

YEAST SELECTION CHART



| Brand | Yeast Strain | Temp. Range | Peak Alc Tolerance | Preferred Uses | Notes |
|----------|---------------|-------------|--------------------|---|--|
| Red Star | Cote de Blanc | 42-75 F | 12-14% | Aromatic floral/fruity whites (Riesling) | Slow Fermenter/Low Temp |
| | Premier Cuvee | 45-95 F | 18% | Dry whites and stuck fermentations | Good for sparkling wines |
| | Montrachet | 45-86 F | 10-13% | Gives soft, round body | Only for low sugar musts Prone to stuck fermentations |
| | Pasteur Red | 64-86 F | 16% | Full bodied reds (Cab Sauv) | Sulfite tolerant, won't stick |
| | Champagne | 59-86 F | 13-15% | Dry whites, soft reds, fruits | Also good for late harvest and cider |
| Lalvin | D-47 | 50-86 F | 14-15% | Dry or floral whites | Good for wines requiring MLF |
| | K1-V1116 | 50-107 F | 12-14% | Fresh crisp whites | Fast fermentor, wide temp tolerance |
| | RC-212 | 68-86 F | 12-14% | Fuller body, smooth reds (Pinot Noir) | Needs yeast nutrient, concurrent MLF |
| | 71B-1122 | 60-85 F | 14% | Fruity reds, berries, concentrates | Good for reducing high Malic Acid musts |
| | EC-1118 | 59-77 F | 18% | Dry whites, Stuck fermentations, cider, secondary fermentations | Effective in a wide range of pH, temp, sugar, alcohol |
| | QA-23 | 50-90 F | 16% | Aromatic whites (Sauv Blanc) | Fast Fermentor |