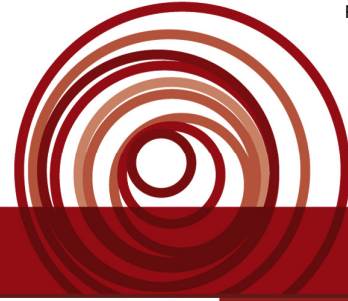




Saccharomyces cerevisiae



MB15

enartis FERM

ENARTIS FERM MB15 was isolated from Pinot noir grapes from the Campbell Ranch Vineyard, outside of the town of Annapolis, in the Sonoma Coast Appellation.

The topography of Campbell Ranch, surrounded by steep hills and redwood forests, right above the fog line at 1000 foot elevation, created an ideal environment for a wild yeast to thrive and dominate in this Pinot noir vineyard. The isolation was done in collaboration with Marty and Brook Bannister from grapes used for Bannister Pinot noir "Campbell Ranch".

All along the West Coast (Washington State to Temecula), in Italy and Spain, many wineries trialed **ENARTIS FERM MB 15** with excellent results, and common comment on its performance: "Great and distinctive aromatics."

*ENARTIS FERM MB15 is named after **Marty Bannister**, founder of Vinquiry Laboratories, as a tribute to her many contributions to the wine industry.*

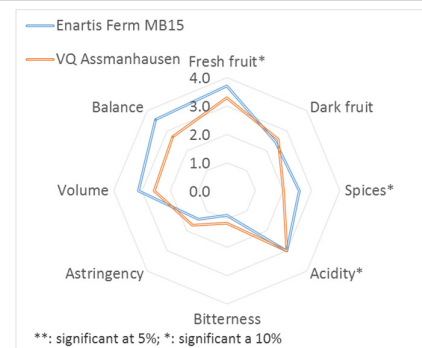
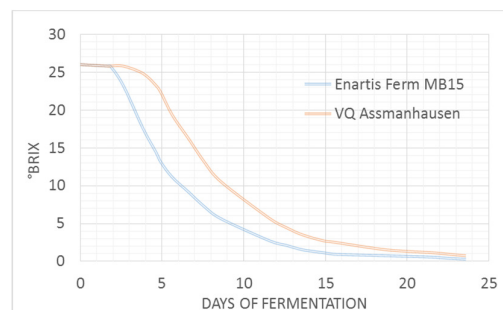
SENSORY IMPACT

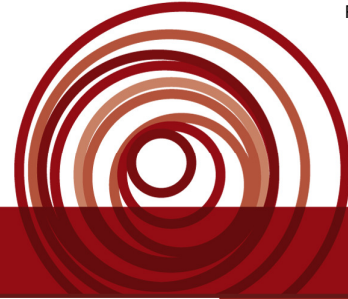
ENARTIS FERM MB15 respects varietal character and terroir, while enhancing floral, fruit and spice expressions. It contributes to excellent complexity and structural enhancement as well as helps with polyphenol extraction and color preservation.

Wines produced with **ENARTIS FERM MB15** are distinguished by bright and dense color, balanced mouthfeel and aromatic finesse. **ENARTIS FERM MB15** is also a good choice for Zinfandel, Grenache, Nebbiolo, Sangiovese, Cinsault, Pinotage, and Barbera.

CHARACTERISTICS

| MICROBIOLOGICAL CHARACTERISTICS | |
|---------------------------------|-----------------------|
| Fermentation temperature | 18 – 30°C (64 - 86°F) |
| Lag phase | Medium |
| Fermentation speed | Medium-Slow |
| Alcohol tolerance | up to 16% (v/v) |
| Killer factor | Neutral |
| ENOLOGICAL CHARACTERISTICS | |
| Nitrogen needs | Medium-Low |
| Oxygen needs | Low |
| Volatile acidity production | Low |
| H ₂ S production | Low |
| SO ₂ production | Medium -Low |
| Glycerol production | Medium |
| Foam production | Low |
| Compatibility with MLF | Neutral |





MB15

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MAXIMIZING QUALITY

To further enhance **ENARTIS FERM MB15** characteristics, following a good nutrition strategy is advised. At inoculation, the addition of a complex nutrients such as **Nutriferme Arom Plus** will stimulate yeast multiplication, promote a healthy fermentation, prevent the synthesis of undesirable metabolites and enhance the production of fermentation aromas. At 1/3 alcoholic fermentation, the addition of **Nutriferme Advance** keeps yeast metabolism active, increases yeast resistance and helps promote clean and complete fermentations while preventing reductive off-odors. The addition of **Enartis Pro Tinto** during fermentation acts in synergy with **ENARTIS FERM MB15** to stabilize color and aromas and increase the ageing potential of wine.

APPLICATIONS

Well-suited for a wide spectrum of red varieties, **ENARTIS FERM MB15** is particularly popular for fruit forward reds. Highly recommended for Pinot noir, it is also a good choice for Zinfandel, Grenache, Nebbiolo, Sangiovese, Cinsault, Pinotage, and Barbera.

DOSAGE

Primary fermentation: 20-40 g/hL (1.67 - 3.3 lb/1000 gal)

INSTRUCTIONS FOR USE

- Suspend dry yeast in 10 times its weight in clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir gently again.
- Add juice to drop temperature maximum of 10°C (18°F). Wait 10 minutes.
- Add to tank when the difference in temperature between yeast suspension and juice is less than 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

Adherence to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

PACKAGING AND STORAGE

Vacuum packed in 0.5 Kg and 10 Kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above; refer to expiration date on package.

Product approved for winemaking by the TTB.

Legal Limit: N/A

Product is in compliance with the *Codex Alimentarius International*.

Product approved for winemaking in accordance with:

Reg. (EC) N. 606/2009

Contains E 491 Sorbitan monostearate

On behalf of Bannister Wines, 2.5% of proceeds from the sale of Enartis FERM MB15 will be donated to Alliance Medical Center in Healdsburg, CA. Alliance Medical Center exists to assure access to caring and high-quality healthcare services to the uninsured and underinsured, low-income, working families of this diverse community.