🔥									
Alcohol Tolerance¹		18%+	14%	14%	15.5%	15.5%	15%	16%	17%	14%	15%	15%	15%	15%	15%	15%	15%	16%
Relative Nitrogen Needs²		Low	Med	Low	Med	Med	Low	High	Low	Low	Med	High	High	Med	Low	Low	High	Med
Temp. Range (°F)³		55-95	54-77	59-85	56-61	56-61	68-86	50-77	59-86	54-68	59-64	64-82	64-82	64-88	58-68	57-82	59-80	61-82
Fermentation Speed		Fast	Mod	Mod	Fast	Fast	Slow	Mod	Fast	Med-Fast	Fast	Mod	Mod	Mod	Mod	Fast	Mod	Mod
Competitive Factor		Yes	Yes	Snstv	Yes	Yes	Snstv	Snstv	Snstv	Yes	Yes	Yes	Yes	Ntrl	Yes	Yes	Snstv	Yes
Sensory Effect		Ntrl	EVC Esters M	Esters	EVC Esters	EVC Esters	EVC	Esters M	Ntrl	EVC Esters	EVC	EVC M	EVC M	EVC	EVC M	Esters	EVC M	EVC M
MLF Compatibility		Good	Avg	Very Good	Good	Good	Very Good	Below Avg	Good	Good	Good	Below Avg	Below Avg	Avg	Avg	Avg	Good	Avg

○ Yeast Strain Type 🔥 Highly Recommended 👉 Recommended M Mouthfeel EVC Enhanced Varietal Character Mod Moderate Ntrl Neutral Snstv Sensitive Avg Average																		
		ICV D47	ICV D254	DV10	EC118	Elixir	Exotics SPH	Fermivin 3C	Fermivin 4F9	Fermivin Champion	Fermivin TS28	ICV GRE	K1 (V1116)	M2	M83	NT 116	OKAY	ICV Opale
	Page	18	18	18	18	19	26	19	19	19	20	20	21	21	21	22	27	22
	<i>S. cerevisiae cerevisiae</i>	○	○					○			○	○	○	○	○		○	○
	<i>S. cerevisiae bayanus</i>			○	○				○	○								
Yeast hybrid						○	○									○	○	
Yeast blend																		
Albariño		👉					🔥	🔥			🔥				🔥			
Chardonnay		🔥	🔥	🔥		🔥	🔥	🔥	🔥					🔥			👉	🔥
Chenin Blanc							🔥	🔥	🔥			🔥	🔥			🔥		
Gewürztraminer		👉		🔥														
Muscat				👉														
Pinot Blanc				🔥														
Pinot Gris				🔥		👉										🔥		
Riesling												🔥						
Sauvignon Blanc						🔥	🔥	🔥	🔥		🔥			🔥		👉		🔥
Viognier		👉				🔥	🔥	🔥								👉	🔥	
Rosé		🔥	👉			🔥			🔥					🔥	🔥	👉	🔥	🔥
Rhône Whites		🔥	🔥			🔥	🔥		🔥			🔥		🔥	🔥			🔥
Aromatic Whites						🔥		🔥			🔥			🔥		🔥		
Late Harvest				🔥	👉								👉					
Sparkling Base				🔥	🔥								👉			🔥	👉	
Restart Stuck				🔥	👉					🔥			🔥					
Alcohol Tolerance¹		14%	16%	17%	18%	15%	15.5%	14%	15.5%	18%	14.5%	15%	18%	15%	15.5%	15.5%	16%	14%
Relative Nitrogen Needs²		Low	Med	Low	Low	Med	Med	Med	Med	Med	Med	High	Low	High	Med	Med	Low	Med
Temp. Range (°F)³		59-68	54-82	50-95	50-86	57-77	64-83	61-72	57-68	59-86	59-72	59-82	50-95	59-86	63-82	54-61	54-86	59-86
Fermentation Speed		Mod	Mod	Fast	Fast	Slow	Mod	Slow	Fast	Mod	Mod	Mod	Fast	Mod	Mod	Fast	Mod	Mod
Competitive Factor		Yes	Ntrl	Yes	Yes	Snstv	Yes	Yes	Yes	Ntrl	Yes	Yes	Yes	Ntrl	Ntrl	Yes	Yes	Yes
Sensory Effect		EVC M	EVC M	Ntrl	Ntrl	EVC Esters	EVC M	EVC M	EVC Esters M	Ntrl	EVC M	EVC M	Esters	Esters M	EVC	Esters	Esters	EVC Esters
MLF Compatibility		Good	Very Good	Good	Avg	Avg	Very Good	Good	—	Good	—	Good	Poor	Good	Avg	Good	Very Good	Poor

