

Petite Pearl and Crmson Pearl Yeast Trials



Petite Pearl and Crimson Pearl yeast trials (2017 vintage)

- Processing
 - Crushed and de-stemmed, 36 hour cold soak
 - One of the 12 yeasts was introduced
 - Co-inoculated with MLB 41 malo culture on Day 3
 - Fermentation temperature peaked at 85°F
 - Cap pushed down 2X per day
 - Pressed off at 14 days

Petite Pearl Yeast Trials:

Sensory descriptive evaluation results at 6 months

12 Yeasts evaluated: 71B, BM 4 x 4, Alchemy 4 , Clos, D-21, D-254, GRE, RBS 133, RC-212, VRB, Jacuzzi Native, Bear Creek, ND Native

Sensory lexicon identified by expert panel:

Dominant aromas:

Berries: blueberry, blackberry

Fruits: cherry, plum

Other: "forest floor"

Secondary aromas: anise, almond, mint, cassis

PP-yeasts that produced notable results (Blind evaluation at 18 months in bottle)

71B Fruit dominant, cherry and blueberry, with hint of anise
Medium palate, some astringency in the finish

D-21 Rich dried fruit in the nose
Medium to full on the palate and in the finish; a bit astringent

D254 Cherry, blueberry and forest floor in the nose
Good mouthfeel with no astringency; best mid-palate of the 12

VRB Herbs, anise, earth, not much fruit;
Good tannin, especially on front palate, “toothcoating”, good tannin in the finish; still kind of rough; one for bottle aging

Jacuzzi Wild Very complex nose, cherry with notes of blueberry, mint and forest floor; Soft supple tannin in mouth and finish, no astringency

PP-yeasts that produced notable results (Blind evaluation at 30 months in bottle)

- D-254** Nice blueberry aroma, clean nose; soft and balanced, soft tannin in mouth and finish
Rating 9 out of 10
- D-21** Lovely fruit aroma with blueberry dominant; good tannins on the teeth and middle mouth that linger into finish
Rating 9.5 out of 10
- CLOS** Blueberry aroma; mouth filling with big soft tannins in mouth and finish; long finish
Rating 9.5 out of 10
- Alchemy 4** Blueberry and spice; big tannins and excellent palate
Rating 8.5 out of 10

Crimson Pearl Yeast Trials

Sensory descriptive evaluation results at 6 months

12 Yeasts evaluated: 71B, BM 4 x 4, Alchemy 4 , Clos, D-21, D-254, GRE, RBS 133, RC-212, VRB, Jacuzzi Native, Bear Creek, ND Native

Sensory lexicon identified by expert panel:

Dominant aromas:

Fruits: cherry

Secondary aromas: almond, mint, anise, blackberry, raspberry

CP- Yeasts that produced notable results (Blind evaluation at 18 months in bottle)

GRE Fresh cherry aroma and lots of fresh cherry flavor in the finish
Soft on the palate and in the finish

D-21 Rich dried cherry aroma and flavor in the mouth and in the finish

D254 Rich fresh cherry fruit aroma and flavor in mouth and finish;
Very soft and dense on the palate

Clos Cherries plus cedar and mint aromas
Good mouthfeel and finish

RBS-133 Cherry and herb aromas
Nice mid-palate but not as soft in mouth and finish as GRE and D-254

CP- Yeasts that produced notable results (Blind evaluation at 30 months in bottle)

- BM 4x4** Cherry-raspberry and black pepper; good glycerin; very soft and super balanced on palate and finish. Rating 10 out of 10
- D-254** Dark purple-red; cherry plus black pepper, complex; good legs; good balance and mouthfeel; long rich fruit finish. Rating 9.5 out of 10
- GRE** Lovely lush aroma of cherries; big legs; very soft in the mouth; good balance; a hint of astringency in the finish. Rating 9 out of 10
- VRB** Some blueberry, vanilla, black pepper; good aroma complexity; nice legs; more tannins in middle mouth; good balance. Rating 9 out of 10
- D-21** Cherry and raspberry; good legs; great balance, one of the softer ones in the series; good fruit in the finish. Rating 7.5 out of 10
- CLOS** Cherry and more raspberry aroma; fruit on palate; more acidic and tannins a bit sharp on finish. Rating 7.5 out of 10

Summary

These were 2017 vintage wines tasted 6 months after fermentation, after 18 months in the bottle and after 30 months in the bottle. You will notice that some yeasts were rated as good or even better after the additional 12 months in the bottle. D-254 and GRE on Crimson, for example. And D-254 and D-21 on Petite. But a few that didn't make the top 5 after 18 months, made it big after another year of bottle age. BM 4X 4 jumped up to best of the Crimson Pearl series on my scorecard after the additional year of aging. It didn't raise an eyebrow after 18 months. For Petite, CLOS made a big leap in the 30 month wines., Geez! Wine never stands still! So, I think the lesson from all this is that some yeasts produce steady high quality results that hold up over aging for each variety. But there also are some yeasts that can provide a big bop of quality if you plan to age the wines for 3+ years. I think you can use this to your advantage depending what your sales plan is.