

CHOICE		WINE STYLE										FERMENTATION PARAMETERS & METABOLISM						
Red Star™ STRAIN	TAXONOMY	WHITE	ROSE	RED	SPARKLING	RESTART	USE RECOMMENDATION	BEST SUITED FOR	AROMAS	ROUNDNESS - polysaccharides, autolysis capacity, polymerization of tannins and glycerol	STRUCTURE - polyphenol extraction, tannins and anthocyanins	Recommended max ALCOHOL	NITROGEN requirement (range in ppm) Ratio YAN/Sugar (mg/g)	Recommended TEMPERATURE range	KINETICS	Yeast SETTLEMENT & KILLER factor	SO2 production - Combination	VOLATILE ACIDITY
Red Star™ Premier Cuvée	S. bayanus	★	★	★	★	★	One of the fastest, cleanest, and most neutral of all Red Star wine yeasts. Recommended for reds, whites and sparkling wines. Excellent fermentation characteristics and resistance to difficult winemaking conditions!	Elegant wines (Cab Sauv, Chardonnay, etc...) and traditional sparklings.	Medium intensity, high ethyl esters production and respect of varietal character.	High roundness	Low structure (reds)	16%	Very Low (160-180ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)	Fast	Killer strain and excellent settlement	Medium - Medium high	Medium
Red Star™ Premier Blanc	S. bayanus	★	★	★	★	★	All-purpose and vigorous , a moderately foaming and sulfite-tolerant strain useful in producing white and red wines. Extremely good fermenter with very high alcohol tolerance. Recommended for treating stuck fermentations. Very nice option for Muscat and Viognier.	Extreme conditions fermentations: high brix musts, red, white, rosé and sparkling!	Medium intensity, promotion of acetate esters in high YAN and low temperature conditions, gentle promotion of thiols and terpenes.	Low roundness	Low structure (reds)	18%	Very Low (160-180ppm) Ratio: 0.7-0.8	Wide range 10-30°C (50-86°F)	Very fast	Sensitive but excellent settlement	Medium low - Medium	Low
Red Star™ Premier Classique	S. cerevisiae	★	★	★			A very good fermenter with regular kinetics to avoid peaks of temperature. This strain respects varietal character and is adapted to full-bodied reds such as Bordeaux varietals . Also a good choice for whites and rosés at low temperature. Excellent choice for oak barrel fermentation .	Neat and clean ferment to value premium fruits, barrel fermentation, Bordeaux varietals.	Medium intensity, fresh fruit, high esters and higher alcohol production at low temperature.	Medium low roundness	Medium structure (reds)	15%	Low (160-220ppm) Ratio: 0.7-0.8	No temperature control needed 14-30°C (57-86°F)	Medium fast	Sensitive but excellent settlement	Medium low - Medium	Very low
Red Star™ Côte des Blancs	S. cerevisiae	★	★				Selected from a French cultivar, Cote des Blancs is one of the most traditional aromatic strains for white wines . An excellent choice for fruity wines or sweet wines.	Fruity white wines: Sauvignon Blanc, Muscat, Riesling, Gewürztraminer, Chardonnay, etc...	Medium high intensity , low acetate esters production and medium high production of ethyl esters, promotion of thiols and C13 Norisoprenoids.	Medium low roundness	Low structure (reds)	14%	High (200-220ppm) Ratio: 0.9	14-30°C (57-86°F) Sensitive below 12°C (53°F) , can be used to control residual sugar.	Medium slow but regular	Sensitive but good settlement	Medium low - Medium low	Medium high
Red Star™ Premier Rouge	S. cerevisiae			★			Good fermenter that produces full bodied reds . Encourages varietal fruity flavors balanced by complex aromas especially with Cabernets. Also gives character to less robust grapes or lighter reds. A good choice for wines aged in barrels . One of the best choices for quality red wines.	Full bodied red wines where complex aromas are desired: Cab Sauv, Merlot, Cab Franc, Zinfandel.	High intensity , complex with ripe red and black fruits. Enhancing oak flavors.	Medium high roundness	High structure (reds)	15%	High (200-220ppm) Ratio: 0.9	17-30°C (64-86°F) Controlled temperature preferred	Medium slow but regular	Neutral and good settlement at temperature >17°C (64°F)	Low - Medium	Medium