



## Yeast Strains for Cold-Hardy Hybrid Winegrape Cultivars

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Cultivar	Species	Style	Characteristics	Successful Strains	Comments	Unsuccessful strains	Comments	
Frontenac	UMN cultivar, interspecific hybrid; 50% <i>V. riparia</i>	Red table wine	Low tannin, high acid, highly colored. Dominant fruit aromas/flavors, especially black cherry, black berry, black currant. May be herbaceous if underripe. MLF recommended.	Pasteur Red	Nice fruit, light body, simple but sound.	L2226	wine lacks body, fruit: thin and weedy.	
				BM 45	Darker, riper fruit: light-moderate body; seems richer than Pasteur Red.	BRL 97	seems to enhance vegetative notes; lower fruit, thinner, aggressive. Unpleasant.	
				Fermirouge	Lighter body; cranberry notes, slightly medicinal. Ok but not preferred.			
				RC212	Bright fruit; more structure than Pasteur Red. Some tasters found it to be slightly bitter.			
				BGY	Seems to diminish cherry, which may be desired for stylistic goals. Decent body and balance.			
		Rosé		High color, even with no skin contact time. Bright acid, dominant fruit flavors, especially sour cherry, raspberry, strawberry. Often finished off-dry.	71B	Acceptable, but less fruity than other yeasts.		
				EC1118	Good fruit profile: brighter fruit; more sour cherry than black cherry.			
			Fermiblanc Arom	Bing cherry-strawberry; nice fruit.				
Marquette	UMN cultivar, interspecific hybrid; 60% <i>V. vinifera</i> ; Pinot noir is a grandparent	Red table wine	Moderate tannin, acid, and body. Complex nose/palate with cherry, black currant, black pepper, and cedar notes. MLF recommended. Oak aging recommended; heavy toast oak may be preferred by customers.	Pasteur Red	Candied cherries, cedar, toast, spice; nice body, very complex wine.	ICV D254	Nose of blueberries and pineneedles; lacks fruit, very austere; light body; lacks varietal character.	
				BM 45	Cedar, almost port-like fruit in nose and palate, hint of chocolate. Nice tannin, nice mouthfeel.			
				Fermirouge	Nice body, moderate tannins, fruit somewhat muted. Simple but sound.			
				RC212	Fruit slightly less complex but fresher, less cooked. Nice balance, more complex than Pasteur red or Fermirouge.			
La Crescent	UMN cultivar, interspecific hybrid; 25% <i>V. riparia</i> ; Muscat Hamburg is a grandparent	White table wine	High acid, usually finished with residual sugar to balance acid. Aromatic or Germanic in style; notes of apricot, tropical fruit, sometimes a hint of culinary herbs. Aromatic yeasts preferred. Sequential MLF discouraged; coinoculation under investigation.	Eprenay II	Honey, peach juice on nose; nice fruit on palate, somewhat muted compared to other yeasts but pleasant.	Wadenswil 15	Nose lacks fruit and is somewhat green; palate fruit muted; some apricot and cloves but lacks intensity.	
				X5	Very floral, some fusel alcohol, honey on palate; nice			
				Fermiblanc Arom	Nose slightly hot; nice floral, honey and peach notes. Good balance, clean finish. Seems to age well.			
				71B	Nose of honeyed toast, lacks fruit but is very pleasant. Honey and underripe apricot on palate, slight bitterness on finish for some tasters. Recommended with reservations; only one year of trials. Apricot and culinary herb on nose, honey and apricot on palate, nice mouthfeel, but somewhat muted.			
				ICV-GRE	Recommended with reservations; only one year of trials. Interesting violet/floral nose, but lacks fruit. Honey, peach on palate. Less complex than other yeasts.			
		Dessert wine		L2226	Moderate aromatic intensity, moderate body, sound yeast.			
				QA23	Rich fruit, nice body, acid a bit unbalanced (but wine was tasted young.) Very nice.			
Frontenac Gris	UMN cultivar, sport of Frontenac; see above	White table wine	High acid, potential for salmon color in wine due to bronze skin color. Usually finished with residual sugar to balance acid. Aromatic or Germanic in style; notes of peach, pineapple, citrus peel. Aromatic yeasts preferred. 12-24hr cold soak may increase aroma/flower, body, and color. Sequential MLF usually discouraged; more information on concurrent MLF needed.	Eprenay II	Nose somewhat closed, has tropical fruit, apricot; preferred by industry panel to EC 1118.			
				EC 1118	Strong initial peach nose but diminishes; good body			
				Wadenswil 27	Recommended with reservations; only one year of trials. Rich fruit, peach, apricot; works well when coupled with one day cold soak. Work pursuing.			
				Fermiblanc Arom	Light floral nose, apple, pear, some banana on palate; reasonable balance for high-acid wine.			
		71B		Interesting nose of spiced peach, honeysuckle. Very nice caramel sugar finish in one example. Very nice balance.				
Dessert wine	L2226	Moderate aromatic intensity, moderate body, sound yeast.						
	QA23	As with La Crescent, nice fruit & body.						
Maréchal Foch	Interspecific hybrid developed by Kuhlmann; generally thought to be <i>V. vinifera</i> x ( <i>V. riparia</i> x <i>V. rupestris</i> ), perhaps a cross of 101-14 Mgt x Goldriesling	Red table wine	Moderate tannin, acid, and sugar. May have hybrid-like herbaceousness depending on crop load and climactic conditions.	ICV-GRE	Cranberry, cherry, anise notes. Some herbaceousness, typical of type and adds complexity (not unpleasant.)	RC212	Faint nose; cinnamon, unpleasant pumpkin note. Uninspiring.	
				BM45	Blueberry nose, spice and light fruit, some herbaceousness. Simple but sound.	Fermirouge	Black currant fruit, herbaceousness in forefront. Unpleasant.	
				BRL 97	Stewed fruit, black pepper, meaty nose. Some cedar and herbaceousness. Interesting but unusual.	L2226	Briny nose, nice finish, but brine and herbaceousness on initial and mid-palate.	
				Pasteur Red	Strawberry, mint, cedar notes on nose. Fruit lighter, reasonable herbaceousness.			

