



Oak Aged Whites

The following recommendations are for white wines, primarily Chardonnay, which are barrel fermented or destined for oak ageing. The suggestions are designed to work with the unique wood and white wine interaction, while maintaining varietal character.

Winemaking Stage	Enological Product	Enartis Product	Comments	Dosage
PRESS	SO ₂ <i>if desired</i>	Efferbarrique/Effergran/ Potassium Metabisulfite	Antioxidant Protection: Addition of SO ₂ .	
SETTLING	Enzyme	Enartis Zym 1000 S or Enartis Zym 1000 SL <i>(name changed from Uvazyme 1000 S & Uvazyme 1000 SL)</i>	Rapid clarification of juice. Added after pressing.	1000 S: 1-2 g/hL 1000 SL: 2-3 mL/hL
INOCULATION	Complex Nutrient	Nutrifer Energy	Complex yeast nutrient for a successful fermentation. Respects varietal integrity.	5-15 g/hL
	Yeast <i>select one for use at this stage</i>	Challenge Vintage White	Aromatic Potential Expression: Contributes varietal, white fruit aromas, and complexity. Also contributes large quantities of polysaccharides during the sur lie stage. Best for barrel-fermented whites. High nitrogen requirement, alcohol tolerant to 15.5%.	200 g/ton or 2 lbs/1,000 gal
		Challenge ES 181	Aromatic Potential Expression: Respects varietal character. Recommended for non-MLF, oak-aged whites.	200 g/ton or 2 lbs/1,000 gal
		Challenge Aroma White	Secondary Aroma Creation: Contributes tropical and sweet fruit aromas.	200 g/ton or 2 lbs/1,000 gal
		Challenge ES 123	Secondary Aroma Creation: Expresses white fruit, green apple, and citrus aromas.	200 g/ton or 2 lbs/1,000 gal
		VQ 10	A clean fermenter that respects varietal character.	200 g/ton or 2 lbs/1,000 gal
	Polysaccharide	Prolie Blanco	Varietal Aroma Protection: Contributes aroma and color protection, as well as mouthfeel contribution. Best used on more structured whites.	10-30 g/hL
12 HOURS AFTER INOCULATION	DAP <i>if needed</i>	DAP	Diammonium phosphate for additional yeast nutrition.	
	Oxygen	Oxygen	Pump over or macro-oxygenation before going into barrel.	
1/3 SUGAR DEPLETION <i>(barrel-fermented wines: only needed with major nutrient deficiencies)</i>	Fermentation Nutrient	Nutrifer Advance	Nutrient providing nitrogen at mid-fermentation along with yeast hulls to adsorb fermentation inhibitors.	20-30 g/hL
	DAP <i>if needed</i>	DAP	Diammonium phosphate for additional yeast nutrition.	

Consult the technical data sheets for each individual product for more information and specific usage instructions.