

Yeast Nutrient Comparison in Chardonnay (2015)
King Family Vineyards
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Summary:

Two tons of identically sourced Chardonnay was harvested at approximately 22-23 Brix and whole cluster pressed using the champagne press program. 2/3 of the total press volume was transferred to a single tank, which received 3g/hL SO₂ and Cynn-Free (Scott Labs) at 20mL/ton. After settling, the juice was racked into four identical 2013 barrels with each barrel receiving one of three nutrients listed:

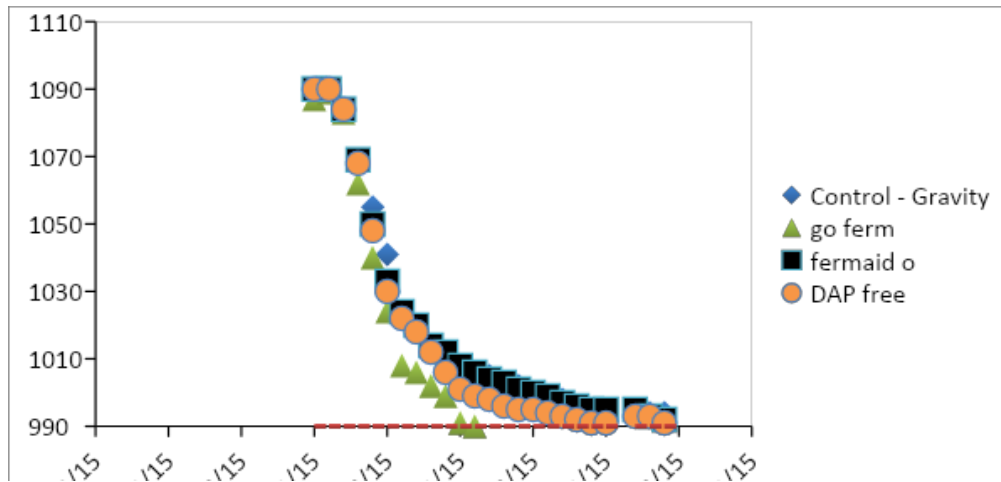
- 1) Control – No nutrient added
- 2) Go Ferm Protect (GF) (Scott Lab): following rehydration protocol provided by Scott Laboratories.
- 3) Fermaid O (FO) (Scott Lab): 40g/hL of Fermaid O, half distributed at the end of lag phase and half between one third and one quarter sugar depletion.
- 4) Fermoplus DAP Free (FP) (AEB): 13g/hL Fermoplus DAP Free at inoculation, 13g/hL at end of lag phase, and 13g/hL at one third sugar depletion.

Each barrel was inoculated with CY3079 (Scott Laboratories) at 25g/hL. Once specific gravity is below 1.00, batonnage was performed on all barrels twice a week. Following MLF, each barrel received a 10g/barrel SO₂ addition, and batonnage once weekly. Wines aged on lees for an additional 8 months.

Lab Results:

	pH	TA (g/L)	AA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO ₂	FSO ₂
Control	3.84	3.92	0.46	13.68	52	1	93	16
GF	3.78	3.99	0.47	13.58	33	1	92	20
FO	3.81	3.87	0.53	13.76	49	1	95	14
FP	3.78	4.21	0.44	13.74	44	4	104	10

PCR Panel (cells/mL)				
	CTRL	GF	FO	FP
Acetic Acid Bact.	44	61	42	50
<i>Brettanomyces</i>	203	225	none	none
<i>Lactobacillaceae</i>	1.50E5	7.13E5	1.55E4	1.76E4
<i>Oenococcus</i>	5.30E7	4.73E7	2.98E7	6.35E6
<i>Pediococcus</i>	6.36E3	1.68E4	27	217
<i>Saccharomyces</i>	3.03E7	6.03E7	6.19E7	1.20E7
<i>Zygosaccharomyces</i>	503	1.24E3	358	492



Results:

Go Ferm resulted in the most rapid fermentation, but may have increased the instance of *Pediococcus* sp relative to other nutrients. However, the control also showed high concentrations of *Pediococcus*, so this may be a barrel effect. Not much chemical differences were observed.

Of respondents (n=13) 23% preferred the control, 15% preferred Go Ferm, 8% preferred the Fermaid O, and 54% preferred the Fermoplus.