St. Croix	Swenson hybrid: (Minnesota #78 x Seibel 1000) x (Minnesota #78 x Seneca)	Red table wine	Swenson varietal; low tannin, moderate acidity, ripens to 18-20 Brix. Sometimes harvested early and capitalized to avoid herbaceous off-flavors; some winemakers favor partial carbic maceration to enhance fruit.	Pasteur Red	Cherries with a pleasant hint of toasted grain on nose; palate evokes cherry cordial, leather. Very pleasant. Recommended with reservations; only one year of trials. Leather and allspice on the palate; creamy mouthfeel, but aroma and flavor somewhat muted. Warrents further investigation. Favored in Quebec for tannin extraction; recommended to combine with lots fermented with ICV-Grenache, below. Enhances fruit; recommended to combine with lots fermented with ICV-D254, above.	ICV-GRE	Fruit depressed; overwhelming spice, meaty, unpleasant.
				ICV-GRE			
				ICV D254			
				ICV-GRE			
Edelweiss	Swenson/University of Minnesota hybrid. Labrusca ancestry.	White table wine	Lower acid & sugar, characteristic foxy note. Sometimes harvested early and capitalized to decrease foxiness. Usually finished off-dry.	Epernay II Fermiblanc Arom			
Prairie Star	Swenson hybrid	White table wine	Lower acid & sugar. Neutral wine lacking hybrid character.	D47	Enhanced complexity, especially suitable for barrel-aged wines	EC 1118	Very neutral, lacks fruit.
				BA 11	Adds some fruit to otherwise somewhat neutral wine.		
				Premier Cuvee			