**Which red wines are not put through MLF and which white wines are?**

Malolactic fermentation (MLF) is a secondary fermentation process in winemaking where tart-tasting malic acid, naturally present in grape must, is converted into softer-tasting lactic acid. This process is commonly associated with many red wines, especially those that aim for a smoother, less acidic profile. However, not all red wines undergo malolactic fermentation. Some winemakers choose to skip this process intentionally to preserve the wine's natural acidity and other characteristics.

Red wines that are typically not put through malolactic fermentation include:

1. Beaujolais Nouveau: These wines are meant to be fresh and fruity, and undergoing malolactic fermentation would alter their intended flavor profile.
2. Some Pinot Noirs: While many Pinot Noirs do undergo malolactic fermentation, some winemakers opt to preserve the grape's natural acidity to maintain a crisper, more vibrant character.
3. Some lighter-bodied reds: Wines like certain styles of Gamay, Barbera, and Zweigelt may not always undergo malolactic fermentation, depending on the winemaker's preferences and desired style.
4. Young, unoaked red wines: Some young, unoaked red wines, particularly those meant to be consumed early and retain their freshness, may skip malolactic fermentation to preserve their lively acidity.
5. Certain styles of Cabernet Franc: While some Cabernet Franc wines undergo malolactic fermentation to soften their tannins and acidity, others may skip this process to maintain a more pronounced acidity and fruit character.

It's essential to note that winemaking practices can vary greatly depending on the producer's preferences and the desired style of the wine. Therefore, while these categories often avoid malolactic fermentation, there can still be exceptions. If you're specifically looking for red wines that haven't undergone malolactic fermentation, it's best to check with the producer or look for wines labeled as such.

Malolactic fermentation (MLF) is less common in white wines compared to red wines, but it is still used by winemakers to impart specific characteristics to the wine. MLF can contribute to a creamier texture, reduce acidity, and introduce certain flavor compounds. While not all white wines undergo malolactic fermentation, several varieties and styles commonly do. Here are some white wines that are often put through malolactic fermentation:

1. Chardonnay: Chardonnay is perhaps the most well-known white wine that frequently undergoes malolactic fermentation. This process can impart a creamy texture and buttery flavor profile to the wine, particularly in styles like California Chardonnay and certain Burgundian wines.
2. Viognier: Malolactic fermentation is sometimes used with Viognier to soften its acidity and enhance its aromatic complexity, particularly in richer, fuller-bodied expressions.
3. White Burgundy (Chardonnay from Burgundy, France): Many white Burgundy wines undergo malolactic fermentation, contributing to their complex flavor profile and smooth texture.
4. White Rhône Varietals (Marsanne, Roussanne): Some wines made from grapes like Marsanne and Roussanne may undergo malolactic fermentation, especially in warmer climates, to enhance their texture and round out their acidity.
5. Certain Sauvignon Blancs: While most Sauvignon Blanc is typically fermented in stainless steel to preserve its crisp acidity and fresh fruit flavors, some producers may choose to put certain Sauvignon Blancs through malolactic fermentation to add complexity and texture. This is more common in regions like California and Bordeaux.
6. White blends: In blends where Chardonnay or other grapes that commonly undergo MLF are included, the wine may undergo malolactic fermentation to achieve a desired style and balance.

It's important to note that the decision to undergo malolactic fermentation is a winemaker's choice and can vary depending on the desired style of the wine. Additionally, some winemakers may partially ferment their wines through MLF, allowing them to retain some acidity while gaining some of the texture and flavor benefits associated with the process.

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