**Yeast Selection**

Wine yeast selection is a complex topic. Yeast is chosen for many reasons such as grape or fruit type, fermentation characteristics, or the flavor profile in the finished wine. There is no 'right' or 'perfect' choice for red, white, or fruit wines. Just options.

A wine maker could spend a significant amount of time trying to determine the “right” or “preferred” yeast for a given wine. The most important thing is to select a yeast based on your grape or fruit type, fermenting conditions, alcohol tolerance, etc. but there are so many choices and yeast suppliers it can be confusing. One way to simplify things is to learn what yeast types are used by experienced winemakers in the club. We compiled a list of yeasts used for fermenting grapes (reds) or pressed juice (whites/fruit/apple).  These are all dry yeasts.

Bordeaux and other Reds Lallemand BDX, Red Star MYP, PDM, PRED, CHP

Whites Lalvin D-47, BA 11, QA 23 and K1116, Red Star MYP, PDM, CHP

Cold Hearty White Lalvin 71B and QA 23

Fruit Lalvin KV1116 or KV1118

Apple Lalvin K1116 and BA11

Consider these starting points as you make your selection. There are many options and suppliers with notes on how each yeast performs which are good resources as well.