

Yeast Strains Recommended for Chardonnay				Fermentation Dynamics				Fermentation Products				Recommended as primary fermentation for:							
Manufacturer	Vendor(s)	Brand	Strain	Vigorous	Ethanol-tolerant (>16%)	Cold-tolerant (<10C)	SO ₂ -tolerant (up to 50 mg/l/ISO ₂)	Esters	Glycerol	Polysaccharides	Mannoproteins	Release Terpenes (beta-glucosidase activity)	Degrade Malic Acid	Barrel Ferment (sur lees) Style	Malolactic style	Fruit-forward style	Restarting fermentation		
AB Mauri	GW Kent, Pacific Coast Chemicals	Maurivin	AWRI 796		•				•					•	•	•			
			AWRI R2	•		•		•							•	•	•		
			Cru-Blanc					•		•						•	•		
			Elegance			•							•				•		
			Primeur							•				•			•	•	
AEB Group	American Tartaric Products	Fermol®	Associees	•	•	•								•	•				
			Blanc			•									•				
			Chardonnay			•						•			•	•			
Anchor	Scott Laboratories	Anchor	VIN 13	•				•								•	•		
Chr. Hansen	Gusmer Enterprises	Viniflora	Symphony.nsac														•		
DSM	Gusmer Enterprises	Collection Cépage	Chardonnay				•							•	•	•			
			Fermicru	LVCB	•		•										•	•	
Enartis	Winetech LLC	Challenge	Vintage White					•	•					•	•	•			
			Aroma White														•		
Laffort	Scott Laboratories	Actiflore	C (F33)	•	•			•		•							•	•	
			RMS2	•	•	•	•												
		Zymaflore	ST																
			VL2													•	•	•	
Lallemand	Vinquiry	Enoferm	ICV-D47	•						•		•		•	•		•		
			M05												•				
			M1						•								•		
			M2													•	•		
			QA23			•							•						
			Simi White															•	
			T306															•	
			VQ11													•	•	•	
	Scott Laboratories, Vinquiry	Lalvin	W46												•	•			
			EC1118	•		•	•										•	•	
			ICV-K1 (V1116)	•	•	•		•										•	•
			BA11			•												•	
			CY3079																
			ICV-D254			•						•				•	•	•	•
Lesaffre	American Tartaric Products	Bio-Springer	BC S-103 (PdM)**	•	•	•	•											•	
			UCLM S-325							•									•
		Red Star	Côte de Blancs (Epernay-2)**							•									
			Red Star Champagne (UCD-595)***	•	•		•									•			
Oenofrance	Oenofrance	Levuline	C19	•	•			•			•								
Vi-A-Dry	Scott Laboratories	Vi-A-Dry	Montrachet (UCD-522)****																

* Chart only includes yeast strains discussed in article. ** Most yeast producers have an Epernay-2 strain; duplication omitted due to space-constraints
 *** Most yeast producers have a PdM/UCD-595 strain; duplication omitted due to space-constraints **** Most yeast producers have a Montrachet (UCD-522) strain; duplication omitted due to space-constraints

Strengths**Weaknesses**

Lower ethanol production per gram sugar

Vigorous at low temp

Fruity aromas; encourages malolactic fermentation

Produces complex and fragrant volatiles

Produces large amounts of esters; lowers acidity

High nutrient requirements for low-solid white musts

Requires more ullage during BBL fermentation

Fruity aromas may be driven out of solution during malolactic fermentation

Unique aroma characters may be lost during BBL fermentation and elevage

Not optimal for warm-climate Chardonnay

Non-competitive two-strain mix yields more complex aroma precursors than single-strain inoculants

Little or no SO₂ production in healthy fermentations

Selected to use with Chardonnay

More suited for red fermentations; new to U.S. market

Can produce SO₂ under extreme nutrient-deficient conditions

Seems to be more suited for cool-climate Chardonnay

Tropical ester-producer

Very vigorous; need temperature control yeast

Unique nose; accents citrus characteristics

Too new to the industry to predict aging characteristics

Selected to use with Chardonnay

Low alcohol tolerance; seems to be more suited for cool-climate Chardonnay

Very cold-tolerant

Very vigorous at higher temps (>70F)

Fruity nose; increased mouthfeel

New to U.S. market

Accents fruity aromas

New to U.S. market

Good for white BBL fermentations

Thought to be more suited for red fermentations

Low nutrient requirements; preserves acidity, good for warm-climate Chardonnay

Very good with warm-climate Chardonnay

Minimal vinyl-phenol production

High sensitivity to SO₂

Enhances mouthfeel; citrus and tropical aromas

Narrow band of optimal fermentation temperatures

Lowers acidity

High nutrient and oxygen requirements; lowers acidity

Accents fruity aromas

Tendency to overproduce esters, fruit-punch, tutti-fruity aromas

Accents varietal; low nutrient requirements

Can produce Chards that are too "lean"

Unique fruity-creamy nose and palate

Foamy fermenter; some tendency for incomplete fermentation

Elegant when BBL-fermented

Limited contribution to mouthfeel

Compact lees

Can inhibit malolactic fermentation

Tolerates low-nutrient conditions

Difficult to stop fermentation without filtration

Low VA and H₂S production

Slow fermenter

Enhances mouthfeel

Needs rehydration with nutrients

Produces succinic acid

Sometimes a finicky fermenter

Strong, clean fermenter

No appreciable sensory contribution

Accents fruity and floral aromas

Requires partially clarified juice (50-100 NTU)

Esters; slow steady fermenter

Can take a very long time to complete fermentation

Strong, clean fermenter

No appreciable sensory contribution

Brings out apricot character; low nutrient requirements

Fast fermenter

Low VA and SO₂ productionFinicky; tends to produce H₂S; high nitrogen requirements