



Viticulture, enology and marketing
for cold-hardy grapes



News You Can Use

Northern Grapes Project Yeast Trials

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White wine yeast trials in process at the Vinification and Brewing Technology Laboratory at Cornell University.
Photo: Anna Katharine Mansfield, Cornell University

When considering choice of yeast, there are many options that winemakers can choose from. One must consider not only the variety of grape, but also the desired wine style, growing conditions in the vineyard, and winemaking conditions in the cellar. Research being done as part of the *Northern Grapes Project* is looking at how different yeast strains can reduce acidity, as well as enhance desirable flavors and aromas, resulting in recommendations for matching yeast and cultivar.

This issue of *News You Can Use* contains links to two newsletter articles and one webinar that contain information about the yeast selection research being conducted as part of the *Northern Grapes Project*, as well as some background information about yeast and yeast selection.

- *Using Selected Yeast Strains to Reduce Wine Total Acidity* by Katie Cook. Northern Grapes News, Vol. 2 Issue 4. <http://tinyurl.com/NGNewsVol2Issue4>
- *Yeast Selection Trials for Cold-Hardy Grapes* by Katie Cook. Northern Grapes News, Vol.1 Issue 3. <http://tinyurl.com/Vol1Issue3>
- *Yeast Selection for Wines made from Cold-Hardy Grapes* by Katie Cook. Northern Grapes Project Webinar, December 18, 2012. <http://tinyurl.com/YeastWebinar>

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