

## Yeast Strains to Diminish Green Character in Cabernet Franc (2014)

King Family Vineyards

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**Purpose:** Using experimental yeast protocols to diminish the herbaceous or green character often found in Cab Franc.

**Methods:** Identically sourced Cab Franc harvested, sorted, destemmed, sorted, and separated into 2 t-bins with 50g/ton SO<sub>2</sub> added to each. Each t-bin inoculated with one of two yeasts;

- 1.) ES488 (Enartis) (15g/HL) and Enartis Pro Blanco (30g/HL)
- 2.) GRE (Lallemand) (15g/HL).

Each t-bin treated equally, pressed with the same program, and racked to 2 identical Ana Selection J/T ML 2012 barrels. When MLF was completed 15g/barrel SO<sub>2</sub> added.

### Results:

Sensory analysis did not show significant differences between wines.

Figure 1.

wine	alc %vol	pH	TA (g tartaric acid/L)
CF ES488	13.7	3.64	11.55
CF GRE	13.6	3.71	9.87