

# **Wine Yeast**

Evaluation

Experiment

Missouri Winemaking Society Program

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# Yeast Strain Selection

- Type: Dry, Liquid, Wild yeast strains
- Selection Criteria
  - Wine/Fruit type:
    - Red, Rose, White, Sparkling
    - Grape variety, alternate fruit type
  - Desired Flavor Profile: product descriptions
  - Desired Fermentation Properties: speed, settling
  - Single strain or blend

# Yeast Profiles

- Flavor contributions: floral, spice, fruit
- Mouthfeel: crisp, long and full
- Tannin/structural impact
- Yeast/grape pairing ([www.MoreWine.com](http://www.MoreWine.com))
- Profile information: seller's descriptions
- Keep good records

# Yeast evaluation experiment: setup

- Chardonnay kit: “winexpert” Eclipse Sonoma Dry Creek Chard; 6 gal. \$160 + shipping
- Glass bottles for fermentation: 8- 1/2 gal, 2- 1 gal
- Wine equipment: airlocks, tubing, SO<sub>2</sub>, etc
- Bottling: Burgundy mags (2 bottle equiv.)



# Yeast Selections for experiment

- 1. Red Star Montrachet: All purpose
- 2. T306: Australian isolate for white wines
- 3. Rhone 4600: Cote du Rhone isolate, white/rose
- 4. QA23: Portuguese, white wines
- 5. VL3: Bordeaux isolate, Sauvignon Blanc
- 6. Opale: ICV selection, Chardonnay
- 7. D21: French Languedoc terroir, Red wine
- 8. DV10: Champagne isolate
- 9. EC-1118; with kit, many wines
- 10. BA-11: Portugal, still and sparkling white wines



RED STAR  
Mantrachet

CELLAR SCIENCE  
T306 Wine Yeast  
Perfect for commercial and home wineries including Pinot Gris, Gewürztraminer, and Chardonnay. T306 is a naturally occurring yeast with low attenuation and high alcohol tolerance. Great choice for barrel fermentation and best aging 12-18 months. Use 1.5 per gallon. Refrigerate. Use by 6/16/16.  
\$9.95 (2.25 oz)  
Cellar Science • Pinotville, CA • 94920

CELLAR SCIENCE  
QA23 Wine Yeast  
A true neutral, non-oxidative yeast. Perfect for white wines. Excellent for barrel fermentation and best aging 12-18 months. Use 1.5 per gallon. Refrigerate. Use by 6/16/16.  
\$9.95 (2.25 oz)  
Cellar Science • Pinotville, CA • 94920

CELLAR SCIENCE  
D21 Wine Yeast  
A true neutral, non-oxidative yeast. Perfect for white wines. Excellent for barrel fermentation and best aging 12-18 months. Use 1.5 per gallon. Refrigerate. Use by 6/16/16.  
\$9.95 (2.25 oz)  
Cellar Science • Pinotville, CA • 94920

CELLAR SCIENCE  
Opale Wine Yeast  
A true neutral, non-oxidative yeast. Perfect for white wines. Excellent for barrel fermentation and best aging 12-18 months. Use 1.5 per gallon. Refrigerate. Use by 6/16/16.  
\$9.95 (2.25 oz)  
Cellar Science • Pinotville, CA • 94920

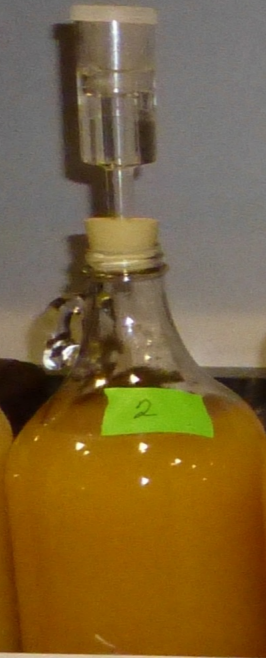
CELLAR SCIENCE  
D21 Wine Yeast  
A true neutral, non-oxidative yeast. Perfect for white wines. Excellent for barrel fermentation and best aging 12-18 months. Use 1.5 per gallon. Refrigerate. Use by 6/16/16.  
\$9.95 (2.25 oz)  
Cellar Science • Pinotville, CA • 94920

