



### Fall Yeast Pairing – Red Varietals

Cabernet Sauvignon 169 Clone: Suisun Valley – Premium fruit, excellent acid/sugar balance, tends to be high Brix, bold mouthfeel

- D80 – tolerates up to 16% ABV, promotes rounded mouthfeel, enhances spicy/earthy characters
- D254 – tolerates up to 16% ABV, develops big fruit flavors, jammy characters, mid-palate mouthfeel

Cabernet Sauvignon: Koch Ranch, Suisun, Napa, Sonoma, Washington St., Paso Robles, Amador, King's River – Premium fruit from cooler, mountainous growing regions with excellent soil quality and drainage, generating smaller berries with intense, concentrated flavor

- CSM-tolerates 14% ABV, intense aromatics, berry, spice and licorice flavors, reduces vegetal aromas
- BM 4x4- tolerates alcohol up to 15%, strong fermenter under difficult conditions, increased aromatic intensity
- D254 – tolerates up to 16% ABV, develops big fruit flavors, jammy characters, mid-palate mouthfeel

Cabernet Sauvignon: Lodi, Central Valley – Premium fruit from warmer climate growing regions with a hot Mediterranean climate and sandy soils

- D80 – tolerates up to 16% ABV, promotes rounded mouthfeel, enhances spicy/earthy characters
- D254 – tolerates up to 16% ABV, develops big fruit flavors, jammy characters, mid-palate mouthfeel
- BDX – tolerates up to 16% ABV, enhances color securing, vigorous fermenter, increased mouthfeel

Zinfandel/Primitivo: Suisun, Paso Robles, Amador, King's River- Bright, brick red Zinfandel or Primitivo clone (Italian clone of Zin) that generates a fruity wine with an intense, structured finish

- BM45- tolerates alcohol up to 15%, increased color stability, jammy notes, cherry, sweet spices
- D21- tolerates up to 16% ABV, color stabilizer, fresh fruit flavors, mid palate tannin structure
- RP15- tolerates up to 17% ABV, red fruit and mineral notes, balanced mouthfeel

Zinfandel/Primitivo: Lodi, Central Valley- This warmer climate produces incredibly rich, dark, and bold Zinfandels that typically can be higher in alcohol.

- RP15- tolerates up to 17% ABV, red fruit and mineral notes, balanced mouthfeel
- D254 – tolerates up to 16% ABV, develops big fruit flavors, jammy characters, mid-palate mouthfeel
- D21- tolerates up to 16% ABV, color stabilizer, fresh fruit flavors, mid palate tannin structure
- D80 – tolerates up to 16% ABV, promotes rounded mouthfeel, enhances spicy/earthy characters



Petite Sirah: Suisun, Paso Robles, Central Valley, King's River- This incredibly dark, bold grape is excellent at securing a very deep inky, purple wine. It has ripe plum and boysenberry flavors, with notes of tobacco on the finish. Adding a small amount of this grape to other wines can help enrich the pigments.

- RP15- tolerates up to 17% ABV, red fruit and mineral notes, balanced mouthfeel
- BM 4x4- tolerates alcohol up to 15%, strong fermenter under difficult conditions, increased aromatic intensity
- VRB- tolerates alcohol up to 17% ABV, steady fermenter, promotes ripe fruit, jam, dried plums.

Sangiovese: Suisun, Lodi, Amador, Central Valley – The famous “Chianti” grape ripens beautifully in these warm valleys. The long days and cool nights generate a climate closest to the Mediterranean, bringing forth beautiful cherry, cranberry, and leather notes.

- BM45- tolerates alcohol up to 15%, increased color stability, jammy notes, cherry, sweet spices
- BM 4x4- tolerates alcohol up to 15%, strong fermenter under difficult conditions, increased aromatic intensity
- VRB- tolerates alcohol up to 17% ABV, steady fermenter, promotes ripe fruit, jam, dried plums

Barbera: Suisun, Lodi, Central Valley, King's River – Barbera generates a lighter bodied, easy drinking red wine that would make an excellent table wine, fruity blender, or a great candidate for rosé production.

- BRL97 – tolerates 16% ABV, moderate speed fermenter, helps retain color, good MLF compatibility
- CLOS – tolerates 17% ABV, preserves aromatics, enhances mouthfeel, good MLF compatibility
- VRB- tolerates alcohol up to 17% ABV, steady fermenter, promotes ripe fruit, jam, dried plums

Merlot: Suisun, Lodi, Central Valley, Napa, Washington St- These regions produce outstanding Merlot that is deep in color, silky in tannic structure, and has fresh berry flavors that interplays beautifully with oak.

