

## Pinnacle™ Active Dry Wine Yeast

Pinnacle™ manufacturer AB Biotek® specializes in developing robust and stress-tolerant wine yeast strains that are tailored to modern winemaking trends, such as bolder flavors and higher alcohol. Their extensive research and development process has led to the creation of optimized yeast growth and drying protocols, ensuring the final yeast product is nutritionally sound, resilient, and high-performing.



PINNACLE™ SUGGESTED YEAST STRAINS											
Grape Variety	Bubbly	Cryo	Tropica	White Select	Complex	Fruit Red	Red	Red Select	Fructo	Fructo Select	Robust
Chardonnay	✓	✓		✓					✓	✓	
Cabernet Sauvignon							✓	✓	✓	✓	
Zinfandel									✓	✓	✓
Merlot						✓	✓	✓	✓	✓	
Pinot Noir	✓				✓	✓			✓	✓	
French Colombard			✓	✓					✓	✓	✓
Syrah						✓	✓	✓	✓	✓	
Sauvignon Blanc		✓	✓	✓					✓	✓	
Pinot Gris		✓	✓	✓					✓	✓	
Rubired						✓			✓	✓	✓
Itasca	✓		✓	✓							✓
La Crescent		✓	✓	✓							
Frontenac Gris		✓									
Seyval Blanc	✓	✓	✓	✓							
St. Pepin		✓	✓	✓							
Frontenac Gris						✓	✓		✓	✓	✓
Marquette						✓	✓		✓	✓	✓
Marechal Foch					✓	✓	✓	✓			
St. Croix						✓	✓				
Landot Noir					✓	✓	✓	✓			

## ATTRIBUTES OF PINNACLE™ ACTIVE DRY WINE YEAST

Strain	Wine Style	Alcohol Tolerance (v/v)	Lag Phase	Fermentation Speed	Nitrogen Requirements	Optimal Temperature	MLF Compatability	Glycerol Production	VA Production
<b>Robust</b>	All	18.0%	Very Short	Fast	Moderate	50 - 95 °F 10 - 35 °C	Sequential	High	Average
<b>Tropica</b>	White	14.5%	Short	Fast	Moderate*	55 - 61°F 13 - 16 °C	Recommended	Moderate	Average*
<b>Cryo</b>	White/Rose	14.0%	Short	Fast	Low	54 - 75 °F 12 - 24 °C	Recommended	Moderate	Very Low
<b>White Select</b>	White/Rose	15.0%	Medium	Moderate	Low to Moderate	59 - 68 °F 15 - 20 °C	Recommended	High	Low
<b>Fruit Red</b>	Red/Rose	15.0%	Short	Moderate	Low to Moderate	65 - 84°F 18 - 29 °C	Recommended	Low	Low
<b>Complex</b>	Red	15.0%	Long	Slow	Moderate	68 - 85 °F 20 - 29 °C	Highly Recommended	Moderate	Low
<b>Red Select</b>	Red	15.0%	Short	Moderate	Moderate to High	68 - 79 °F 20 - 26 °C	Sequential	Moderate	Average
<b>Red</b>	Red	16.0%	Very Short	Moderate	Moderate to High	65 - 85 °F 18 - 29 °C	Recommended	High	Average
<b>Fructo Select</b>	Red	19.0%	Very Short	Fast	Moderate	57 - 95 °F 14 - 35 °C	Recommended	Moderate	Low
<b>Fructo</b>	Red/Restart	18.0%	Very Short	Fast	Low	55 - 95 °F 13 - 35 °C	Highly Recommended	High	Average*
<b>Bubbly</b>	Sparkling/Restart	16.0%	Very Short	Moderate	Low	50 - 90 °F 10 - 32 °C	Recommended	Moderate	Low

## USING PINNACLE™ ACTIVE DRY WINE YEAST

The proper preparation of Active Dry Wine Yeast (ADWY) is crucial for a successful fermentation. A simple process, done properly, can save a lot of time and anxiety down the track. Having an active starter culture minimises the lag phase (an important factor in achieving a healthy ferment) and decreases the chance of sluggish or stuck fermentations.

### Inoculation Rates

Rehydrating 25 g of ADWY in 1000 gal) 100 L (2 lb / 1000 gal) of juice / must will achieve a minimum  $5 \times 10^6$  viable cells/mL.

- To achieve an effective fermentation it's important to have a population of  $1.2 - 1.5 \times 10^8$  viable cells/mL present at the end of yeast growth (a third to half way through fermentation).
- Therefore, a minimum starting population of  $5 \times 10^6$  viable cells/mL is required .
- For reds, dosage can be lower due to the presence of nutrients (via skins), but for highly clarified whites and historically difficult juices, 30-40 g / 100 L (2.5-4.2 lb / 1000 gal) is recommended.

### Rehydrating

EACH STEP IS VITALLY IMPORTANT FOR OPTIMUM YEAST REHYDRATION

1. Rehydrate ADWY by slowly sprinkling it into 5-10 times its weight into clean water, preheated to between 35-40°C / 95-104°F
2. Allow the yeast to stand for 15 MINUTES
3. Adjust the temperature of the yeast solution to within 5°C / 9°F of the juice/must (sulphite-free) to be inoculated by adding sufficient volumes to give successive 5°C / 9°F reductions in temperature.
4. Use the yeast within 30 MINUTES of rehydration.
5. It is recommended the juice/must be inoculated at 18°C / 64°F or higher to avoid extended lag time.