



# Yeast Products – Quick Reference Guide

## Yeast Application

## Specifications

## Availability

### White Wines

#### P1Y0

Artisan style for sparkling wines, fruit forward white grapes and high must weight red table wines. A rapid clean fermenter characterized by its ability to ferment under diverse conditions, this yeast demonstrates strong fermentation kinetics while preserving fresh, fruit character. It is also an active competitor against other yeasts. Consider using to restart stuck fermentations.

- For Whites, sparkling & high must weight red table wines.
- Temp. Range: 10-35°C (50-95°F)
- Fast fermenter
- Ferments under stressful conditions
- Suitable for re-starting stuck fermentations
- Alcohol tolerance: 18%
- Low foam production
- Low nitrogen & O<sub>2</sub> requirements
- Low VA production
- Eliminates H<sub>2</sub>S in fermentation
- Active competitive factor
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)
- *Saccharomyces cerevisiae bayanus*

500 grams & 10 kg

#### P2Y3

Good for white wine fermentations. Also for fruit and aromatic expression of fresh fruit wines. Soft mouth feel characteristics. P2Y3 also excels at focusing the fruit either alone or as part of a blend. Excellent for Chardonnay.

- For Chardonnay, Sauvignon Blanc, Chenin Blanc, Colombard & Semillon
- Temp. Range: 15-32°C (59-90 °F)
- Fast fermenter
- Alcohol tolerance: 16%
- Low nitrogen requirements
- Low foam formation
- Eliminates H<sub>2</sub>S in fermentation
- Active competitive factor
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)
- *Saccharomyces cerevisiae bayanus*

500 grams & 10 kg

phytterra yeast usa inc.

870-G Napa Valley Corporate Way, Napa, CA 94558 USA · 707-258-8333 · [www.phytterra.com](http://www.phytterra.com)

## P7Y9

---

P7Y9 is popular for barrel-fermented Chardonnay, as a base for blends and for classic white Burgundy. Known for its slow, steady fermentation, especially at cold temperatures, P7Y9 produces a balanced flavour profile and rich, full mouth-feel. Pineapple and floral notes are joined by development of fresh butter, toasted bread, honey, hazelnut and almond when aged on the lees. Wines produced with P7Y9 are wonderful as-is for that classic white Burgundy, or can serve as a great foundation for blends.

- For barrel-fermented Chardonnay & classic white Burgundy, Sauvignon Blanc, Viognier and Pinot Grigio
- Excellent for Sur Lie aging
- Temp. Range: 15-25°C (59-77 °F)
- Works well at cold (13°C) temperatures
- Slow, steady fermentation
- Alcohol tolerance: 15%
- Somewhat nutrient sensitive
- Low VA production
- Eliminates H<sub>2</sub>S in fermentation
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)
- *Saccharomyces cerevisiae*

phyterra yeast usa inc.

870-G Napa Valley Corporate Way, Napa, CA 94558 USA · 707-258-8333 · [www.phyterra.com](http://www.phyterra.com)

## Red Wines

### PBYR

---

Claret style well-balanced with mouth feel, aroma and vertical structure. Highly recommended for production of quality red wines especially Cabernet, Merlot or Zinfandel. Provides a balance of grape varietal expression and solid mid-palate finish. Enhanced flavor and aroma. Works well as a base that blends well with progressively styled lots. Minimum color loss.

- For Cabernets, Merlot, Zinfandel, & Syrah
- Temp. Range: 18-30 °C (64-86 °F)
- Medium speed fermenter
- Alcohol tolerance: 16%
- Medium nitrogen requirements
- Eliminates H<sub>2</sub>S in fermentation
- Sensitive competitive factor
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)
- *Saccharomyces cerevisiae*

500 grams & 10 kg

### P8Y0

---

For heavily pigmented and big reds. Good mid-palate fullness and color & flavor stability. Ferments high sugar musts low in nitrogen and high polyphenols. It is a rapid starter with moderate fermentation rates. This strain is able to bring out differentiated varietal aromas by bringing out the rich concentrated flavors found in varietals such as Syrah and Zinfandel, but also enhances less aromatic varietals such as Petit Syrah. Good for mature ripe grapes.

- For Zinfandel, Syrah & Petite Syrah
- Temp. Range: 15-28°C (59-82 °F)
- Medium speed fermenter
- Alcohol tolerance: 16%
- Medium nitrogen requirements
- Eliminates H<sub>2</sub>S in fermentation
- Active competitive factor
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)
- *Saccharomyces cerevisiae*

500 grams & 10 kg

phyterra yeast usa inc.

870-G Napa Valley Corporate Way, Napa, CA 94558 USA · 707-258-8333 · [www.phyterra.com](http://www.phyterra.com)

## P1Y2

P1Y2 is an excellent choice for full-bodied, complex and delicate varieties such as Pinot Noir. Color and structure are maintained throughout fermentation and aging. This yeast produces smooth Pinot noirs with ripe berry, bright fruit, pepper and spicy characteristics. It is also highly recommended for lighter red varieties where color and tannin stability are desired. P1Y2 works well with both young and aged red wines.

- For Pinot Noir, Grenache, Gamay & full-bodied reds
- Temp. Range: 20-30°C (68-86 °F)
- Moderate fermentation rate
- Alcohol tolerance: 16%
- High nutrient requirement
- Low foam production
- Eliminates H<sub>2</sub>S in fermentation
- Gluten free, no wheat binders
- Kosher (OU & KSA)
- Organic (USDA & EU)
- *Saccharomyces cerevisiae cerevisiae*

500 grams & 10 kg

### Quick Reference Chart

Yeast strain	Temperature Range (°C)	Fermentation speed	Alcohol Tolerance	Relative Nitrogen Needs
P1Y0	10° 20° 30°	L M H	11 13 15 18	L M H
P2Y3	10° 20° 30°	L M H	11 13 15 18	L M H
PBYR	10° 20° 30°	L M H	11 13 15 18	L M H
P8Y0	10° 20° 30°	L M H	11 13 15 18	L M H
P7Y9	10° 20° 30°	L M H	11 13 15 18	L M H
P1Y2	10° 20° 30°	L M H	11 13 15 18	L M H

phyterra yeast usa inc.

870-G Napa Valley Corporate Way, Napa, CA 94558 USA · 707-258-8333 · [www.phyterra.com](http://www.phyterra.com)