



# AIH Wine Yeast Selection Chart

Company	Yeast Name	Dry/Liquid	Strain #	AIH Item Number	Suggested Wine Styles	Temp Range (°F)	Alcohol Tolerance (% ABV)/Flocculation
Lalvin	BM 4X4	Dry		<u>24-3413</u>	Dry Wine Yeast	59-86°	16% ABV Max
Lalvin	KIV-1116	Dry	1016	<u>24-3400</u>	Cider, Stuck Fermentations	6-82°	18% Low
Lalvin	EC-1118	Dry	1018	<u>24-3410</u>	Champagne, Dry Meads, Late Harvest, Secondary-Stuck Ferment	45-95°	18% Low
Lalvin	71-B	Dry	1022	<u>24-3405</u>	Blush, Juice from Concentrates, Nouveau, Whites, Young Reds	59-86°	14% Medium
Lalvin	ICV D-47	Dry	1080	<u>24-3407</u>	Blush, Dry Whites, Sweet Mead	50-86°	14% Medium
Lalvin	BOURGOVIN RC 212	Dry	1105	<u>24-3403</u>	Aged Reds, Young Reds, Malbec	59-86°	14% Low
Red Star	Flor Sherry	Dry	<i>Davis#519</i>		Sherry (primary and secondary fermentation)	59-86°	10-20% Low
Red Star	Montrachet	Dry	<i>Davis#522</i>	<u>24-3415</u>	Chardonnay, Merlot, Syrah, Zinfandel	59-86°	13% Low
Red Star	Pasteur Champagne	Dry	<i>Davis#595</i>	<u>24-3420</u>	Cabernet, Cider, Dry Whites, Fruits, Meads, Port	59-86°	13-15% Medium-Low
Red Star	Cotes des Blanc	Dry	<i>Davis#750</i>	<u>24-3425</u>	Blush, Chardonnay, Cider, Riesling, Sparkling Cuvee	64-86°	12-14% Low
Red Star	Premier Cuvee'	Dry	<i>Davis#796</i>	<u>24-3435</u>	Anything but residual-sugar wines	45-95°	18% Low
Red Star	Pasteur Red	Dry	<i>Davis#904</i>	<u>24-3437</u>	Berry and Cherry Wine, Cabernet, Gamay, Merlot, Pinot, Syrah, Zinfandel	64-86°	16% Low
Vintner's Harve	Saccharomyces Cerevisiae	Dry	<i>AW4</i>	<u>29-2764</u>	Whites	68-77°	14.50%
Vintner's Harve	Saccharomyces Cerevisiae	Dry	<i>BV7</i>	<u>29-2766</u>	Complex whites, Dry Whites, Whites	59-86°	13% Low
Vintner's Harve	Saccharomyces Bayanus	Dry	<i>CL23</i>	<u>29-2767</u>	Blush, Dry, Dry Whites, Sparkling Cuv, Whites	46-75°	18% High
Vintner's Harve	Saccharomyces Cerevisiae	Dry	<i>CR51</i>	<u>29-2762</u>	Fr. Cabernet, Merlot, Syrah	72-86°	13.50%
Vintner's Harve	Saccharomyces Cerevisiae	Dry	<i>CY17</i>	<u>29-2768</u>	Blush, Fruit Wine, Fruity Whites, Whites	72-78°	15% Medium
Vintner's Harve	Saccharomyces Cerevisiae	Dry	<i>MA33</i>	<u>29-2763</u>	Blush, Fruit Wine, Fruity Whites	64-80°	14%
Vintner's Harve	Saccharomyces Cerevisiae	Dry	<i>R56</i>	<u>29-2757</u>	Cabernet, Shiraz, Zinfandel	72-86°	13.50%
Vintner's Harve	Saccharomyces Bayanus	Dry	<i>SN9</i>	<u>29-2783</u>	Aged Reds, Blush, Cider, Fruit Wine, Sparkling Cuv, Whites, Young Reds	68-75°	18%
Vintner's Harve	Saccharomyces Cerevisiae	Dry	<i>VR21</i>	<u>29-2765</u>	Fruit Wine, Red Varietals, Young Reds	68-75°	15%
White Labs	Flor Sherry	Liquid	<i>WLP-700</i>	<u>82-700</u>	Sherry (primary and secondary fermentation)	59-86°	10-20% Low
White Labs	Champagne	Liquid	<i>WLP-715</i>	<u>82-715</u>	Barleywine, Champagne, Cider, Dry Meads, Dry Whites	70-75°	17% Low
White Labs	Avise Wine Yeast	Liquid	<i>WLP-718</i>	<u>82-718</u>	Chardonnay, Complex whites	60-90°	15% Low
White Labs	Sweet Mead and Wine	Liquid	<i>WLP-720</i>	<u>82-720</u>	Blush, Cider, Fruit Wine, Gew, Sweet Mead	70-75°	15% Low
White Labs	Steinberg-Geisenheim Wine Y	Liquid	<i>WLP-727</i>	<u>82-727</u>	Gew, Riesling	50-90°	14% Low
White Labs	Chardonnay White Wine	Liquid	<i>WLP-730</i>	<u>82-730</u>	Blush, Chablis, Chenin Blanc, Sauvignon Blanc, Whites	50-90°	14% Low
White Labs	French White Wine Yeast	Liquid	<i>WLP-735</i>	<u>82-735</u>	Muscadelle, S, Sauvignon Blanc	50-90°	16% Low
White Labs	Merlot Red Wine Yeast	Liquid	<i>WLP-740</i>	<u>82-740</u>	Cabernet, Chardonnay, Pinot Noir, S, Sauvignon Blanc, Shiraz	60-90°	18% Low
White Labs	Assmanshausen Wine Yeast	Liquid	<i>WLP-749</i>	<u>82-749</u>	Pinot Noir, Zinfandel	50-90°	16% Low
White Labs	French Red Wine Yeast	Liquid	<i>WLP-750</i>	<u>82-750</u>	Cabernet Franc, Cabernet Sauvignon, Merlot	60-90°	17% Low
White Labs	Cabernet Red Wine Yeast	Liquid	<i>WLP-760</i>	<u>82-760</u>	Cabernet, Chardonnay, Merlot, Sauvignon Blanc	60-90°	16% Low
White Labs	Suremain Burgundy Wine Yea	Liquid	<i>WLP-770</i>	<u>82-770</u>	Chardonnay, Pinot Blanc, Pinot Noir	60-90°	16% Low
White Labs	English Cider	Liquid	<i>WLP-775</i>	<u>82-775</u>	Cider	68-75°	14% Medium

Wyeast	Sweet Mead	Liquid	<i>4184 Activator</i>	<u>67-4184</u>	Cherry, Cider, Cyser, Fruit Wine, Ginger Ale, Peach, Raspberry	60-75°	11% Medium
Wyeast	Dry Mead	Liquid	<i>4632 Activator</i>	<u>67-4632</u>	Cyser, Dry Cider, Fruit Mead, Herbal Mead, Meads	55-75°	18% Low
Wyeast	Cider	Liquid	<i>4766 Activator</i>	<u>67-4766</u>	Cider	60-75°	12% Low