Anchor and ScottLabs Yeast Trial on Merlot (2014)

Blenheim Vineyards
Kirsty Harmon

Purpose: Assess fermentation kinetics and sensory attributes of several Anchor yeast strains on Merlot.

Methods: Identically sourced 2014 Merlot was harvested, destemmed but not crushed, and separated equally into 4 macrobins. Each bin is inoculated at 95g/bin with EC-1118 PDM (Scott Lab), CRVP (Scott Lab), NT50 (Anchor), and NT202 (Anchor) respectively. Each bin was treated identically through AF, pressed identically, and racked to identical barrels (Seguin Moreau MT American Oak 2009). Each barrel was inoculated with ML Silver (1g/barrel). 4.5g/hL SO2 added upon completion of MLF. Results:

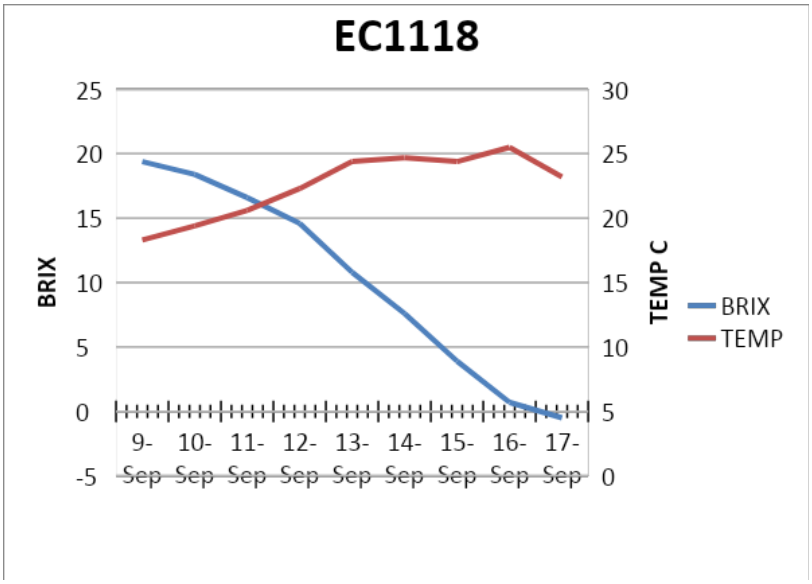
Results:

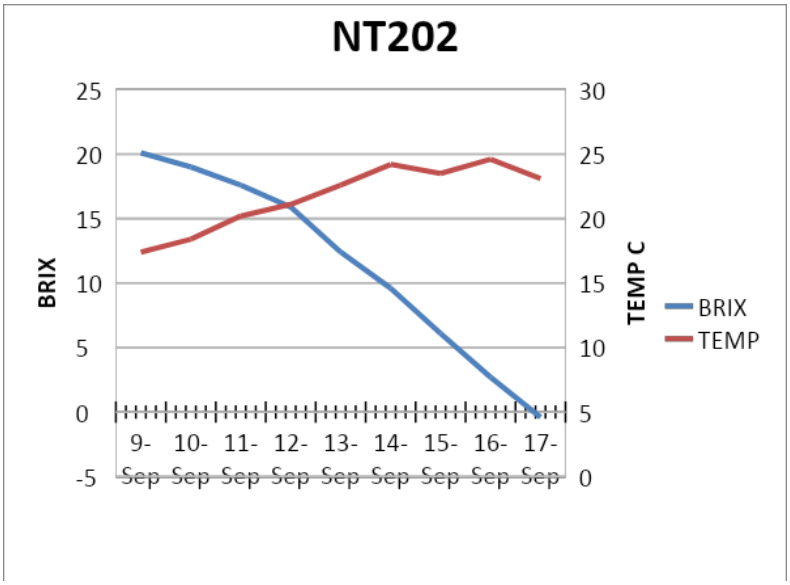
CRVP exhibited the fastest fermentation kinetics but produced the highest volatile acidity. EC1118 PDM produced the highest ethanol and lowest volatile acidity.

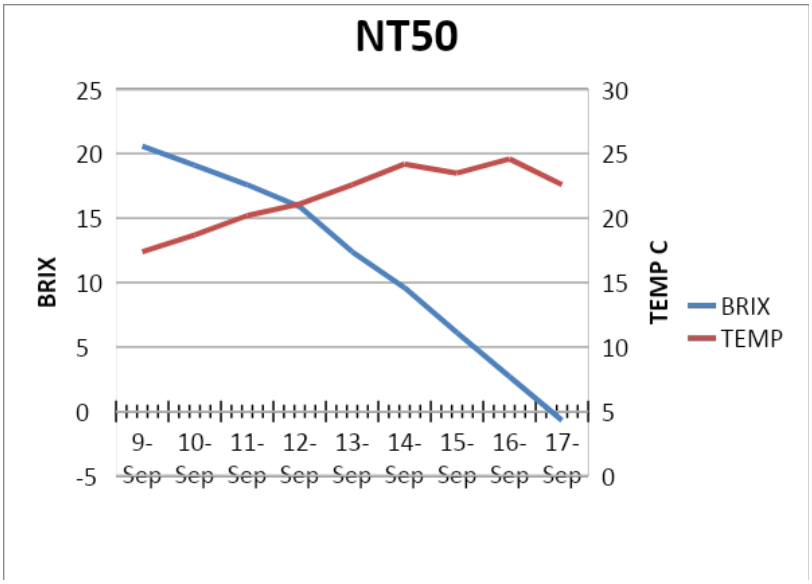
Figure 1:

