



**Application Suitability Key**  
 4=Highly Recommended 3= Recommended 2= OK to Use 1= Not Recommended  
 EVC= Enhances Varietal Quality

PRESQUE ISLE WINE CELLARS		*Application Suitability						Sensory Effect or Aromatic Impact	**Temperature Range (C)	Fermentation Speed	Alcohol Tolerance	***Relative Nitrogen Needs
		Whites	Rosé	Reds	Sparkling Wine	Late Harvest	Restart Stuck Fermentation					
Yeast Strain	PIWC SKU											
Red Star Montrachet	<a href="#">MYT</a>	4	2	4	1	1	1	neutral	12-35°	slow	15%	low
Red Star Cote des Blancs	<a href="#">EP2</a>	3	2	3	1	1	1	EVC	18-30°	moderate	16%	medium
Red Star Premier Cuvee	<a href="#">PDM</a>	4	2	4	4	4	3	neutral	10-40°	fast	17%	medium
Red Star Pasteur Red	<a href="#">PRED</a>	1	3	4	1	1	1	EVC	18-30°	moderate	15%	medium
Red Star Pasteur Champagne	<a href="#">CHP</a>	4	4	4	4	4	4	neutral	10-35°	fast	18%	low
Fermentis BCS-103	<a href="#">BCS103-500</a>	4	4	4	4	4	4	neutral	10-35°	fast	18%	low
Fermentis VR44	<a href="#">VR44-500</a>	4	2	4	4	1	3	EVC	10-40°	fast	16%	low
Lalvin 71B®	<a href="#">71B</a>	3	4	4	1	2	1	esters	15-30°	moderate	14%	low
Lalvin BM 4X4®	<a href="#">BM4X4-500</a>	4	1	4	1	1	1	EVC	18-28°	moderate	15%	high
Lalvin BM45™	<a href="#">BM45-500</a>	2	1	4	1	1	1	EVC	18-28°	moderate	15%	high
Lallemant Bourgoblanc CY3079®	<a href="#">CY3079-500</a>	4	2	1	1	1	1	EVC	15-25°	moderate	15%	high
Lalvin Bourgorouge RC212®	<a href="#">RC212</a>	1	1	4	1	1	1	EVC	20-30°	moderate	16%	high
Lalvin BRL 97™	<a href="#">BRL97-500</a>	1	1	4	1	1	1	EVC	17-29°	moderate	16%	medium
Lalvin DV10™	<a href="#">DV10-500</a>	4	2	4	4	4	3	neutral	10-35°	fast	18%	low
Lalvin EC1118™	<a href="#">EC8</a>	3	2	2	4	3	3	neutral	10-30°	very fast	18%	low
Lalvin ICV-D21®	<a href="#">D21-500</a>	3	3	4	1	1	1	EVC	16-30°	moderate	16%	medium
Lallemant ICV-D254®	<a href="#">D254-500</a>	4	1	4	1	1	1	EVC	12-28°	moderate	16%	medium
Lalvin ICV-D47™	<a href="#">D47</a>	4	4	3	1	1	1	EVC	15-28°	moderate	14%	low
Lalvin ICV-D80®	<a href="#">D80-500</a>	1	1	4	1	1	1	EVC	15-28°	moderate	16%	medium
Lalvin R2™	<a href="#">R2</a>	4	3	1	2	4	3	esters	10-30°	moderate	16%	high
Lallemant Lalvin Rhone 2056®	<a href="#">L2056-500</a>	4	3	4	1	1	1	esters	15-28°	moderate	16%	medium
Lallemant Enoferm 2226™	<a href="#">L2226-500</a>	2	2	4	1	4	3	EVC	15-28°	fast	18%	high
Lalvin V1116 (K1)™	<a href="#">K1V</a>	4	2	4	1	3	3	esters	10-35°	fast	18%	low
Actiflore BO213	<a href="#">BO213-500</a>	4	2	4	1	4	4	Neutral	10-32°	Fast	18%	Low
Actiflore Rose	<a href="#">ROSE-500</a>	4	4	1	1	1	1	Esters	13-30°	moderate	15%	Medium
Actiflore F33	<a href="#">F33-500</a>	4	2	4	1	1	4	Fruity, Varietal	13-30°	moderate	16%	Low
Actiflore F5	<a href="#">F5-500</a>	1	2	4	1	1	1	Fruity, Spicy	20-30°	moderate	16%	Medium
Actiflore RMS2	<a href="#">RMS2-500</a>	4	1	1	1	1	4	Neutral	10-18°	Fast	17%	Low
Zymaflore F15	<a href="#">F15-500</a>	1	1	4	1	1	1	Fruit, Mouthfeel	20-32°	Fast	16%	Medium
Zymaflore FX10	<a href="#">FX10-500</a>	1	2	4	1	1	1	Neutral, Mouthfeel	20-35°	moderate	16%	Low
Zymaflore RX60	<a href="#">RX60-500</a>	1	1	4	1	1	4	Varietal	20-30°	moderate	17%	High
Zymaflore X16	<a href="#">X16-500</a>	4	4	1	1	1	4	Esters	12-18°	Fast	17%	Medium
Zymaflore CH9	<a href="#">CH9-500</a>	4	1	1	1	1	1	EVC	14-22°	moderate	16%	medium
Zymaflore Delta	<a href="#">DELTA-500</a>	4	4	1	1	1	1	EVC	14-22°	moderate	15%	high
Zymaflore RB2	<a href="#">RB2-500</a>	1	1	4	1	1	1	EVC	20-27°	moderate	15%	low
Zymaflore VL1	<a href="#">VL1-500</a>	4	1	1	1	4	1	EVC	16-20°	moderate	15%	high
Zymaflore VL2	<a href="#">VL2-500</a>	4	1	1	1	1	1	EVC	14-20°	moderate	16%	medium
Zymaflore VL3	<a href="#">VL3-500</a>	4	4	1	1	4	1	Fruit	15-21°	moderate	15%	high
Zymaflore XPURE	<a href="#">XPURE-500</a>	1	1	4	1	1	1	esters	15-21°	moderate	16%	low
Zymaflore X5	<a href="#">X5-500</a>	4	4	1	1	1	1	neutral	15-30°	fast	16%	high
Zymaflore Spark	<a href="#">SPARK-500</a>	2	2	2	4	1	4	EVC	13-20°	fast	17%	low
Zymaflore ST	<a href="#">ST-500</a>	4	1	1	1	4	1	EVC	10-32°	moderate	15%	high
Zymaflore F83	<a href="#">F83-500</a>	2	4	4	1	1	1	Fruit	20-30°	moderate	16%	medium

\* See Application Suitability Key

\*\* "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.

\*\*\*\* H2S production refer to the yeast's relative H2S production in a Chardonnay juice under limiting (60ppm) and at 170ppm assimilable nitrogen