

## ENARTIS NEWS

It's no longer anecdotal!

**EnartisFerm WS is now certified for direct inoculation!**

For over 25 years, EnartisFerm WS was only available in the concentrated liquid yeast form, as its unique characteristics made it challenging to produce in the active dry yeast form (ADY). After several years of research, Enartis' yeast laboratory developed a new production process that successfully produced WS in

the dry form. This optimized process, combined with its intrinsic characteristics, makes EnartisFerm WS able to be dry pitched, making cellar staff's lives easier.

This feature of EnartisFerm WS dry is now certified by Enartis under the Easytech selection!

### WHAT IS EASYTECH?

Easytech is a new selection of products that offers simpler preparation methods which make winery operations easier, as well reduce resources needed to adequately prepare products, including equipment, energy, water and, most importantly, staff.

Easytech will include two yeasts and two inoculation nutrients for the 2021 harvest:

- EnartisFerm WS and EnartisFerm Q ET (new)
- Nutriferm Arom Plus and Nutriferm Ultra (new)

The two yeast strains included in the Easytech portfolio have been selected for their intrinsic characteristics, as well as for their production process, which makes them suitable for direct inoculation, without requiring rehydration to ensure their optimal fermentation performance.

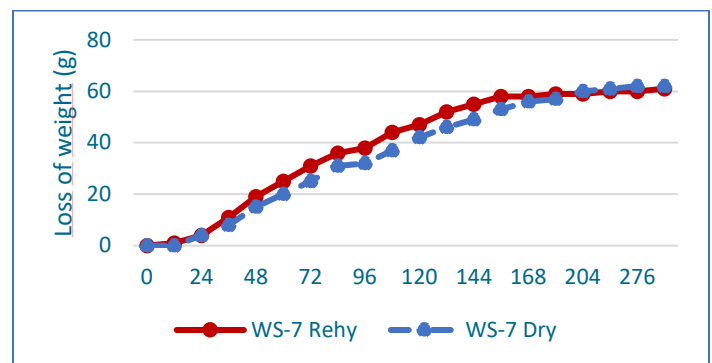
### ENARTISFERM WS IS NOW EASYTECH CERTIFIED

The production of EnartisFerm WS has remained unchanged since the first successful industrial production in ADY form in 2014. It is now certified Easytech, a certification that attests that each lot has been tested and certified for direct inoculation.

The production of active dry yeast may not be suited for all yeast strains. It took almost 25 years to finally understand the intricacies of producing EnartisFerm WS in the dry form. With the unique production protocol developed by Enartis' yeast laboratory in Italy, not only did we maintain the enological characteristics that made WS so successful in the liquid form, we also confirmed the anecdotal references regarding its ability to be successfully used in direct inoculation.

The two Easytech yeast inoculation nutrients are granulated, which makes them less powdery and safer to use, as well as easier to dissolve directly in must.

The Easytech selection of products, particularly the direct inoculation yeast, undergoes an additional strict quality control process that allows Enartis to certify the suitability of the product for the new preparation methods. The products in the Easytech range can be easily identified with the logo below:



When compared to classic rehydration, direct inoculated WS tends to be a bit slower at the beginning of the fermentation but achieves dryness at the same time.

## WHAT MAKES ENARTISFERM WS SO UNIQUE AND LOVED?

The well known and loved EnartisFerm WS, isolated over 30 years ago from a late harvest Zinfandel from Williams Selyem Winery in Sonoma, is considered the most robust yeast strain isolated in California.

It is well-suited for a wide spectrum of red and white varietals and is also recommended for fermentation of high °Brix juice and to restart stuck or sluggish fermentations.

It respects varietal characters and terroir, while enhancing fruit and spice expressions. EnartisFerm WS contributes to excellent complexity and structural enhancement with soft-tannin extraction and is particularly recommended for the production of high alcohol wines destined for medium to long-term ageing. Wines produced with EnartisFerm WS are distinguished by their aromatic finesse, paying particular attention to varietal and terroir characters.

MICROBIOLOGICAL CHARACTERISTICS	
Species	Saccharomyces cerevisiae
Fermentation temperature	16 – 30 °C (60 - 86°F)
Lag phase	medium
Fermentation speed	medium - high
Alcohol tolerance	up to 18% (v/v)
Killer factor	neutral
ENOLOGICAL CHARACTERISTICS	
Nitrogen needs	low
Oxygen needs	low
Volatile acidity production	low
H <sub>2</sub> S production	low
SO <sub>2</sub> production	medium
Glycerol production	medium
Compatibility with MLF	neutral
Color adsorption	low

## WHAT DO WINEMAKERS SAY ABOUT ENARTISFERM WS?





*"I love the **fruity and clean aromas** that EnartisFerm WS gives to the wine."* - Heather Perkin, Associate Winemaker at Elk Cove Vineyards, OR

*"In 2017, I used Enartis Ferm WS on our 2017 Zinfandel and 25% of our Cabernet Sauvignon to produce **intense color, rich mouthfeel and balanced tannin structure** and was very happy with the results."* - Scott Shull, Winemaker at Raptor Ridge, CA

*"I use WS on late harvest wines; **it ferments up to 18% alcohol with no problem**"* – Ken Wright, Winemaker at Ken Wright Cellars, OR

*"WS is reliable in all fermentations, even on the most difficult ones. It is a **concentration of quality and efficiency in every aspect**"* - Matteo Corazzolla, at Cider Producer L.M. di Maria Lucia Melchiori & C., Italy

## EASYTECH PRODUCTS AVAILABLE FOR HARVEST 2021

TYPE OF PRODUCT	PRODUCT NAME	TYPE OF WINE	CHARACTERISTICS	RECCOMENDED ADDITION RATES
Active Dry Yeast	<a href="#">EnartisFerm WS</a>		Fast fermenter; High alcohol tolerance (up to 18%); Low nutrient requirements. Respectful of varietal and terroir characters and boosts fruit and spice expression; Contributes to excellent complexity and structure enhancement with soft tannin extraction.	20 – 40 g/hL
Active Dry Yeast	<b>NEW</b> <a href="#">EnartisFerm Q ET</a>		Multipurpose yeast that does not require rehydration. EnartisFerm Q ET is a varietal strain, good fermenter in a wide temperature range that is well suited for the fermentation of quality white, red and rosé wines.	20 - 40 g/hL
Inoculation Nutrient	<a href="#">Nutriferm Arom Plus</a>		Autolyzed yeast with an elevated content of free amino acids and survival factors and thiamine hydrochloride (vitamin B1). Elevated content of selected amino acids used by yeast as precursors of aromatic compounds to strongly increase intensity, freshness and complexity. Provides survival factors to improve yeast viability and ensure successful fermentation. Granulated nutrient that is less powdery, easier to dissolve and safer to use.	20 – 30 g/hL
Inoculation Nutrient	<b>NEW</b> <a href="#">Nutriferm Ultra</a>		Autolyzed yeast and thiamine hydrochloride (vitamin B1). Supplements must with all nutritional factors necessary for yeast fermentative metabolism: amino acid nitrogen, long-chain fatty acids, sterols, vitamins and microelements. Stimulates a regular and complete fermentation leading to the production of wines without defects, flawless both in the mouth and nose. Granulated nutrient that is less powdery, easier to dissolve and safer to use.	10 – 40 g/hL

Watch our short video. [Easy-to-use Fermentation Products: Introducing the Enartis Easytech Range](#)

For more information, please call Enartis USA's technical services at (707) 838-6312.

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