LAFFORT® PROTOCOL

HYBRID WHITE WINEMAKING PROTOCOL

Hybrid grapes are the result of crossbreeding different grape species, typically vitis vinifera with North American or other non-vinifera species. These varieties combine desirable traits such as disease resistance, cold hardiness, and improved yield, while maintaining the flavor and aromatic profiles of traditional wine grapes. Their adaptability to diverse growing conditions and sustainable viticulture practices makes them a valuable tool in modern winemaking.

Hybrid white grapes offer a wide range of wine styles, from crisp aromatic whites, textured whites designed for barrel age, or foxy, grape-forward wines, depending on the variety. Consider these protocols to highlight the fruit of your vines, no matter the style.

FRUIT RECEIVAL

To fruit in transit, add 2 - 5 g/hL (12 - 30 g/ton) **ZYMAFLORE™ EGIDE**^{TDMP} as a form of BIOProtection to prevent spoilage organisms and decrease VA. Lean on the higher side of that dose rate if your fruit is compromised.

If fruit has significant rot or *botrytis*, consider using 10 - 20 g/hL (100 - 200 ppm) **TANIN GALALCOOL™** in the must to inhibit laccase activity.

PRESSING ENZYME TREATMENT

Increase juice yields, start breaking down pectin, extract aroma precursors from skin.

- **LAFAZYM™ Press:** 45 g/ton.
- **LAFAZYME™ XL Press:** 45 mL/ton .

Practical Advice

Use Rice Hulls 1 kg per ton to help create channels for juice to flow.

SETTLING ENZYMES

- **LAFAZYM™ 600 XL Ice:** liquid formulation for quick depectinization at cold temperatures. 4 mL/hL.

Practical Advice

For additional aromatics, add **LAFAZYM™ THIOLS**$^{[+]}$: granulated enzyme for extracting more thiol precursors. Recommended to get more aromas from more subtle hybrid whites. Dosage: 3 - 5 g/hL (30 - 50 ppm).

JUICE FINING AND SETTLING

Bind and precipitate oxidizable compounds to help reveal aromatics, as well as more stable color on rosé. Choose products without bentonite to maintain the activity of your enzymes until you're pectin negative. Can be added during settling or during fermentation.

If you're making Rosé, we highly recommend this step to fine out unstable color and avoid color degradation later on.

VEGEMUST™: vegetable protein (patatin and pea) 100% allergen free. Dosage: 20 - 40 g/hL (200 - 400 ppm).

POLYLACT™: casein and PVPP. Dosage: 20 - 40 g/hL (200 - 400 ppm).

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YEAST SELECTION (20 g/hL - 200 ppm)

Classic: ZYMAFLORE™ VL1 - Fresh, clean, stone fruit, terpenes (Traminette, Chardonel, Vidal Blanc, Vignoles). Alc. Tol.: 14.5%, Temp: 61 - 68°F.

Modern: ZYMAFLORE™ X5 - Thiol-driven, grapefruit, tropical (Seyval blanc, Vidal blanc, La Crescent, Blanc du Bois). Alc. Tol.: 16%, Temp: 61 - 68°F.

Fragrant: ZYMAFLORE™ XAROM - . Intensely aromatic, strawberry, guava (Seyval blanc, Cayuga white, Catawba). Alc. Tol.: 15%, Temp: 57 - 86°F.

YEAST REHYDRATION

- SUPERSTART™ BLANC & ROSÉ: dosage: 20 g/hL (200 ppm).

FERMENTATION NUTRITION

- **NUTRISTART™:** complex yeast nutrient, organic nitrogen, DAP and thiamine. Dosage: 20 - 60 g/hL (200 - 600 ppm).
- **NUTRISTART™ ORG:** 100% organic nitrogen from yeast origin. Dosage: 30 - 60 g/hL (300 - 600 ppm).
- **THIAZOTE™:** ammonium sulfate and thiamine. Dosage: 10 - 50 g/hL (100 - 500 ppm).

AGING ENZYMES

Some hybrid varieties have challenges with settling and filtration. We recommend additional enzymes post-fermentation to help aid in these processes.

- **EXTRACLEAR™**: helps settle and increase filterability on challenging wines. Add during the last 1/3 of fermentation to take advantage of the warmth of fermentation, or any time post-fermentation. For best results, add at least one month before bottling. Dosage: 6 - 10 mL/hL.
- **LAFAZYM™ AROM**: for more subtle hybrid wines that need an aromatic push, ß-glucosidase to cleave aromatic compounds (esters, terpenes). Treatment time 3 - 6 weeks on average. Dosage: 2 - 4 g/hL (20 - 40 ppm). Deactivate enzyme with 5 g/hL (50 ppm) bentonite when aromatics are achieved.

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