



# Yeast Reference Guide

Yeast Strain	White	Rosé	Young Reds	Aged Reds	Sparkling	Restart	Stuck	Temperature °C	Temperature °F	Lag Phase	Fermentation Speed	Alcohol Tolerance	Killer Factor	Nitrogen Needs	Oxygen Needs	Sensory Effect	Saccharomyces Species
VQ Assmanshausen	2	1	4	4	1	1	20-30°C	68-86°F	Long	Slow	15%	Neutral	Not Tested	Not Tested	Enhanced	<i>S. cerevisiae</i>	
VQ 51	1	1	3	4	1	1	18-30°C	64-86°F	Medium	Medium	16%	Sensitive	Medium	Not Tested	Enhanced	<i>S. cerevisiae</i>	
VQ 10	4	2	2	2	4	3	10-35°C	50-95°F	Short	High	18%	Killer	Low	Low - Medium	Neutral	<i>S. bayanus</i>	
Challenge Aroma White	4	3	2	1	1	1	15-24°C	59-75°F	Medium	Medium	15%	Killer	Medium - High	Medium	Esters	<i>S. cerevisiae</i>	
Challenge ES 123	4	3	1	1	1	1	15-25°C	59-77°F	Short	Medium	14%	Killer	High	Medium	Esters	<i>S. cerevisiae</i>	
Challenge ES 181	4	2	1	1	1	2	10-20°C	50-68°F	Short	High	16.5%	Killer	Low	Low - Medium	Varietal + Esters	<i>S. bayanus</i>	
Challenge ES 454	1	2	3	4	1	1	18-30°C	64-86°F	Medium	Medium	16%	Sensitive	Medium	Medium	Varietal + Esters	<i>S. cerevisiae</i>	
Challenge ES 488	1	1	2	4	1	1	15-28°C	59-82°F	Short	Medium	16%	Killer	High	High	Varietal	<i>S. cerevisiae</i>	
Challenge ES Perlage	4	3	3	2	4	2	10-30°C	50-86°F	Short	Medium	15%	Killer	Low	Low - Medium	Neutral	<i>S. bayanus</i>	
Challenge EZ FERM	3	2	3	4	1	3	12-34°C	54-93°F	Short	High	16.5%	Neutral	Low	Low	Varietal	blend of <i>S. bayanus</i> + <i>S. cerevisiae</i>	
Challenge EZ FERM 44	3	2	3	3	1	4	15-30°C	59-86°F	Short	Medium	17.5%	Neutral	Low	low	Neutral	<i>S. bayanus</i>	
Challenge RedFruit	1	4	4	2	1	1	14-34°C	57-93°F	Short	High	16%	Killer	High	High	Esters	<i>S. cerevisiae</i>	
Challenge Top 15	4	2	2	2	4	4	10-28°C	50-82°F	Short	High	17%	Killer	Low - Medium	Low	Neutral	<i>S. bayanus</i>	
Challenge Top 20	1	4	4	2	1	1	15-30°C	59-86°F	Medium	Medium	15%	Neutral	Medium	Medium	Esters	<i>S. cerevisiae</i>	
Challenge Top Essence	4	4	3	1	1	1	15-25°C	59-77°F	Short	Medium	13%	Killer	High	Medium	Esters	<i>S. cerevisiae</i>	
Challenge Top Floral	4	4	4	1	1	1	10-25°C	50-77°F	Medium	Medium	15%	Neutral	Medium	Low - Medium	Esters + Higher Alcohols	<i>S. bayanus</i>	
Challenge Vintage Red	1	1	2	4	1	1	18-32°C	64-90°F	Short	Medium	16%	Neutral	Medium	Medium - High	Varietal	<i>S. cerevisiae</i>	
Challenge Vintage White	4	2	1	1	1	1	14-24°C	57-75°F	Short	Medium	15.5%	Killer	High	Medium - High	Varietal	<i>S. cerevisiae</i>	

*This chart is meant to help meet the challenging task of choosing the optimum yeast for any desired fermentation activity.*

*The data in this chart is intended as a quick reference guide only. For full yeast descriptions, please see [www.vinquiry.com](http://www.vinquiry.com) or call (707) 838-6312.*

**KEY TO CHART:**  
Yeast strain recommendations by wine type and activity are rated 1 - 4, 1 = lowest rating, 4 = highest rating.

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