



# BRIVIUM

## TORULASPORA DELBRUECKII WHY FERMENT WITH WILD YEASTS?

To me, a fine wine offers a distinct, transparent sense of place. To be able to highlight and honor what each site has to offer is the ultimate goal.

When I started BraviuM I was working with seven Pinot Noir vineyards. To show what each of these sites had to offer, I wanted to have a baseline winemaking method across of all of them to strip away any element that would interfere with each site's natural character. The yeast is a critical factor in achieving that.

Commercial yeasts, such as *Saccharomyces Cerevisiae*, are excellent for controlling what you want the finished wine to taste like: you can take the same base juice and two yeasts, and end up with two different wines, or take two base juices and use the same commercial yeast and end up with incredibly similar wines. But these are wines of person rather than wine of place—you lose that true expression of site.

Early on in my winemaking journey, I used native fermentations and found that some wild yeasts worked beautifully. The big question was which were behind the most successful fermentations? I did research, analyzed my fermenters, and landed on *Torulaspora Delbrueckii* as the possible key. I isolated it to test it further, conducting trials over three harvests, including blind sensory analyses. I found that those wines consistently possessed more complex aromatic profiles as well as improved fruit purity and enhanced texture. I've used *T. Delbrueckii* derived from wild habitats to ferment all of my BraviuM wines since 2011 and do not inoculate any with commercial yeast strains of *Saccharomyces Cerevisiae*.

Studies have shown that *T. Delbrueckii* can optimize some wine characteristics over *Saccharomyces Cerevisiae*, meaning more sense of place with less intervention on my part. It increases the amounts of aromatic compounds (fruity esters, lactones, thiols, and terpenes), resulting in more complex aromatic profiles; its naturally lower level of acetic acid means reduced volatility; its higher glycerol level improves mouthfeel; and its lower conversion to alcohol results in more varietally-correct aromas. In addition, with *T. Delbrueckii*, we have no need to add sulfur dioxide to the must because this yeast knocks out bad yeast and bacteria.

This wild yeast strain also has a slower fermentation (2-3 weeks for the Pinot Noir and up to 1-2 months for the Chardonnay), and that extra time cold soaking brings out more of the natural fruit character—specifically, more red fruit in the Pinot Noir and overall fruit intensity in the Chardonnay. By itself, it ferments up to 9-12% alcohol, but the other native yeasts that come in on the grape skins naturally complete the fermentation.

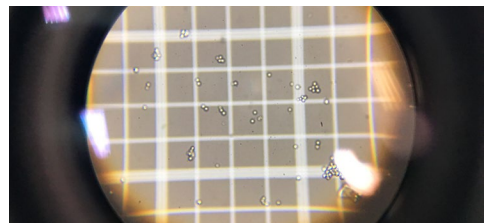
When I first started using native fermentations, around 1/3 of the fermentations were off kilter. But once I started working only with *T. Delbrueckii*, I have not had a wine go off the rails—not a single one.

I consider this BraviuM's secret sauce.

DEREK ROHLFFS

*Winegrower*

Wiley Vineyard & BraviuM Winery



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BraviuM

Linguistic origin: Latin / Meaning: prize, reward, gift

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