White & Rosé Wine Yeast Strains (continued from pages 8-9)

Yeast Strain Type Highly Recommended Recommended M EVC Mod Ntrl Snstv Avg Mouthfeel Enhanced Varietal Character Moderate Neutral Sensitive Average										
	QA23	R2	Rhône 4600	R-HST	Sensy	Steinberger (DGI 228)	SVG	VIN 13	VIN 2000	W15
Page	22	22	23	23	27	24	24	24	24	25
<i>S. cerevisiae cerevisiae</i>			○	○		○	○			○
<i>S. cerevisiae bayanus</i>	○	○								
Yeast hybrid					○			○	○	
Yeast blend										
Albariño	🔥							🔥	🔥	
Chardonnay	🔥		🔥					🔥	🔥	
Chenin Blanc								🔥	🔥	
Gewürztraminer	🔥	🔥		🔥		🔥				🔥
Muscat	🔥							🔥		
Pinot Blanc	🔥				🔥					
Pinot Gris		🔥	🔥			🔥	🔥			🔥
Riesling	🔥	🔥		🔥		🔥	🔥			🔥
Sauvignon Blanc	🔥	🔥	🔥	🔥	🔥		🔥	🔥	🔥	
Viognier	🔥	🔥	🔥	🔥					🔥	
Rosé			🔥	🔥	🔥		🔥	🔥	🔥	🔥
Rhône Whites			🔥	🔥			🔥	🔥	🔥	🔥
Aromatic Whites	🔥	🔥		🔥				🔥		🔥
Late Harvest		🔥		🔥				🔥		
Sparkling Base	🔥							🔥		
Restart Stuck								🔥		
Alcohol Tolerance ¹	16%	16%	15%	15%	14.5%	13%	15%	16.5%	15.5%	16%
Relative Nitrogen Needs ²	Low	High	Low	Med	Low	Med	Med	Low	Low	High
Temp. Range (°F) ³	59-90	41-90	56-72	50-86	54-64	59-77	61-79	54-61	55-61	50-81
Fermentation Speed	Fast	Mod	Mod	Mod	Mod	Slow	Mod	Fast	Mod	Mod
Competitive Factor	Yes	Yes	Yes	Yes	Yes	Snstv	Yes	Yes	Yes	Yes
Sensory Effect	EVC	Esters	Esters	Ntrl M	EVC M	Ntrl	EVC	EVC Esters	EVC Esters	EVC M
MLF Compatibility	Very Good	Good	Good	Avg	Very Good	Avg	Good	Good	Good	Very Good

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

² Relative nitrogen needs refer to how much nitrogen one strain requires relative to the other strains on this chart. See *article on page 39*.

³ The temperature column 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.

Temperature should be measured directly under the cap in red must/wine. When working with high sugar fermentations, lower temperatures are recommended. Good cap management is required to assure homogenous temperatures in red wine fermentations. Increasing dosage of yeast may help prevent a sluggish or stuck fermentation.

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.

Please see page 107 for more information on yeast choices for hybrid and non-vinifera grapes.

