DEVELOP A YEAST NUTRITION PLAN

1. DETERMINE HOW MUCH NITROGEN TO ADD

A. Measure POTENTIAL ALCOHOL _____ % v/v **and YAN** _____ mg/L **of the juice**

B. Choose the desired wine yeast to achieve your wine sensory profile

C. Determine the chosen wine yeast NITROGEN NEED - low, medium or high
This information is written on the technical data sheet.

D. Determine YAN REQUIRED for fermentation _____ mg/L **by consulting table 1**
For example: If the juice has a potential alcohol of 14% vol. and you select a medium Nitrogen need wine yeast), the fermentation will need 190 mg/L YAN

	YAN required for fermentation mg/L		
% alcohol	Low YAN need	Medium YAN need	High YAN need
11.5 %	100	120	150
12 %	110	135	165
13%	135	160	190
14%	160	190	220
15%	190	220	250
16 %	220	250	280
17 %	250	280	310

Table1:
Measurable Yeast Assimilable Nitrogen (YAN) needs at different potential alcohol content

1. If the YAN REQUIRED is higher than the JUICE YAN, then ADDITIONAL YAN is required

To calculate: _____ mg/L **YAN REQUIRED** – _____ mg/L **JUICE YAN** = _____ mg/L **ADDITIONAL YAN**

For example: If the YAN required for fermentation is 190 mg/L and the juice has 150 mg/L YAN, an additional 40 mg/L YAN is required

2. MAKE NUTRITION PLAN

Using the **ADDITIONAL YAN** is required determined in step 1(E), consult the table below to **fill in the Nutrition Plan** card at the bottom of the page and determine what nutrient and dosage will be added at each stage of fermentation.

All fermentation nutrients help to ensure healthy fermentation, but some also enhance wine aroma. STIMULA SAUVIGNON BLANC™, STIMULA PINOT NOIR™, STIMULA SYRAH™ help wine yeast to convert varietal aroma precursors into odor-active compounds. STIMULA CHARDONNAY™, STIMULA CHENIN BLANC™ and STIMULA CABERNET™ stimulate yeast to produce certain fruity esters.

Fermentation Goal	Stage of winemaking	ADDITIONAL YAN REQUIRED		
		0-50 mg/L	51-100 mg/L	101-150 mg/L
All fermentation goals	At rehydration	GO-FERM STEROL FLASH™ – 30 g/hL		
Fermentation security	start of alcoholic fermentation (AF)	N/A	FERMAID O™ - 20g/hL	FERMAID O™ - 40g/hL
	at 1/3 AF	FERMAID O™ - 30g/hL	FERMAID O™ - 40g/hL	FERMAID E™ - 40g/hL or FERMAID E BLANC™ - 40g/hL *
Increase varietal aromas	start of alcoholic fermentation (AF)	STIMULA SAUVIGNON BLANC™, STIMULA PINOT NOIR™, or STIMULA SYRAH™ - 40 g/hL		
	at 1/3 AF	FERMAID O™ - 10g/hL	FERMAID O™ - 20g/hL	FERMAID O™ - 40g/hL
Increase fruity esters aromas	start of alcoholic fermentation (AF)	N/A	FERMAID O™ - 20g/hL	FERMAID O™ - 40g/hL
	at 1/3 AF	STIMULA CHARDONNAY™, STIMULA CHENIN BLANC™, or STIMULA CABERNET™ - 40 g/hL		

**Choose FERMAID E™ for red wine and FERMAID E BLANC™ for white & rosé wines - Adapt the dosage in case of strong YAN deficiences*

The content of YAN or YAN equivalent are indicated in our nutrients technical data sheets.

NUTRITION PLAN

	Dosage		Nutrient
At Rehydration	30	g/hL	GO-FERM STEROL FLASH™
Start of AF		g/hL	
At 1/3 AF		g/hL	