Yeast: What to Use

Contributed by
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The companies listed below - Lallemand (Lalvin), Red Star, White Labs and Wyeast - produce most wine yeast used by home winemakers. The following info is an overview of the yeast strains these firms sell in small packages intended for home hobbyists, which is generally five grams for dry yeast packets and 35 to 175 ml for liquid vials or packets. These packages are the right amount to inoculate a five-gallon batch. You can find these at most home winemaking supply stores in the US and North America.
{rawcontent 8} CompanyYeast NameDry or LiquidStrain NumberSuggested Wine StylesTemp Range (°F)Alcohol Tolerance Level (%)Flocculation DescriptionLalvinICV D-47Dry1080-02Dry White, Blush, Sweet Mead50-86°14%MediumContributes mouthfeel in Chard and other whites, sweet meadLalvinBOURGOVIN RC 212Dry1105-02Young Reds, Aged Reds59-86°14%LowEnhances varietal and spicy notes in reds, maintains color stabilityLalvin71-BDry1022-02Blush, Whites, Nouveau, Young Reds, Juice from Concentrates59-86°14%MediumContributes tropical-fruit esters, softens acidity perceptionLalvinKIV-1116Dry1016-02Stuck Fermentations, Cider 59-86°16%LowExpresses freshness of white varietiesLalvinEC-1118Dry1018-02Champagne, Dry Meads, Secondary-Stuck Ferment, Late Harvest45-95°18%LowStrong fermenter, low foam, neutral sensory impactRed StarPasteur RedDryDavis#904Cabernet, Syrah, Pinot, Merlot, Gamay, Zin, Berry and Cherry Wine64-86°16%LowFull-bodied red wines, fruit flavors, complex aromasRed StarMontrachetDryDavis#522Merlot, Chard, Zinfandel, Syrah59-86°13%LowFull-bodied intense-color red and white winesRed StarCote des BlancsDryDavis#750Blush Wines, Sparkling Cuvée, Riesling, Chard, Cider64-86°12-14%LowSlow fermenter, builds flavor and aroma, temperature sensitiveRed StarPasteur ChampagneDryDavis#595Dry White, Cabernet, Port, Cider, Mead, Fruits59-86°13-15%Medium-LowWhite and some red, no tirage, restarts stuck fermentationRed StarPremier CuvéeDryDavis#796Anything but residual-sugar wines45-95°18%LowRed, white and sparkling, restarts stuck fermentationRed StarFlor SherryDryDavis#519Sherry (primary and secondary fermentation)59-86°18-20%LowGood aldehyde production in secondary fermentationWhite LabsChampagneLiquidWLP-715Champagne, Cider, Dry Whites, Dry Meads, Barleywines70-75°17%LowA classic champagne yeast, neutral characterWhite LabsSweet Mead and Wine LiquidWLP-720Sweet Mead, Blush Wines, Cider, Fruit Wine, Gewürz, Riesling70-75°15%LowSlightly fruity, leaves some residual sweetnessWhite LabsEnglish Cider LiquidWLP-775Cider68-75°14%MediumFerments dry but retains flavor from applesWhite LabsChardonnay White Wine LiquidWLP-730White and Blush, Chablis, Chenin and Sauvignon Blanc50-90°14%LowSlight ester, low sulfur dioxide, enhances varietal characterWhite LabsMerlot Red Wine YeastLiquidWLP-740Cabernet, Shiraz, Pinot Noir, Chard, Sauv. Blanc and Sémillon60-90°18%LowNeutral, low fused alcohol production, ferments to drynessWhite LabsCabernet Red Wine YeastLiquidWLP-760Cabernet, Merlot, Chard and Sauvignon Blanc60-90°16%LowModerate speed, full-bodied red wines, complementing estersWyeastPasteur ChampagneLiquid3021 XLDry Whites, Spumante, Sauv. Blanc, Pinot Blanc, Gewürz55-75°17%Medium-Low Low foaming, barrel fermentation, ideal champagne baseWyeastDry MeadLiquid3632 XLMead, Fruit Mead, Herbal Mead, Dry Cider, Cysers55-75°18%Low-MediumAward winning, low foaming, minimal sulfur productionWyeastSweet MeadLiquid3184 XLCider, Cyser, Fruit Wine, Ginger Ale, Cherry, Raspberry, Peach60-75°11%Low-MediumRich fruity profile, complements fruit mead fermentationWyeastSake #9Liquid3134 XLSake, Nigori, Dai Gingo, Fruit, Plum Wine, Rice Beer60-75°16%Low-MediumFull-bodied profile, true Sake character, used for Jius WyeastChablisLiquid3242 XLFruity Whites, Chard, Chablis, Gewürz, Chenin Blanc, Pinot Gris55-75°12-13%HighBready, vanilla notes, allows fruit character to dominateWyeastRudisheimerLiquid3783 XLRhine Wines, Fruity Ciders, Riesling, Ice Wine55-75°12-13%MediumRich flavor, creamy, fruity profile, dry finish, hint of RieslingWyeastAssmannhausenLiquid3277 XLRed German Wine, Riesling, Red Varietals, Merlot, Red French-Am60-90°12-14%Medium-HighGerman red wine yeast, ferments slower, cold tolerantWyeastPasteur RedLiquid3028 XLCabernet, Red Varietals, Gamay, Zin, Rhone, Burgundy, Pinot Noir55-90°14%Medium-HighClassic German, full body, depth, dry smoky characteristicsWyeastBordeauxLiquid3267 XLFr. Cabernet, Pinot Noir, Merlot, Petit Syrah,Rioja, Valdepeñas55-90°14%Low-MediumSmooth complex profile, slightly vinuous, jammy, richWyeastEau de VieLiquid3347 XLCordials, Grappa, Barleywine, Eau de Vie, Single Malts65-80°21%LowProduces clean, dry profile, low esterWyeastCiderLiquid3766 XLCider60-75°12%HighCrisp dry fermenting yeast for fruits and fermentablesWyeastPortwineLiquid3767 XLDry Red and White Wine, add Brandy for classic Port60-90°14%Low-MediumMild fruit profile, balanced depth and complexity, dry finishWyeastSteinbergLiquid3237 XLRiesling, Sylvaner, Moselle, Liebfraumilch55-75°12-13%Medium-HighProduces full body, dry smoky character, drier than #3783