



White Labs has been a pioneer in the fermentation industry for nearly 25 years, and a trusted source for securing, fermenting and educating wine lovers everywhere. White Labs loves the following products and services to our wine customers: liquid yeast; test kits; malolactic cultures; consulting services; enzymes and nutrients; analytical laboratory tests and services; and private strain banking.

YEAST SUGGESTIONS:

Yeast strains are available to our wine customers during the wine making months of July through October. Complete strain descriptions are available at www.whitelabs.com.

- **WLP700** Flor Sherry Yeast
- **WLP707** California Pinot Noir Yeast
- **WLP715** Champagne Yeast
- **WLP720** Sweet Mead/Wine Yeast
- **WLP730** Chardonnay White Wine Yeast
- **WLP740** Merlot Red Wine Yeast
- **WLP750** French Red Wine Yeast
- **WLP705** Sake #7 Yeast
- **WLP709** Sake #9 Yeast
- **WLP718** Avize Wine Yeast
- **WLP727** Steinberg-Geisenheim Wine Yeast
- **WLP735** French White Wine Yeast
- **WLP749** Assmanshausen Wine Yeast

MALOLACTIC CULTURE

- **WLP675** Malolactic Culture Reduces harsh acidity and helps to soften and/or round out some of the flavors in wine. These liquid cultures are available in 40ml and 1L sizes for inoculating 6-60 gallons. Larger sizes are also available.

PRIVATE STRAIN BANKING

Private strains are cultures that are banked by individual customers for their own future use. White Labs will test, isolate, store and propagate your organism. Every private strain is analyzed for microbial organisms. The fermentation of the original culture is monitored to ensure optimal performance and then cryogenically frozen.

NUTRIENT SUGGESTIONS:

Fermaid K: A blended complex yeast nutrient that supplies ammonia salts (DAP), alpha amino nitrogen (derived from yeast extract), sterols, unsaturated fatty acids, key nutrients (magnesium sulfate, thiamin, folic acid, niacin, biotin, calcium pantothenate) and inactive yeast.

Dosage: 25g/1bbl

Fermaid O: A blend of inactivated yeast fractions rich in organic nitrogen but does not contain added ammonia salts (DAP) or micronutrients.

Dosage: 25g/bbl

PITCH RATE:

Slurry suggestions for juice under 24Brix (1.100 s.g.) and a fermentation temperature between 15-20C (59-68F).

PurePitch® Size	Gallons of Juice
Homebrew PurePitch®	5-7 Gallons
500mls PurePitch®	50 Gallons
1.5L PurePitch®	150 Gallons
2L PurePitch®	200 Gallons

SUGGESTED ANALYTICAL LABORATORY TESTING SERVICE:

- **LS4070** - Comprehensive Testing:
Titratable Acidity, pH, SO₂, Alcohol by Volume, Malic Acid, Brix.
- **LS4071** - Juice Analysis

For a complete list of services, visit whitelabs.com/lab-services