Yeast Strains to Diminish Green Character in Cabernet Franc (2014)
King Family Vineyards
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**Purpose:** Using experimental yeast protocols to diminish the herbaceous or green character often found in Cab Franc.

**Methods:** Identically sourced Cab Franc harvested, sorted, destemmed, sorted, and separated into 2 t-bins with 50g/ton SO2 added to each. Each t-bin inoculated with one of two yeasts;

1.) ES488 (Enartis) (15g/HL) and Enartis Pro Blanco (30g/HL)
2.) GRE (Lallemand) (15g/HL).

Each t-bin treated equally, pressed with the same program, and racked to 2 identical Ana Selection J/T ML 2012 barrels. When MLF was completed 15g/barrel SO2 added.

**Results:**

Sensory analysis did not show significant differences between wines.

**Figure 1.**

<table>
<thead>
<tr>
<th>wine</th>
<th>alc %vol</th>
<th>pH</th>
<th>TA (g tartaric acid/L)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CF ES488</td>
<td>13.7</td>
<td>3.64</td>
<td>11.55</td>
</tr>
<tr>
<td>CF GRE</td>
<td>13.6</td>
<td>3.71</td>
<td>9.87</td>
</tr>
</tbody>
</table>