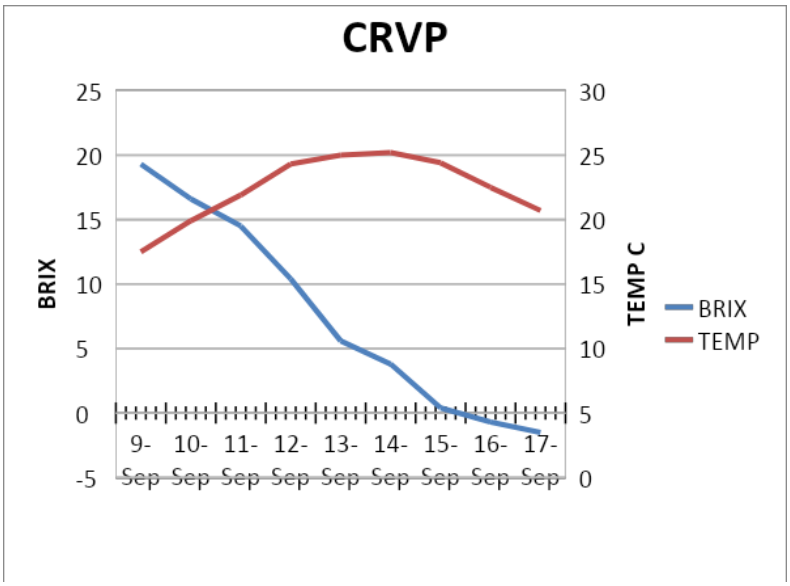
Yeast	pH	Alcohol	Acetic acid
PDM	3.71	13.4	0.15
NT 50	3.74	12.9	0.19
NT202	3.74	13.2	0.23
CRVP	3.83	12.8	0.27

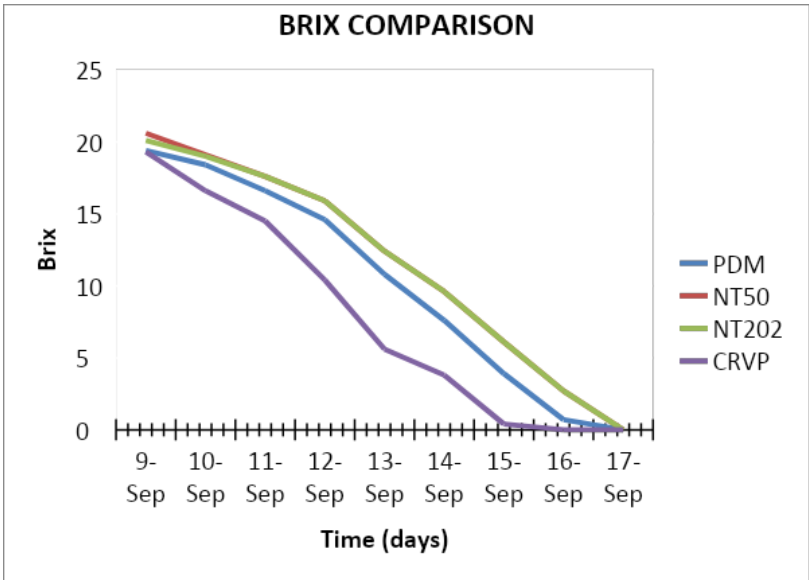
Figure 2:


EC1118
25
20
15
10
5
0
-5
30
25
20
15
10
5
0
BRIX
TEMP C
9-Sep
10-Sep
11-Sep
12-Sep
13-Sep
14-Sep
15-Sep
16-Sep
17-Sep
BRIX
TEMP


NT202
25
20
15
10
5
0
-5
30
25
20
15
10
5
0
BRIX
TEMP C
9-Sep
10-Sep
11-Sep
12-Sep
13-Sep
14-Sep
15-Sep
16-Sep
17-Sep
BRIX
TEMP


NT50
25
20
15
10
5
0
-5
30
25
20
15
10
5
0
BRIX
TEMP C
9-Sep
10-Sep
11-Sep
12-Sep
13-Sep
14-Sep
15-Sep
16-Sep
17-Sep
BRIX
TEMP


CRVP
25
20
15
10
5
0
-5
30
25
20
15
10
5
0
BRIX
TEMP C
9-Sep
10-Sep
11-Sep
12-Sep
13-Sep
14-Sep
15-Sep
16-Sep
17-Sep
BRIX
TEMP



Full Methodology

Merlot - Seaview

	9/5/201	
picked:	**4**	
		pound
	12043	s

kept cold in reefer O/N

9/6/2014	destemmed but not crushed 4 Macrobins - 60 lugs each approx 475 liters 33 g KMBS added to each bin 35 mg/L equivalent

Chemistry	20.8	BRIX
	3.47	pH

9/7/2014	95g yeast to each of 4 macrobins (20 g/hL)
9/10/2014	added 15 lbs of sugar(14.5g/L) and 95g (20g/hL)

9/18/2014 pressed each bin individually - Program 1 europress

9/19/2014

	pH	BRIX	Malic
PDM	3.69	-1.6	2.24
NT 50	3.60	-1.4	1.79
NT202	3.59	-0.9	1.93
CRVP	3.59	-1.6	1.65

9/23/2014 Racked to 4 identical barrels - added 1 g/ barrel ML Silver

Seguin Moreau, Medium Toast, American Oak, 2009

10/16/2014 MLF done on NT50, NT202, CRVP. Added 20 g KMBS (44mg/L) to each barrel

10/23/2014 MLF done on PDM. Added 20 g KMBS (44mg/L) to each barrel

12/02/14

	pH	free SO2
PDM		
NT 50	3.73	24
NT202	3.73	22
CRVP	3.70	21

2/20/2014

	pH	Alcohol	Acetic acid
PDM	3.71	13.4	0.15
NT 50	3.74	12.9	0.19
NT202	3.74	13.2	0.23
CRVP	3.83	12.8	0.27