Red Wine Yeast Strains

Yeast Strain Type Highly Recommended Recommended M EVC Mod Ntrl Snstv Avg Mouthfeel Enhanced Varietal Character Moderate Neutral Sensitive Average																	
	43	43 RESTART	3001	71B	Alchemy III	Alchemy IV	Assmanshausen (AMH)	BC (Bayanus)	BDX	BM45	BM 4X4	BRG	BRL97	CLOS	CSM	CVRP	ICV D21
Page	14	14	14	14	15	15	15	16	16	16	16	16	16	17	17	17	18
<i>S. cerevisiae cerevisiae</i>			○	○			○		○	○		○	○	○	○	○	○
<i>S. cerevisiae bayanus</i>	○	○						○									
Yeast hybrid																	
Yeast blend					○	○					○						
Barbera									🔥	🔥	🔥		🔥	🔥			🔥
Cabernet Franc						🔥				🔥			🔥		🔥	🔥	🔥
Cabernet Sauvignon					🔥				🔥	🔥	🔥		🔥		🔥	🔥	🔥
Grenache				🔥	🔥					🔥	🔥		🔥	🔥			🔥
Malbec					🔥								🔥	🔥			
Merlot									🔥	🔥	🔥		🔥		🔥	🔥	🔥
Petite Sirah							🔥				🔥			🔥		🔥	
Pinot Noir			🔥		🔥	🔥	🔥			🔥		🔥	🔥				
Petit Verdot					🔥				🔥				🔥	🔥	🔥		🔥
Sangiovese	🔥					🔥				🔥	🔥						🔥
Syrah	🔥					🔥		🔥	🔥		🔥		🔥	🔥			🔥
Tempranillo					🔥					🔥				🔥		🔥	🔥
Zinfandel	🔥				🔥		🔥	🔥	🔥	🔥	🔥		🔥	🔥			🔥
Fruit Forward Reds				🔥		🔥											
Structured Reds					🔥				🔥	🔥	🔥			🔥			🔥
Restart Stuck	🔥	🔥						🔥									
Alcohol Tolerance ¹	18%+	18%+	15%	14%	15.5%	15.5%	15%	17%	16%	15%	15%	15%	16%	17%	14%	16%	16%
Relative Nitrogen Needs ²	Low	Low	Med	Low	Med	Med	Low	Low	Med	High	High	Med	Med	Med	High	Med	Med
Temp. Range (°F) ³	55-95	55-95	54-90	59-85	61-82	61-82	68-86	59-86	64-86	64-82	64-82	64-88	62-85	57-90	59-90	64-86	61-82
Fermentation Speed	Fast	Fast	Mod	Mod	Fast	Fast	Slow	Fast	Mod	Mod	Mod	Mod	Mod	Fast	Mod	Mod	Mod
Competitive Factor	Yes	Yes	Yes	Snstv	Yes	Yes	Snstv	Snstv	Snstv	Yes	Yes	Ntrl	Yes	Yes	Yes	Yes	Yes
Sensory Effect	Ntrl	Ntrl	EVC	Esters	EVC	EVC	EVC	Ntrl	EVC M	EVC M	EVC M	EVC M	EVC	EVC M	EVC	EVC M	EVC M
MLF Compatibility	Good	Good	Avg	Very Good	Good	Good	Very Good	Very Good	Avg	Below Avg	Below Avg	Avg	Avg	Very Good	Avg	Very Good	Avg

Red Wine Yeast Strains (continued from page 11)

○ Yeast Strain Type 🔥 Highly Recommended 🔥 Recommended M Mouthfeel EVC Enhanced Varietal Character Mod Moderate Ntrl Neutral Snstv Sensitive Avg Average																	
	ICV D80	ICV D254	Exotics SPH	Fermivin A33	Fermivin Champion	Fermivin MT48	Fermivin PF6	ICV GRE	IonyS _{Wf}	M2	MT	NT 50	NT 112	NT 116	NT 202	OKAY	RA17
Page	18	18	26	19	19	19	19	20	20	21	21	21	21	22	22	27	22
<i>S. cerevisiae cerevisiae</i>	○	○		○		○		○	○	○	○						○
<i>S. cerevisiae bayanus</i>					○												
Yeast hybrid			○									○	○	○	○	○	
Yeast blend																	
Barbera	🔥	🔥						🔥				🔥					
Cabernet Franc	🔥	🔥		🔥				🔥			🔥	🔥	🔥	🔥	🔥		
Cabernet Sauvignon	🔥	🔥		🔥				🔥	🔥	🔥	🔥	🔥	🔥	🔥	🔥		
Grenache		🔥	🔥			🔥		🔥				🔥					🔥
Malbec		🔥		🔥					🔥						🔥		
Merlot	🔥	🔥	🔥	🔥		🔥		🔥	🔥		🔥	🔥	🔥	🔥	🔥		
Petite Sirah	🔥								🔥			🔥	🔥	🔥		🔥	
Pinot Noir							🔥	🔥				🔥			🔥		🔥
Petit Verdot		🔥	🔥	🔥		🔥			🔥		🔥						
Sangiovese		🔥				🔥		🔥	🔥			🔥					
Syrah	🔥	🔥	🔥					🔥	🔥	🔥		🔥	🔥	🔥		🔥	
Tempranillo	🔥	🔥	🔥			🔥		🔥	🔥		🔥	🔥					
Zinfandel	🔥	🔥										🔥	🔥		🔥		
Fruit Forward Reds			🔥			🔥	🔥	🔥		🔥		🔥					🔥
Structured Reds	🔥			🔥							🔥				🔥		
Restart Stuck					🔥										🔥		
Alcohol Tolerance ¹	16%	16%	15.5%	15.5%	18%	15%	14%	15%	16%	15%	15%	15.5%	16%	15.5%	15%	16%	15%
Relative Nitrogen Needs ²	High	Med	Med	High	Med	Low	Med	High	High	High	Med	Med	Med	Med	Med	Low	High
Temp. Range (°F) ³	59–82	54–82	64–83	72–86	59–86	68–86	54–75	59–82	77–82	59–86	59–90	57–83	76–83	56–83	68–83	54–86	61–84
Fermentation Speed	Mod	Mod	Mod	Fast	Mod	Mod	Mod	Mod	Mod	Mod	Mod	Fast	Fast	Fast	Fast	Mod	Mod
Competitive Factor	Yes	Ntrl	Yes	Ntrl	Ntrl	Ntrl	Ntrl	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Snstv
Sensory Effect	EVC M	EVC M	EVC M	EVC	Ntrl	M	EVC	EVC M	M	Esters M	EVC M	EVC Esters	EVC	EVC	EVC Esters	Esters	EVC
MLF Compatibility	Avg	Very Good	Very Good	Very Good	Good	Good	Good	Good	Good	Good	Avg	Good	Below Avg	Good	Very Good	Very Good	Below Avg

