

# It's the Yeast you can do.

Dragon's Lair Country Wines & Meads

www.dragonslairmeads.com

Company	Yeast Name and Type	Sale Unit	Price Range	Strain Number	Suggested Wine Styles <span style="color: yellow;">■</span> Meads <span style="color: green;">■</span> Country Wines <span style="color: red;">■</span> Ports	Temp Range (°F)	Alcohol Tolerance Level	Flocculation	Description
		Batch Size							
Lalvin	ICV D-47 Dry	5 grams 5 gallon	\$.85 - \$1.10	1080-02	Dry White, Blush, <span style="color: yellow;">Sweet Mead</span>	50-86°	14%	Medium	Contributes mouthfeel in Chard and other whites, sweet mead
	BOURGOVIN RC 212 Dry	5 grams 5 gallon							
	71B-1122 Dry	5 grams 5 gallon	\$.85 - \$1.10	1022-02	Blush, Whites, Nouveau, Young Reds, Juice from Concentrates	59-86°	14%	Medium	Contributes tropical-fruit esters, softens acidity perception
	KIV-1116 Dry	5 grams 5 gallon							
	EC-1118 Dry	5 grams 5 gallon	\$.85 - \$1.10	1018-02	Champagne, <span style="color: yellow;">Dry Meads</span> , Secondary-Stuck Ferment, Late Harvest	45-95°	18%	Low	Strong fermenter, low foam, neutral sensory impact
Red Star	Pasteur Red Dry	5 grams 5 gallon							
	Montrachet Dry	5 grams 5 gallon	\$.85 - \$1.10	Davis#522 ( <i>Saccharomyces cerevisiae</i> )	Merlot, Chard, Zinfandel, Syrah	59-86°	13%	Low	Full-bodied intense-color red and white wines
	Cote des Blancs Dry	5 grams 5 gallon							
	Pasteur Champagne Dry	5 grams 5 gallon	\$.85 - \$1.10	Davis#595 ( <i>Saccharomyces bayanus</i> )	Dry White, Cabernet, <span style="color: red;">Port</span> , <span style="color: green;">Cider</span> , <span style="color: yellow;">Mead</span> , <span style="color: green;">Fruits</span>	59-86°	13-15%	Medium-Low	White and some red, no tirage, restarts stuck fermentation
	Premier Cuvée Dry	5 grams 5 gallon							
	Flor Sherry Dry	5 grams 5 gallon	\$.85 - \$1.10	Davis#519	Sherry (primary and secondary fermentation)	59-86°	18-20%	Low	Good aldehyde production in secondary fermentation
	Vierka	Burgundy Dry							

Vierka	Chablis Dry	.25 oz sachet								
		8 gallon								
Vierka	Champagne Dry	.25 oz sachet								
		8 gallon								
Vierka	Johannis Riesling Dry	.25 oz sachet								
		8 gallon								
Vierka	Liebfraumlisch Dry	.25 oz sachet								
		8 gallon								
Vierka	Mead Dry	.25 oz sachet	\$1.95		Mead					
		8 gallon								
Vierka	Portwein Dry	.25 oz sachet	\$1.95		Port		70-80°			
		8 gallon								
Vierka	Sauterne Dry	.25 oz sachet								
		8 gallon								
Vierka	Sherry Dry	.25 oz sachet	\$1.95		Sherry					
		8 gallon								
Vierka	Tokay Dry	.25 oz sachet								
		8 gallon								
Vierka	Cold Fermentation Dry	.25 oz sachet								
		8 gallon								
White Labs	Flor Sherry Liquid	35 mls	\$7.25	WLP-700	Sherry, Port, Madeira	70°	16%	N/A	Develops a film (flor) on the surface of the wine. Creates green almond, granny smith and nougat characteristics found in sherry. For use in secondary fermentation. Slow fermentor.	
		5 gallon								
White Labs	Sake Liquid	35 mls	\$7.25	WLP-705	Sake	70°	16%	N/A	For use in rice based fermentations. For sake, use this yeast in conjunction with koji (to produce fermentable sugar). Produces full body sake character, and subtle fragrance.	
		5 gallon								
White Labs	Champagne Liquid	35 mls	\$7.25	WLP-715	Champagne, Cider, Dry Whites, Dry Meads, Barleywines	70-75°	17%	Low	A classic champagne yeast, neutral character	
		5 gallon								
White Labs	Avize Liquid	35 mls	\$7.25	WLP-718	Chardonnay	60-90°	15%	Low	Champagne isolate used for complexity in whites. Contributes elegance, especially	
		5 gallon								