CELLAR SCIENCE  
DV10 Wine Yeast  
A true neutral, non-oxidative yeast. Perfect for white wines. Excellent for barrel fermentation and best aging 12-18 months. Use 1.5 per gallon. Refrigerate. Use by 6/16/16.  
\$9.95 (2.25 oz)  
Cellar Science • Pinotville, CA • 94920

CELLAR SCIENCE  
BA11 Wine Yeast  
A true neutral, non-oxidative yeast. Perfect for white wines. Excellent for barrel fermentation and best aging 12-18 months. Use 1.5 per gallon. Refrigerate. Use by 6/16/16.  
\$9.95 (2.25 oz)  
Cellar Science • Pinotville, CA • 94920



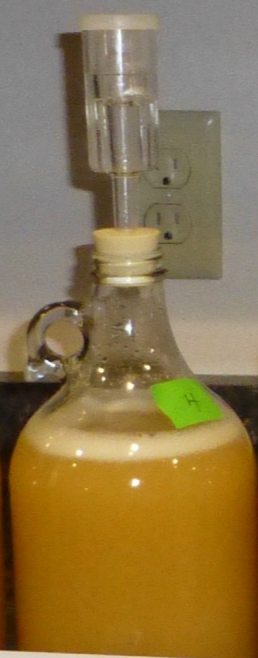
Red Star <sup>1</sup>



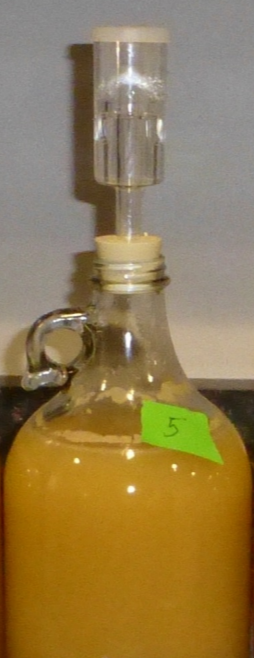
T306 <sup>2</sup>



Rhone 4600 <sup>3</sup>



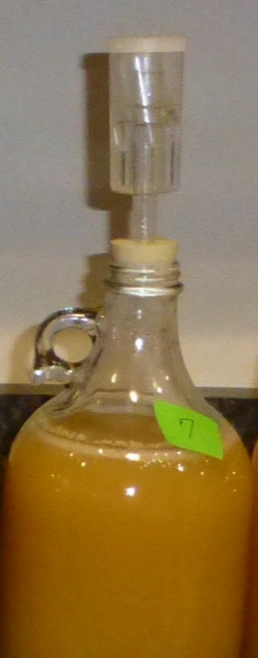
QA23 <sup>4</sup>



VL3 <sup>5</sup>



OPALE <sup>6</sup>



D21 <sup>7</sup>



DV10 <sup>8</sup>



EC 1118 <sup>9</sup> k:T



BA11 <sup>10</sup>



10 days

- 1 Red Star
- 2 T306
- 3 Rhone 4600
- 4 QA23
- 5 VL3
- 6 OPALE
- 7 D21
- 8 DV10
- 9 EC 1118 KIT
- 10 BA11

# Yeast Experiment: Data 9 days after start

Yeast	Activity	Clarity	Flocc/Compact	Finish (days)
<b>1</b>	<b>2</b>	<b>7</b>	<b>8</b>	<b>9</b>
2	8	2	3	16
3	3	7	7	9
4	3	5	6	9
5	2	5	5	9
6	2	6	6	9
7	4	5	5	9
8	<b>2</b>	<b>9</b>	<b>4</b>	<b>9</b>
9	3	6	6	9
10	3	7	5	9

Bottled: Day 34



# Wine Tasting Evaluation: What do you taste?

Yeast	Score (1-10)	Your Taste	Match Ad?
1. Red Star	8 (good)	Tropical, full	Yes
2. T306			
3. Rhone 4600			
4. QA23			
5. VL3			
6. OPALE			
7. D21			
8. DV10			
9. EC1118			
10. BA11			

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1. Red Star			
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