



Pinot Noir

Pinot Noir is a delicate, aromatic, red noble grape. The tannin content usually averages approximately 300mg/L and is typically cold soaked. Aromatics, color, and mouthfeel are targeted as important components of Pinot Noirs. Extended oak ageing is often used.

Winemaking Stage	Enological Product	Enartis Product	Comments	Dosage
RECEPTION/ CRUSHER	SO ₂	Efferbarrique/Effergran/ Potassium Metabisulfite	Antioxidant Protection: Addition of SO ₂ .	
	Pre-Fermentation Tannin <i>select one for use at this stage</i>	Tanenol FP	One half added at reception for antioxidant protection One half added at inoculation for more rapid polymeric color formation. Most effective on sound fruit.	100-400 g/ton
Tanenol Rouge		One half added at reception for antioxidant protection One half added at inoculation for more rapid polymeric color formation. Effective on sound fruit, highly recommended for damaged fruit.	100-400 g/ton	
COLD SOAK	Macerating Enzyme <i>select one for use at this stage</i>	Enartis Zym Couleur <i>(name changed from Uvazyme Couleur)</i>	Aromatic Potential Extraction: Macerating enzyme for fast extraction of polyphenols and increased organoleptic balance.	20-40 g/ton
		Enartis Zym Balance <i>(name changed from Progress Balance)</i>	Aromatic Potential Extraction: Macerating enzyme for increased structure and polyphenolic potential.	20-40 g/ton
		Enartis Zym Arom MP <i>(name changed from Progress Arom MP)</i>	Aromatic Potential Extraction: Macerating enzyme for increased fruit character and 'sweetness'. For better clarity and filterability, add 1 g/100 kg of Zym Couleur.	20-30 g/ton
INOCULATION	Complex Yeast Nutrient	Nutriform Energy	Complex nutrient added at inoculation.	5-15 g/hL
	Yeast <i>select one for use at this stage</i>	VQ Assmanshausen	Aromatic Potential Expression: Yeast prized for aromatics and color extraction.	200 g/ton or 2 lbs/1,000 gal
		Challenge ES 454	Aromatic Potential Expression: Yeast that enhances red fruit aromas for fruit forward and elegant wines.	200 g/ton or 2 lbs/1,000 gal
	Polysaccharide	Prolie Tinto	Varietal Aroma Protection: Mixture of cell wall polysaccharides, grape seed tannin and ellagitannins for more intense and stable color, more intense fruit aromas, and more volume in mouthfeel. Prolie Tinto can be used in conjunction with fermentation tannins.	150-400 g/ton
12 HOURS AFTER INOCULATION	DAP <i>if needed</i>	DAP	Diammonium phosphate for additional yeast nutrition.	
	Oxygen	Oxygen	Pump over or macro-oxygenation.	



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1/3 SUGAR DEPLETION	Fermentation Nutrient	Nutriform 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.	
	Tannin <i>if desired or needed select one for use at this stage</i>	Tanenol Fruitan	Varietal Aroma Protection: Addition of this tannin towards the end of alcoholic fermentation allows for better retention of color and protection against oxidation.	100-200 g/ton
		Tanenol Red Fruit	Aroma Enhancement: Used in combination with Challenge ES 454, Challenge ES 488, and Challenge Red Fruit which has glycosidase activity that liberates precursors provided by tannins for increased red fruit aroma and protection of primary aromas. Best if half added at inoculation and half at 1/3 sugar depletion.	90-270 g/ton

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