									in barrel fermented Chardonnays.
White Labs	Sweet Mead and Wine	35 mls	\$7.25	WLP-720	Sweet Mead, Blush Wines, Cider, Fruit Wine, Gewürz, Riesling	70-75°	15%	Low	Slightly fruity, leaves some residual sweetness
	Liquid	5 gallon							
White Labs	Steinberg-Geisenheim	35 mls	\$7.25	WLP-727	Riesling, Gewürztraminer	50-90°	14%	Low	German in origin, this yeast has high fruit/ester production. Moderate fermentation characteristics and cold tolerant.
	Liquid	5 gallon							
White Labs	Chardonnay White	35 mls	\$7.25	WLP-730	White and Blush, Chablis, Chenin and Sauvignon Blanc	50-90°	14%	Low	Slight ester, low sulfur dioxide, enhances varietal character
	Liquid	5 gallon							
White Labs	French White	35 mls	\$7.25	WLP-735		60-90°	16%	Low	This classic yeast produces a creamy, rich texture in white varietals. Gives an enhanced creamy texture.
	Liquid	5 gallon							
White Labs	Merlot Red	35 mls	\$7.25	WLP-740	Cabernet, Shiraz, Pinot Noir, Chard, Sauv. Blanc and Sémillon	60-90°	18%	Low	Neutral, low fused alcohol production, ferments to dryness
	Liquid	5 gallon							
White Labs	Assmanshausen	35 mls	\$7.25	WLP-749	Pinot Noir, Zinfandel	50-90°	16%	Low	German red wine yeast, which results in spicy, fruit aromas. Slow to moderate fermentor which is cold tolerant.
	Liquid	5 gallon							
White Labs	French Red	35 mls	\$7.25	WLP-750		60-90°	17%	N/A	Classic Bordeaux yeast that results in a rich, smooth flavor profile.
	Liquid	5 gallon							
White Labs	Cabernet Red	35 mls	\$7.25	WLP-760	Cabernet, Merlot, Chard and Sauvignon Blanc	60-90°	16%	Low	Moderate speed, full-bodied red wines, complementing esters
	Liquid	5 gallon							
White Labs	Surmain Burgundy	35 mls	\$7.25	WLP-770		60-90°	16%	Low	Emphasizes fruit aromas in barrel fermentations. High nutrient requirement to avoid volatile acidity production.
	Liquid	5 gallon							
White Labs	English Cider	35 mls	\$7.25	WLP-775	Cider	68-75°	14%	Medium	Ferments dry but retains flavor from apples
	Liquid	5 gallon							
Wyeast	Pasteur Champagne			3021 XL	Dry Whites, Spumante, Sauv. Blanc, Pinot Blanc, Gewürz	55-75°	17%	Medium-Low	Low foaming, barrel fermentation, ideal champagne base
Wyeast	Dry Mead			3632 XL	Mead, Fruit Mead, Herbal Mead, Dry Cider, Cysers	55-75°	18%	Low-Medium	Award winning, low foaming, minimal sulfur production
Wyeast	Sweet Mead			3184 XL	Cider, Cyser, Fruit Wine, Ginger Ale, Cherry	60-75°	11%	Low-Medium	Rich fruity profile,

	Liquid				Raspberry, Peach				complements fruit mead fermentation
Wyeast	Sake #9 Liquid			3134 XL	Sake, Nigori, Dai Gingo, Fruit, Plum Wine, Rice Beer	60-75°	16%	Low-Medium	Full-bodied profile, true Sake character, used for Jius
Wyeast	Chablis Liquid			3242 XL	Fruity Whites, Chard, Chablis, Gewürz, Chenin Blanc, Pinot Gris	55-75°	12-13%	High	Bready, vanilla notes, allows fruit character to dominate
Wyeast	Rudisheimer Liquid			3783 XL	Rhine Wines, Fruity Ciders, Riesling, Ice Wine	55-75°	12-13%	Medium	Rich flavor, creamy, fruity profile, dry finish, hint of Riesling
Wyeast	Assmannhausen Liquid			3277 XL	Red German Wine, Riesling, Red Varietals, Merlot, Red French-Am	60-90°	12-14%	Medium-High	German red wine yeast, ferments slower, cold tolerant
Wyeast	Pasteur Red Liquid			3028 XL	Cabernet, Red Varietals, Gamay, Zin, Rhone, Burgundy, Pinot Noir	55-90°	14%	Medium-High	Classic German, full body, depth, dry smoky characteristics
Wyeast	Bordeaux Liquid			3267 XL	Fr. Cabernet, Pinot Noir, Merlot, Petit Syrah, Rioja, Valdepeñas	55-90°	14%	Low-Medium	Smooth complex profile, slightly vinuous, jammy, rich
Wyeast	Eau de Vie Liquid			3347 XL	Cordials, Grappa, Barleywine, Eau de Vie, Single Malts	65-80°	21%	Low	Produces clean, dry profile, low ester
Wyeast	Cider Liquid			3766 XL	Cider	60-75°	12%	High	Crisp dry fermenting yeast for fruits and fermentables
Wyeast	Portwine Liquid			3767 XL	Dry Red and White Wine, add Brandy for classic Port	60-90°	14%	Low-Medium	Mild fruit profile, balanced depth and complexity, dry finish
Wyeast	Steinberg Liquid			3237 XL	Riesling, Sylvaner, Moselle, Liebfraumilch	55-75°	12-13%	Medium-High	Produces full body, dry smoky character, drier than #3783