



Four companies - Lallemand (Lalvin), Red Star, White Labs, and Wyeast - produce the vast majority of wine-yeast used by home wine makers in North America. Here's an up-to-date overview of the yeast strains these firms sell in small packages intended for home hobbyists, which is generally five grams for dry yeast packets and 35 to 175 ml for liquid vials or packets. There are other companies and strains, but these are the most common you can find at winemaking stores.

Company	Yeast Name	Dry or Liquid	Strain Number	Suggested Wine Styles	Temp Range (°F)	Alcohol Tolerance (% ABV)/Flocculation
Lalvin	ICV D-47	Dry	1080-02	Dry White, Blush, Sweet Mead -----	50-86°	14% Medium
Lalvin	BOURGOVIN RC 212	Dry	1105-02	Young Reds, Aged Reds -----	59-86°	14% Low
Lalvin	71-B	Dry	1022-02	Blush, Whites, Nouveau, Young Reds, Juice from Concentrates -----	59-86°	14% Medium
Lalvin	KIV-1116	Dry	1016-02	Stuck Fermentations, Cider -----	59-86°	18% Low
Lalvin	EC-1118	Dry	1018-02	Champagne, Dry Meads, Secondary-Stuck Ferment, Late Harvest	45-95°	18% Low
Red Star	Pasteur Red	Dry	Davis#904	Cabernet, Syrah, Pinot, Merlot, Gamay, Zin, Berry and Cherry Wine -----	64-86°	16% Low
Red Star	Montrachet	Dry	Davis#522	Merlot, Chard, Zinfandel, Syrah -----	59-86°	13% Low
Red Star	Côte des Blancs	Dry	Davis#750	Blush Wines, Sparkling Cuvée, Riesling, Chard, Cider	64-86°	12-14% Low

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Red Star	Pasteur Champagne	Dry	Davis#595	Dry White, Cabernet, Port, Cider, Mead, Fruits -----	59-86°	13-15% Medium-Low
Red Star	Premier Curvée	Dry	Davis#796	Anything but residual-sugar wines -----	45-95°	18% Low
Red Star	Flor Sherry	Dry	Davis#519	Sherry (primary and secondary fermentation)	59-86°	18-20% Low

White Labs	Champagne	Liquid	WLP-715	Champagne, Cider, Dry Whites, Dry Meads, Barleywines -----	70-75°	17% Low
White Labs	Sweet Mead and Wine	Liquid	WLP-720	Sweet Mead, Blush Wines, Cider, Fruit Wine, Gewürz -----	70-75°	15% Low
White Labs	English Cider	Liquid	WLP-775	Cider -----	68-75°	14% Medium
White Labs	Chardonnay White Wine	Liquid	WLP-730	White and Blush, Chablis, Chenin and Sauvignon Blanc -----	50-90°	14% Low
White Labs	Merlot Red Wine Yeast	Liquid	WLP-740	Cabernet, Shiraz, Pinot Noir, Chard, Sauv. Blanc and Sémillon -----	60-90°	18% Low
White Labs	Cabernet Red Wine Yeast	Liquid	WLP-760	Cabernet, Merlot, Chard and Sauvignon Blanc -----	60-90°	16% Low

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White Labs	Avize Wine Yeast	Liquid	WLP-718	Complex whites, Chardonnay -----	60-90°	15% Low
White Labs	Steinberg-Geisenheim Wine Yeast	Liquid	WLP-727	Reisling and Gewürztraminer -----	50-90°	14% Low
White Labs	French White Wine Yeast	Liquid	WLP-735	Sauvignon Blanc, Sémillon and Muscadelle -----	50-90°	16% Low
White Labs	Assmanshausen Wine Yeast	Liquid	WLP-749	Pinot Noir and Zinfandel -----	50-90°	16% Low
White Labs	French Red Wine Yeast	Liquid	WLP-750	Cabernet Sauvignon, Cabernet Franc and Merlot -----	60-90°	17% Low
White Labs	Suremain Burgundy Wine Yeast	Liquid	WLP-770	Pinot Noir, Chardonnay, Pinot Blanc -----	60-90°	16% Low

Wyeast	Pasteur Champagne	Liquid	4021 Activator	Dry Whites, Spumante, Sauv. Blanc, Pinot Blanc, Gewürz -----	55-75°	17% Medium
Wyeast	Dry Mead	Liquid	4632 Activator	Mead, Fruit Mead, Herbal Mead, Dry Cider, Cysers -----	55-75°	18% Low
Wyeast	Sweet Mead	Liquid	4184 Activator	Cider, Cyser, Fruit Wine, Ginger Ale, Cherry, Raspberry, Peach -----	60-75°	11% Medium
Wyeast	Sake #9	Liquid	4134 Activator	Sake, Nigori, Dai Gingo, Fruit, Plum Wine, Rice Beer -----	60-75°	16% Low

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Wyeast	Chablis	Liquid	4242 Activator	Fruity Whites, Chard, Chablis, Gewürz, Chenin Blanc, Pinot Gris -----	55-75°	12-13% Medium
Wyeast	Rudesheimer	Liquid	4783 Activator	Rhine Wines, Fruity Ciders, Reisling, Ice Wine -----	55-75°	12-13% Medium
Wyeast	Chateau Red	Liquid	4028 Activator	Cabernet, Red Varietals, Gamay, Zin, Rhone, Burgundy, Pinot Noir -----	55-90°	14% Medium
Wyeast	Bordeaux	Liquid	4267 Activator	Fr. Cabernet, Pinot Noir, Merlot, Petit Syrah, Rioja, Valdepeñas -----	55-90°	14% Medium
Wyeast	Eau de Vie	Liquid	4347 Activator	Cordials, Grappa, Barleywine, Eau de Vie, Single Malts -----	65-80°	21% Low
Wyeast	Cider	Liquid	4766 Activator	Cider -----	60-75°	12% Low
Wyeast	Portwine	Liquid	4767 Activator	Dry Red and White Wine, add Brandy for classic Port -----	60-90°	14% Medium
Wyeast	Chianti	Liquid	4244 Activator	Barolo, Barbera, Barberesco, Nebbiolo, Chianti, Sangiovese -----	55-75°	14% Medium
Wyeast	Zinfandel	Liquid	4946 Activator	Zinfandel, Pinot Noir, Syrah or any high sugar must	60-85°	18% Medium

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