Yeast Strain Type											
🔥 Highly Recommended											
🔥 Recommended											
M	Mouthfeel										
EVC	Enhanced Varietal Character										
Mod	Moderate										
Ntrl	Neutral										
Snstv	Sensitive										
Avg	Average										
Page		RBS133	RC212	Rhône 2056	Rhône 2226	Rhône 4600	RP15	Syrah	T73	VRB	W15
		23	23	23	23	23	24	24	24	25	25
S. cerevisiae cerevisiae		🔥	🔥	🔥	🔥	🔥	🔥	🔥		🔥	🔥
S. cerevisiae bayanus									🔥		
Yeast hybrid											
Yeast blend											
Barbera				🔥	🔥					🔥	
Cabernet Franc			🔥		🔥		🔥		🔥		
Cabernet Sauvignon			🔥	🔥	🔥		🔥				
Grenache			🔥	🔥	🔥	🔥		🔥		🔥	
Malbec		🔥					🔥				
Merlot				🔥	🔥		🔥	🔥	🔥		
Petite Sirah					🔥		🔥	🔥		🔥	
Pinot Noir			🔥								🔥
Petit Verdot							🔥	🔥			
Sangiovese		🔥		🔥	🔥			🔥	🔥	🔥	
Syrah				🔥		🔥	🔥	🔥			🔥
Tempranillo				🔥					🔥	🔥	
Zinfandel		🔥		🔥	🔥		🔥		🔥	🔥	
Fruit Forward Reds		🔥		🔥					🔥	🔥	
Structured Reds					🔥		🔥	🔥			
Restart Stuck					🔥						
Alcohol Tolerance ¹		16%	16%	16%	17%	15%	17%	16%	16%	17%	16%
Relative Nitrogen Needs ²		Med	Med	Med	High	Low	Med	Med	Low	Med	High
Temp. Range (°F) ³		61-82	68-90	59-82	59-82	56-72	68-86	59-90	65-95	58-80	50-81
Fermentation Speed		Mod	Mod	Mod	Fast	Mod	Mod	Mod	Mod	Mod	Mod
Competitive Factor		Yes	Ntrl	Yes	Yes	Yes	Yes	Yes	Yes	Ntrl	Yes
Sensory Effect		EVC	EVC	Esters	EVC M	Esters	EVC	EVC	Esters M	EVC M	EVC M
MLF Compatibility		Good	Good	Good	Below Avg	Good	Avg	Avg	Below Avg	Good	Very Good

- 1

The alcohol tolerance column indicates performance possibilities in good circumstances and conditions. Alcohol tolerance may vary as circumstances and conditions vary.
- 2

Relative nitrogen needs refer to how much nitrogen one strain requires relative to the other strains on this chart. See *article on page 39*.
- 3

The temperature column 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.

Temperature should be measured directly under the cap in red must/wine. When working with high sugar fermentations, lower temperatures are recommended. Good cap management is required to assure homogenous temperatures in red wine fermentations. Increasing dosage of yeast may help prevent a sluggish or stuck fermentation.

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