- D254 – tolerates up to 16% ABV, develops big fruit flavors, jammy characters, mid-palate mouthfeel
- CSM-tolerates 14% ABV, intense aromatics, berry, spice and licorice flavors, reduces vegetal aromas
- D21- tolerates up to 16% ABV, color stabilizer, fresh fruit flavors, mid palate tannin structure

Malbec: Suisun, Lodi, Central Valley – Malbec coming from these Californian valleys generates rich complex berry tones with much less pepper and vegetal characteristics than its South American relatives. This creates a very full bodied and elegant wine.

- BRL97 – tolerates 16% ABV, moderate speed fermenter, helps retain color, good MLF compatibility



- D254 – tolerates up to 16% ABV, develops big fruit flavors, jammy characters, mid-palate mouthfeel
- RP15- tolerates up to 17% ABV, red fruit and mineral notes, balanced mouthfeel

Cabernet Franc: Suisun, Lodi, Central Valley, Washington St, King’s River – The cooler nights of these regions helps to secure the wonderful rich peppery spice that this grape is famous for. A component of the traditional Bordeaux blend, its rich cranberry color and robust finish makes it an excellent varietal on its own or as a blender to give fruity wines a spicy kick.

- CSM- tolerant up to 14%abv, generates berry, spice and licorice flavors, benefits from nutrient program
- RP15- tolerates up to 17% ABV, red fruit and mineral notes, balanced mouthfeel

Pinot Noir: Paso Robles, Lodi, Central Valley, Washington St.- This delicate, thin skinned grape generates a fruit forward wine that has robust berry flavors with hints of earthiness and tobacco. A traditional Burgundian wine, praised for its fruit forward nature, is grown beautifully in our West Coast vineyards, mimicking the famous French terrior and climate.

- RC212- tolerates 16% ABV, higher nutrient demands, enhances tannin structure, bright fruit with mild spice character
- BRL97 – tolerates 16% ABV, moderate speed fermenter, helps retain color, good MLF compatibility

Aglianico: Contra Costa – This small, micro-climate has the soils and weather most similar to Italy. The traditional Italian varietals flourish here, yielding wines most similar to the “old country”. Aglianico has very firm tannins, deep bramble fruit flavors, and a hint of smokiness that creates a velvety, satisfying wine.

- RP15- tolerates up to 17% ABV, red fruit and mineral notes, balanced mouthfeel
- CSM- tolerant up to 14%abv, generates berry, spice and licorice flavors, benefits from nutrient program
- BM45- tolerates alcohol up to 15%, increased color stability, jammy notes, cherry, sweet spices

Mouvedre: Suisun, Contra Costa(oldest planting of Mouvedre in the New World) – A vital component in the classic Cotes-du-Rhone or GSM blend, Mouvedre is highly tannic, rich in color, and has intense flavors of berries, cocoa, and herbs.

- CSM- tolerant up to 14%abv, generates berry, spice and licorice flavors, benefits from nutrient program
- D21- tolerates up to 16% ABV, color stabilizer, fresh fruit flavors, mid palate tannin structure
- VRB- tolerates alcohol up to 17% ABV, steady fermenter, promotes ripe fruit, jam, dried plums

Grenache: Lodi, Central Valley- A fruit forward, higher acidity grape that makes jammy reds and superb rosés. Another essential component for Cotes-du-Rhone and GSM blends.

- RC212- tolerates 16% ABV, higher nutrient demands, enhances tannin structure, bright fruit with mild spice character



- BM45- tolerates alcohol up to 15%, increased color stability, jammy notes, cherry, sweet spices
- VRB- tolerates alcohol up to 17% ABV, steady fermenter, promotes ripe fruit, jam, dried plums

Syrah: Suisun, Paso Robles, King's River – One of the principle grapes of French wine production and West Coast GSM blends, Syrah has a thick deep purple skin that taints wine a deep garnet. Syrah has rich plum and blackberry flavors, accent by herbal and peppery notes.

- CLOS – tolerates 17% ABV, preserves aromatics, enhances mouthfeel, good MLF compatibility
- RP15- tolerates up to 17% ABV, red fruit and mineral notes, balanced mouthfeel
- BDX – tolerates 16% ABV, low heat producer, soft tannin extraction and increased mouthfeel

Montepulciano: Contra Costa - This small, micro-climate has the soils and weather most similar to Italy. The traditional Italian varietals flourish here, yielding wines most similar to the "old country". "Monte" is very full bodied with black fruit flavors and a hint of smoke on the finish. Very compatible with oak and long-term aging.

- CLOS – tolerates 17% ABV, preserves aromatics, enhances mouthfeel, good MLF compatibility
- D254 – tolerates up to 16% ABV, develops big fruit flavors, jammy characters, mid-palate mouthfeel
- RP15- tolerates up to 17% ABV, red fruit and mineral notes, balanced mouthfeel