



East Coast Winemaking Solutions

Winemaking on the East Coast comes with its own set of challenges and opportunities. From humidity and disease pressure in the vineyard to lower sugar levels, higher acidity, and more variable vintages in the cellar, success requires a different approach than in other regions. At ATPGroup, we understand these nuances. With a deep portfolio of proven solutions and a team that knows how to adapt to regional conditions, we're here to help East Coast winemakers produce clean, stable, and expressive wines vintage after vintage.

YEAST STRAINS

FERMENTIS SAFCENO™ HD T18

Recommended for elegant and fresh terpenic white wines. Particularly suitable for the expression of varietal terpenic aromas, enhancing fresh floral and citrus notes. Offers nice mouthfeel balance and clean fermentation profile. Ideal for whites such as Riesling and Gewurtztraminer.

FERMENTIS SAFCENO™ HD A54

Recommended for white and rosé wines with intense fruit, as well as bases for blends and low SO₂ wines. Moderate production of ethyl esters strengthens fermentative floral and fruity aromas while keeping a clean fermentation profile. Helps hide the perception of green aromas caused by grapes being picked too early. Ideal for Vidal Blanc, Seyval, and Vignoles.

FERMENTIS SAFCENO™ HD S135

Recommended for the production of harmonious, full-bodied red wines with persistent fruit. High alcohol tolerance (+15%), fast kinetics and low nitrogen requirement. Adds very good structure balanced with a round mouthfeel (soft tannins). Ideal for premium red wines: Chambourcin, Chancellor, & De Chaunac.

FERMENTIS SAFCENO™ NDA 21

Produces harmonious, intensely colored and well-balanced red wines with persistent fruit and spice aromatics. Good alcohol tolerance (15%), medium kinetics and medium nitrogen requirements. High production of glycerol adds roundness and balance; low adsorption of colored pigments allows for intense color. Ideal for short-aging wines including Baco Noir, Marechal Foch, Cascade, and Norton.

FERMENTIS SAFCENO™ CK S102

Selected in the Loire Valley on Sauvignon blanc, this strain is well suited to intense aromatic whites and rosés. Very fast fermenter, alcohol tolerance up to 15% and strong nitrogen requirement to optimize aromatics. Medium-low VA, H₂S and SO₂ production with a well-adapted nutrition program. Strongly promotes fruity thiols and gently promotes terpenes. Very good ester production. Ideal for Muscadine, Catawba, and Elvira.

YEAST NUTRIENTS

FERMENTIS SPRINGFERM™

Multi-purpose fermentation activator made of partially autolyzed yeast that has organic nitrogen (amino acids and small peptides), sterols, minerals, and vitamins crucial for a complete fermentation. Partially autolyzed yeast is 3 times richer in available nitrogen than a basic inactivated yeast. Recommended for must slightly deficient in nitrogen. 200 ppm of SpringFerm™ brings the equivalent of 10 ppm of Yeast Available Nitrogen (YAN). Kosher (please verify Kosher status with your ATPGroup sales representative before purchasing, as certifications are subject to change).

FERMENTIS SPRINGFERM™ COMPLETE

All-in-one health package for yeast that brings the perfect balance of organic and mineral nitrogen, sterols, detoxification power, minerals and vitamins to your ferment. Blend of yeast autolysate, yeast hulls, thiamine and DAP to facilitate yeast nutrition operations. Decreases organoleptic deviation risks (volatile acidity, H₂S) and helps the production of secondary alcohols and their esters. 200 ppm brings the equivalent of 17 ppm of Yeast Available Nitrogen (YAN). TTB Limit 6 lb/1,000 gals. Kosher (please verify Kosher status with your ATPGroup sales representative before purchasing, as certifications are subject to change).



ENZYMES

ZYME-O-ULTRA COLD

Aroma-enhancing enzyme designed specifically for clarification by flotation at low temperatures. Fully active at temperatures as low as 50°F. Recommended for white wines.

ZYME-O-COLOR PLUS

Maceration enzyme that increases color extraction and stability. Enhances mouthfeel, structure and fruit character without an increase in bitterness. Recommended for red wines.

ZYME-O-XTRA

Highly active and concentrated pectolytic enzyme preparation specifically developed for use in the production of difficult-to-settle varieties including Muscat and Viognier. Recommended for hybrid white wines.

ZYME-O-AROMA PLUS

Aroma-enhancing enzyme that increases the free volatile terpenes in wine by up to five fold. Also increases aromatic intensity and fruit character above threshold even in "non-aromatic" wines and varieties characterized by thiol aromas.

ZYME-O-FLOW

Highly concentrated complex pectolytic enzyme developed for juice extraction and clarification of difficult-to-clarify grapes. Contributes to the dissolution of haze and lees extraction post-fermentation.

MALOLACTIC BACTERIA

MALOPLUS

Single strain *Oenococcus oeni* specifically selected for its tolerance towards low temperatures, sulfur dioxide and high alcohol content (15%+ v/v) giving this strain superior fermentation capabilities. Results in a highly active culture which is ready for an easy and quick inoculation. Suitable for both red and white wines.

MALOPLUS HA

Single strain *Oenococcus oeni* specifically selected for its tolerance towards high acidity content and fermentation speed. Strong fermenter even at higher alcohol levels (14% v/v) and pH tolerant to 3.1. Suitable for both red and white wines.

STABILIZERS

LGA-20

20% solution of Acacia gum. Hydrolyzed and sterile filtered to ensure it will not impact filterability. Inhibits formation and precipitation of tartrate crystals. With its electropositive charge, it can be used as a colloidal protector to prevent haze formation due to instabilities while stabilizing color. Enhances body and structure and increases roundness on the palate. Kosher (please verify Kosher status with your ATPGroup representative, as certifications are subject to change).

COLDSTAB CEL

Carboxymethylcellulose (CMC) solution for stabilization of wine by prevention of tartrate precipitation. Optimized for enological use, this 10% solution has a high stabilizing strength and does not impact the filterability of a wine when used according to manufacturer's instructions. It is highly concentrated to reduce the dosing rate required and is ready to use.

COLDSTAB MP

Pure yeast cell wall mannoprotein that promotes softness and fullness in light-bodied wines. Increases the taste, volume, and smoothness of wine. Also functions as a protective colloid, improving protein and tartaric stability. In certain instances, it can bond some aromatic compounds, thereby increasing perception in bottled wine.

HAVE QUESTIONS OR NEED A RECOMMENDATION? CALL THE ATPGROUP EAST COAST TEAM

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