

### Lalvin Yeast Strain Selection Chart

Yeast strain (Strain #)	Bourgovin RC 212 (1105-02)	ICV/D-47 (1080-02)	71B-1122 (1022-02)	K1V-1116 (1016-02)	EC-1118 (1018-02)
<i>S. species</i>	<i>cerevisiae</i>	<i>cerevisiae</i>	<i>cerevisiae</i>	<i>cerevisiae</i>	<i>cerevisiae</i>
Recommended for	Red varieties where full tannin & color stabilization are desired	Premium-quality white wines, esp. full-bodied, barrel fermented	Fruity wines from concentrates	Fruit wines & low-nutrient musts; restart stuck fermentation	White & sparkling wines; ideal for quick fermentations
Type of wine	Tannic red; light young red	Dry white; MS / Rosé	MS / Rosé; light young red	Dry white; MS / Rosé; light young red; icewine	Dry white; Sweet; Sparkling; icewine
Example of varietals	CS, CF, M, N, PN	C, Gw, PG, R	Gy, Gw, R, Z	CB, PG, SB	Sparkling C, VI
Fermentation temperature range	15–30° C 59–86° F	10–35° C 50–95° F	15–30° C 59–86° F	10–42° C 50–107° F	7–35° C 45–95° F
Alcohol tolerance	14%	15%	18%	18%	18%
Rate of fermentation	moderate	moderate	moderate	fast	very fast
Foam production	low	low	low	very low	very low
Flocculation	low	medium	medium	low	low
VA production	low	low	low	low	low
SO <sub>2</sub> production	low	low	very low	low	moderate
ML compatibility	more	more	more	less	less
H <sub>2</sub> S production	low	low	low	very low	very low
Nutrient requirements	high	normal	normal	very low	normal

### Red Star Yeast Strain Selection Chart

Yeast strain (Strain #)	Pasteur Red (Davis #904)	Montrachet (Davis #522)	Côte des Blancs (Davis #750)	Pasteur Champagne (Davis #595)	Premier Cuvée (Davis #796)
<i>S. species</i>	<i>cerevisiae</i>	<i>cerevisiae</i>	<i>cerevisiae</i>	<i>bayanus</i>	<i>bayanus</i>
Recommended for	Full-bodied reds where varietal fruit flavors & complex aromas are desired	Full-bodied intense-color reds & whites	Reds, whites & sparkling as well as wines with RS	Whites & some reds; not for sparkling; restarts SF	Reds, whites & esp. sparkling; restarts SF
Type of wine	Tannic red; light young red	Dry white; tannic red	MS / Rosé; sweet; light young red; sparkling	Dry white; light young red	Dry white; sweet; sparkling; icewine
Example of varietals	CS, CF, M, Z	CS, CF, C	C, Gw, R	CS, CF, C	Sparkling C, VI
Fermentation temperature range	18–30° C 64–86° F	15–30° C 59–86° F	18–30° C 64–86° F	15–30° C 59–86° F	7–35° C 45–95° F
Alcohol tolerance	16%	13%	12–14%	13–15%	18%
Rate of fermentation	fast	fast	slow/moderate	fast	fast
Foam production	low	moderate	low	moderate	very low
Flocculation	low	low	low	medium-low	low
VA production	low	low	low	low	low
SO <sub>2</sub> production	low	low/moderate	very low	low	moderate
ML compatibility	more	more	not recommended	more	less
H <sub>2</sub> S production	low	high	low	low	very low
Nutrient requirements	normal	normal	high	normal	normal