

Native, WF, and CY3079 Yeast Comparison with Chardonnay (2015)
King Family Vineyards
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Summary:

Identically sourced Chardonnay was harvested, whole cluster pressed, settled and racked into 3 separate but identical barrels. Each barrel was inoculated (14g/hL) with a different yeast:

- 1.) Native yeast
- 2.) WF
- 3.) CY3079

All other additions and treatments remained the same throughout AF and MLF.

Lab Results:

	pH	TA (g/L)	AA (g/L)	%EtOH	Gluc+Fruc	Malic	TSO2	FSO2
Native	3.40	4.83	0.21	13.43	77	2	80	11
WF	3.46	5.13	0.29	13.10	92	1	64	12
CY3079	3.42	4.99	0.51	13.35	52	2	71	6

Results:

Of respondents (n=13) 46% preferred the Native yeast, 46% preferred the WF yeast, and 8% preferred the cy3079.