



2009 Yeast Portfolio



The Vinquiry Collection

VQ Assmanshausen

The most popular yeast for Pinot Noir production. With its desirable characteristics of long lag time and alcohol tolerance up to 15%, this yeast is perfect for enhancing spicy characteristics. It contributes excellent complexity and good structural enhancement. Because of its exceptional characteristics, VQ Assmanshausen is also a good choice for Zinfandel, Syrah, Sangiovese, Barbera, and some white wine varieties.

0.5 kg, \$44.00

Item # 45-510-0500

Recommended Varietals: Pinot Noir, Barbera, Nebbiolo, Sangiovese, Syrah, Zinfandel

VQ 51

A classic Bordeaux selection for high quality red wine production using Merlot, Zinfandel, Cabernet, Syrah, and other varieties. This strain is alcohol tolerant up to 16% with excellent fermentation kinetics that contribute to structure, soft tannin extraction, and color optimization.

0.5 kg, \$44.00

Item # 45-505-0500

Recommended Varietals: Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Cabernet Franc, Carignane, Grenache, Merlot, Nebbiolo, Sangiovese, Barbera

VQ 10

A white wine strain recommended for preserving varietal fruit character and contributing to mouthfeel. This strain is alcohol tolerant up to 17% and completes fermentations quickly. It also works well at the lower temperatures desired for white wine fermentations.

0.5 kg, \$44.00

Item # 45-500-0500

Recommended Varietals: Chardonnay, Gewürztraminer, Pinot Gris, Riesling, Sauvignon Blanc, Viognier

White (& Rosé) Wines

Challenge Aroma White

A strain for aromatic white wine varieties including Pinot Gris, Sauvignon Blanc, Viognier, and Gewürztraminer. This strain is alcohol tolerant up to 15% and is a medium rate fermenter for the production of fresh and aromatic wines.

0.5 kg, \$39.00, Item # 45-110-0500

10 kg, \$450.00, Item # 45-110-0010

Challenge Vintage White

A yeast strain for the vinification of wines with oak or for those to be aged with oak. It is alcohol tolerant up to 15%, with a short lag phase, low foam potential, and low H₂S potential. Chardonnay is a perfect choice for this strain as it highlights the varietal characteristics.

0.5 kg, \$39.00, Item # 45-115-0500

10 kg, \$450.00, Item # 45-115-0010

Challenge ES 181

A bayanus strain that possesses intense beta lyase activity for the release of aromatic precursors. ES 181 is alcohol tolerant up to 16.5%, has low potential for H₂S production, and performs well at low temperatures. A perfect yeast selection for Sauvignon Blanc or other aromatic whites.

0.5 kg, \$39.00, Item # 45-120-0500

10 kg, \$450.00, Item # 45-120-0010

Challenge ES 123

A yeast strain for the production of aromatic wines. This strain is a great choice for white and rosé wines because of the high ester production. It is alcohol tolerant up to 14% and is a low volatile acidity producer.

0.5 kg, \$39.00, Item # 45-105-0500

Challenge ES Perlage

A bayanus strain known for its neutral sensory effect. ES Perlage can be used for white wines or sparkling wines. It is alcohol tolerant up to 17% with a slow fermentation speed and low volatile acidity production.

0.5 kg, \$39.00, Item # 45-180-0500

Challenge Top Floral

A strain perfect for white wines where floral notes are desired and rosé wines. Top Floral is alcohol tolerant up to 15% with low H₂S potential. This strain could also be used on young, low tannin red wines destined for early market.

0.5 kg, \$36.00, Item # 45-160-0500

Challenge Top Essence

A yeast strain for white and rosé wines. This strain is alcohol tolerant up to 15% with good ester production and a short lag phase.

0.5 kg, \$36.00, Item # 45-165-0500

Red Wines

Challenge Red Fruit

A yeast, selected by Enartis, for the production of high quality, fruit forward red wines. It is alcohol tolerant up to 16% and produces high levels of polysaccharides. It was selected for the production of wine with a soft structure and an elegant, fruit-driven aroma.

0.5 kg, \$39.00, Item # 45-140-0500

Challenge Vintage Red

A yeast strain, selected by Enartis, for the production of high quality wines to enhance spicy characteristics and meant to be aged for an extended period of time. This strain is alcohol tolerant up to 16% with enhanced mouthfeel and color stability.

0.5 kg, \$39.00, Item # 45-125-0500

Challenge ES 454

A yeast strain recommended for Pinot Noir, Merlot, Cabernet Sauvignon, and Tempranillo. ES 454 is alcohol tolerant up to 16% and emphasizes varietal characteristics for wines destined to be aged for a greater period of time.

0.5 kg, \$39.00, Item # 45-170-0500

Challenge ES 488

A yeast strain recommended for Syrah, Zinfandel, Merlot and other reds that could use enhanced tannin structure. This strain is alcohol tolerant up to 16% and benefits from ester production and low H₂S formation.

0.5 kg, \$39.00, Item # 45-185-0500

Challenge Top Floral

A strain for young, low tannin red wines destined for early market. Top Floral is alcohol tolerant up to 15% with low H₂S potential. This strain can also be used on white and rosé wines where floral notes are desired.

0.5 kg, \$36.00, Item # 45-160-0500

Challenge Top 20

A yeast strain, selected by Enartis, for young red and rosé wines. Top 20 is alcohol tolerant up to 16%, a medium rate fermenter, and is considered a good glycerol producer.

0.5 kg, \$36.00, Item # 45-130-0500

Williams-Selyem

The popular WS strain of yeast in a concentrated liquid culture. This strain is perfect for the high alcohol potential varieties of Zinfandel, Pinot Noir, Merlot, and Syrah. Directions for easy inoculation are included with the yeast.

2 L, \$325.00, Item # 30-057-2000

Multipurpose and Other Yeast

Challenge EZ Ferm 44

EZ Ferm improved! EZ Ferm 4x4 has all the benefits of the restart yeast, but with an alcohol tolerance of 17.5% with neutral sensory effects.

0.5 kg, \$39.00, Item # 45-175-0500

Challenge EZ Ferm

A yeast for restarting stuck fermentations. It is alcohol tolerant up to 16.5%, with a short lag time and fast fermentation to dryness. It performs well on low nitrogen and oxygen content and has the potential to reduce malic acid.

0.5 kg, \$39.00, Item # 45-145-0500

10 kg, \$450.00, Item # 45-145-0010

Challenge Top 15

A strong yeast strain recommended for reds, whites, secondary sparkling wine fermentations, and stuck fermentations. Top 15 is alcohol tolerant up to 17% and has an excellent ability to dominate the natural microbiological flora.

0.5 kg, \$36.00, Item # 45-150-0500

10 kg, \$440.00, Item # 45-150-0010

Challenge SB

A yeast strain characterized by a short lag time and fast fermentation to dryness. It is alcohol tolerant up to 15.5%. A clean strain with low H₂S potential and low volatile acidity production. SB can be used for white wines and tank fermented sparkling wines.

0.5 kg, \$29.00, Item # 45-155-0500

10 kg, \$415.00, Item # 45-155-0010

Slants

Vinquiry maintains a supply of slants throughout the harvest season. Each slant is provided with 400mL of grape juice medium and detailed instructions for propagation and handling. Yeast slants can be refrigerated up to 2 weeks before use.

Available slants:

Assmanshausen, UCD 679

De Suremain, Burgundy isolate

French Red, Pasteur Institute

French White, Pasteur Institute

Prise de Mousse, UCD 594

Steinberg, Geisenheim

Steinberg, UCD 529

Williams-Selyem

Slant, \$25.00 each



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