

CY3079 and Vivace Yeast Trial in Chardonnay (2015)

Stinson Vineyards
Rachel Stinson

Summary:

Identically sourced Chardonnay was separated into two identical lots. The control lot was inoculated with CY3079 (20g/hL), the trial lot was inoculated with Vivace (20g/hL). Both were treated identically throughout fermentation and treated with 5g/hL of SO₂ at the completion of MLF fermentation. Vivace is an H₂S preventing yeast strain.

Lab Results:

| | pH | TA (g/L) | AA (g/L) | %EtOH | Gluc+Fruc | Malic | TSO ₂ | FSO ₂ |
|---------------|------|----------|----------|-------|-----------|-------|------------------|------------------|
| CY3079 | 3.32 | 6.05 | 0.46 | 13.59 | 59 | 1 | 118 | 18 |
| Vivace | 3.34 | 5.95 | 0.31 | 13.35 | 50 | 2 | 124 | 28 |

Sensory Results:

There was a significant sensory difference ($p < 0.05$) between the Control (CY3079) and the Trial (Vivace). Additionally, of those that responded correctly and indicated a preference ($n=16$) 69% preferred the CY3079 and 31% preferred the Vivace.