

PRESQUE ISLE
WINE CELLARS

Application Suitability Key

4=Highly Recommended 3= Recommended 2= OK to Use 1= Not Recommended

EVC= Enhances Varietal Quality

		*Application Suitability													
Yeast Strain	PIWC SKU	Whites	Rosé	Reds	Sparkling Wine	Late Harvest	Restart Stuck Fermentation	Sensory Effect	**Temperature Range (C)	Fermentation Speed	Competitive Factor	Alcohol Tolerance	***Relative Nitrogen Needs	****H2S production at 60ppm N	H_2S production at 170ppm N
Red Star Montrachet	MYT	4	2	4	1	1	1	neutral	12-35°	slow	neutral	15%	low	low	low
Red Star Cote des Blancs	EP2	3	2	3	1	1	1	EVC	18-30°	moderate	sensitive	16%	medium	medium	low
Red Star Premier Cuvee	PDM	4	2	4	4	4	3	neutral	10-40°	fast	active	17%	medium	medium	low
Red Star Pasteur Red	PRED	1	3	4	1	1	1	EVC	18-30°	moderate	active	15%	medium	low	low
Red Star Pasteur Champagne	CHP	4	4	4	4	4	4	neutral	10-35°	fast	neutral	18%	low	high	low
Fermentis BCS-103	BCS103-500	4	4	4	4	4	4	neutral	10-35°	fast	active	18%	low	low	low
Fermentis VR44	VR44-500	4	2	4	4	1	3	EVC	10-40°	fast	active	16%	low	low	low
Lalvin 71B®	71B	3	4	4	1	2	1	esters	15-30°	moderate	sensitive	14%	low	low	low
Lalvin BM 4X4®	BM4X4-500	4	1	4	1	1	1	EVC	18-28°	moderate	active	15%	high	low	low
Lalvin BM45™	BM45-500	2	1	4	1	1	1	EVC	18-28°	moderate	active	15%	high	low	low
Lallemand Bourgoblanc CY3079®	CY3079-500	4	2	1	1	1	1	EVC	15-25°	moderate	sensitive	15%	high	low	low
Lalvin Bourgorouge RC212®	RC212	1	1	4	1	1	1	EVC	20-30°	moderate	neutral	16%	high	low	low
Lalvin BRL 97™	BRL97-500	1	1	4	1	1	1	EVC	17-29°	moderate	active	16%	medium	low	low
Lalvin DV10™	DV10-500	4	2	4	4	4	3	neutral	10-35°	fast	active	18%	low	low	low
Lalvin EC1118™	EC8	3	2	2	4	3	3	neutral	10-30°	very fast	active	18%	low	low	low
Lalvin ICV-D21®	D21-500	3	3	4	1	1	1	EVC	16-30°	moderate	active	16%	medium	low	low
Lallemand ICV-D254®	D254-500	4	1	4	1	1	1	EVC	12-28°	moderate	neutral	16%	medium	low	low
Lalvin ICV-D47™	D47	4	4	3	1	1	1	EVC	15-28°	moderate	active	14%	low	low	low
Lalvin ICV-D80®	D80-500	1	1	4	1	1	1	EVC	15-28°	moderate	active	16%	medium	low	low
Lalvin R2™	R2	4	3	1	2	4	3	esters	10-30°	moderate	active	16%	high	low	low
Lallemand Lalvin Rhone 2056®	L2056-500	4	3	4	1	1	1	esters	15-28°	moderate	active	16%	medium	high	low
Lallemand Enoferm 2226™	L2226-500	2	2	4	1	4	3	EVC	15-28°	fast	active	18%	high	low	low
Lalvin V1116 (K1)™	K1V	4	2	4	1	3	3	esters	10-35°	fast	active	18%	low	low	low

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** '"Temperature Range" indicates overall temperature range; not the optimum temperature range. A yeast's ability to ferment within the given range will depend on the alcohol potential and other antagonistic conditions.

*** "Relative nitrogen requirement" refers to how much nitrogen one yeast requires relative to the other yeasts on the chart.

**** H_2S production refer to the yeast's relative H_2S production in a Chardonnay juice under limiting (60ppm) and at 170ppm assimilable nitrogen