

Winemaking Protocol for Chardonnay and Full-Bodied Whites

Juice Clarification Enzyme Treatment

Pectolytic enzymes for faster clarification, more compact lees volume, and efficient post fermentation settling and filtration.

LAFAZYM® CL
Granulate option.
Dosage: 5 - 20 ppm



Added to juice after pressing

LAFASE® XL CLARIFICATION
Liquid option.
Dosage: 1 - 3 mL/hL

Juice Fining

Eliminates phenolics, preserves aromatics, prevents browning and removes bitterness.

POLYLACT®
Casein and PVPP
Dosage: 200 - 400 ppm



Add to juice settling tank or
add during fermentation

POLYMUST® PRESS
PVPP, calcium bentonite and vegetable
protein (patatin).
Dosage: 400 - 1000 ppm

Yeast Choice - 200 ppm

ZYMAFLORE® X16
Modern
High aromatic producer; pear,
pineapple, & peach.
Alc. Tol.: 16.5%, Temp: 54 - 64°F

ZYMAFLORE® CX9
Classic
Meyer lemon, fresh almond & hazelnut
aromas with creamy mouthfeel.
Alc. Tol.: 16%, Temp: 57 - 72°F

ZYMAFLORE® VL2
Terroir
Peach, pear, & toasted bread aromas.
High polysaccharide production.
Alc. Tol.: 15.5%, Temp: 57 - 68°F

Yeast Rehydration

SUPERSTART® BLANC

Yeast rehydration product rich in sterols and minerals that help yeast develop more intense fermentation esters and thiols as well as help prevent stuck ferments.

Timing: dissolve in yeast rehydration water at 104°F before adding yeast.

Dosage: 200 ppm

Aroma Protection & Mouthfeel

OENOLEES

Eliminates bitterness, enhances mouthfeel and adds perception of sweetness. Adds rich *sur lie* aging character.

Timing: add at 1/3rd fermentation completion (~15 brix).

Dosage: 200 - 300 ppm

Fermentation Nutrition

THIAZOTE® PH
Diammonium phosphate (DAP) and
thiamine.
Dosage: 100 - 500 ppm

NUTRISTART®
Complex yeast nutrient, organic nitrogen,
DAP and thiamine.
Dosage: 200 - 600 ppm

NUTRISTART® ORG
100% organic nitrogen from yeast origin.
Dosage: 300 - 600 ppm