



2220 Pine View Way • PO Box 4559 • Petaluma, CA 94955-4559
 Telephone: (707) 765-6666 • Fax: (707) 765-6674
 Email: info@scottlab.com • Website: www.scottlab.com

YEAST STRAIN QUICK REFERENCE CHART

Yeast Strain	Saccharomyces cerevisiae Var.	Dry Whites	Blush/R.S. Whites	Nouveau	Young Reds	Aged Reds	Champ. Base
43	bayanus	••	•	•	••	•••	••
71B	cerevisiae	•••	••••	••••	••••	••	•
Actiflore B	bayanus	••	•	•	•	•	••
BA11	cerevisiae	••••	••••	•	•	•	•••
BJL	cerevisiae	•	•••	••••	••••	••	•
BM45	cerevisiae	•••	•	•	••	••••	•
BRL97	cerevisiae	•	•	••••	••••	••••	•
C (F33)	cerevisiae	•••	••	•	••	••••	•
CY3079	cerevisiae	••••	••	•	•	•	•
ICV-D21	cerevisiae	•••	•	•	•••	••••	•
ICV-D254	cerevisiae	••••	•	••	••••	••••	•
ICV-D80	cerevisiae	•	•	••	•••	••••	•
DV10	bavanus	••••	••	•••	••	•••	••••
EC1118	bayanus	••••	••	••	••	••	••••
F5	cerevisiae	••	••••	••••	••••	•••	•
F10	bayanus	•	•	•	••••	••••	•
F15	cerevisiae	•	•	•••	••••	•••	•
ICV-GRE	cerevisiae	••••	••••	••••	••••	••	•
ICV-K1(v1116)	cerevisiae	••••	••	••	••	••••	••
L2056	cerevisiae	••••	•••	•••	••••	••••	•
M69	cerevisiae	••••	•••	•	•	•	•
R2	bayanus	••••	•••	•	•	•	•••
RA17	cerevisiae	•	••	••••	••••	••	•
RB2	cerevisiae	•	•	••••	••••	•••	•
RC212	cerevisiae	•	•	•••	••••	••••	•
R-HST	cerevisiae	••••	•••	•	•	•	••
ST	cerevisiae	••••	••••	•	•	•	•
SVG	cerevisiae	••••	•••	•	•	•	•
T73	bayanus	•	•	•••	••••	••••	•
VL1	cerevisiae	••••	•••	•	•	•	•
VL2	cerevisiae	••••	•	•	•	•	•
VL3	cerevisiae	••••	••	•	•	•	•
W15	cerevisiae	••••	••••	•••	••••	••	••
W27	cerevisiae	••••	••••	•	•••	••	••

•••• = Strongest Recommendation

This chart is only useful as a quick reference guide. For more information on selected yeast strains, please refer to the yeast section of this handbook.



2220 Pine View Way • PO Box 4559 • Petaluma, CA 94955-4559
 Telephone: (707) 765-6666 • Fax: (707) 765-6674
 Email: info@scottlab.com • Website: www.scottlab.com

YEAST STRAIN QUICK REFERENCE CHART

Second Ferm.	Restart Stuck	Sensory Effect	Temp.	Ferm.	Competitive	Alcohol	Relative Nitrogen	Relative Reaction to	Yeast
			Range (°F) ¹	Speed	Factor	Tolerance ²	Needs ³	O ₂ Additions	Strain
.	Neutral	55 – 95	Fast	Neutral	18+%	Low	-	43
.	.	Esters	59 – 85	Mod	Sensitive	14%	Low	Low	71B
.	Esters	50 – 85	Mod	Sensitive	18%	Low	Low	Actiflore B
.	.	Esters, M	50 – 77	Mod	Sensitive	16%	High	-	BA11
.	.	EVC, Esters	68 – 85	Mod	Sensitive	15%	Med	-	BJL
.	.	EVC, M	64 – 82	Mod	Yes	16%	High	-	BM45
.	.	EVC	62 – 85	Mod	Yes	16%	Med	-	BRL97
.	.	EVC, M	55 – 90	Fast	Yes	14.5%	Low	-	C (F33)
.	.	EVC, M	59 – 80	Mod	Sensitive	15%	High	Low	CY3079
.	.	EVC, M	59 – 90	Mod	Yes	16%	Low	Med	ICV-D21
.	.	EVC, M	54 – 82	Mod	Neutral	16%	Med	Med	ICV-D254
.	.	EVC, M	59 – 82	Mod	Yes	16%	Med	-	ICV-D80
....	...	Neutral	50 – 95	Fast	Yes	18%	Low	Med	DV10
....	...	Neutral	50 – 86	Fast	Yes	18%	Low	High	EC1118
.	.	EVC	50 – 85	Mod	Yes	14.5%	Med	-	F5
.	.	EVC, M	68 – 86	Slow	Yes	13.5%	Med	-	F10
.	.	EVC, M	60 – 86	Fast	Yes	14.5%	Low	-	F15
.	.	EVC, M	59 – 82	Mod	Yes	15%	Med	-	ICV-GRE
.	...	Esters	50 – 95	Fast	Yes	18%	Med	Low	ICV-K1 (V1116)
.	.	Esters	59 – 82	Mod	Yes	16%	High	-	L2056
.	.	Esters, M	59- 77	Fast	Yes	15.5%	Med	-	M69
..	...	EVC, Esters	41 – 90	Fast	Yes	16%	High	Low	R2
.	.	EVC	61 – 84	Mod	Sensitive	15%	High	-	RA17
.	.	EVC	60 – 90	Fast	Yes	15%	Med	-	RB2
.	.	EVC	68 – 90	Mod	Neutral	16%	High	-	RC212
.	.	Neutral, M	50 – 86	Mod	Yes	15%	Med	-	R-HST
.	.	EVC	60 – 68	Slow	Sensitive	15%	High	-	ST
.	.	EVC	61- 79	Mod	Yes	15.5%	Med	-	SVG
.	.	EVC, Esters, M	65 – 95	Mod	Yes	16%	Low	-	T73
.	.	EVC	60 – 68	Mod	Yes	14%	High	Med	VL1
.	.	EVC, Esters, M	55 – 68	Mod	Yes	14%	Med	-	VL2
.	.	EVC	60 – 68	Mod	Neutral	14%	Med	Low	VL3
.	.	EVC, M	50 – 81	Mod	Yes	16%	High	-	W15
.	.	EVC	50 – 86	Slow	Sensitive	14%	Med	-	W27

EVC = Enhanced Varietal Character M = Mouthfeel

IMPORTANT NOTES:

¹The temperature column indicates general performance possibilities. It is not a substitute for sound winemaking. Keep in mind that a yeast's ability to ferment within the given range will depend on alcohol potential and other antagonistic conditions. When working with high sugar fermentations, lower temperatures are recommended. Good cap management is required to assure homogenous temperatures in red wine fermentations. Increasing dosage of yeast may help prevent a sluggish or stuck fermentation.

²The alcohol tolerance column indicates performance possibilities in good circumstances and conditions. Alcohol tolerance may vary as circumstances and conditions vary.

³Relative Nitrogen needs refer to how much Nitrogen one strain requires relative to the other strains on this chart