



NEW PRODUCTS FROM SCOTT LABORATORIES



YEAST NUTRIENT

Stimula™ Cabernet

Stimulates fruity aroma compounds in red wines

STIMULA CABERNET™ is a yeast nutrient optimized to stimulate the yeast's production of fruity esters in red wines. When STIMULA CABERNET is added at 1/3 sugar depletion it triggers specific yeast metabolic pathways resulting in red and black fruit aromas. Wines made with STIMULA CABERNET are noted for their increased complexity and diminished vegetal/herbaceous notes. This 100% autolyzed yeast-based nutrient is rich in specific amino acids, small peptides, vitamins and minerals.



NON-SACCHAROMYCES YEAST

INITIA™

Oxygen-scavenging yeast to protect aroma and color



INITIA™ is a pure culture of *Metschnikowia pulcherrima* that quickly consumes oxygen. When added to freshly pressed white or rosé juice INITIA can prevent browning and other damaging oxidative effects. INITIA-treated wines have fresher aromatics and brighter color. INITIA consumes oxygen faster than SO₂, making INITIA ideal for low chemical input winemaking.



FINING AID

No[Ox]

Animal-free, non-allergenic removal of oxidized characters in juice and wine

No[Ox] is an innovative, highly specialized chitosan*-bentonite fining aid. This animal-free, non-allergenic fining aid is superior to SO₂ and other casein alternatives at removing oxidized characteristics including color, aromas and flavors. Additionally, No[Ox] can remove herbaceous and bitter notes, increase freshness, resulting in significant quality improvements.

**At time of publication (Jan. 2021) only chitosan products derived from Aspergillus niger may be used in wine to remove spoilage organisms (27 CFR § 24.250). Other uses and other sources of chitosan are not currently allowed. We are working to expand approval of Aspergillus niger-sourced chitosan for use in the applications described here. Check our websites for updates.*

WHO WE ARE

For over 80 years, Scott Laboratories has been the leading supplier for the North American wine and specialty beverage industry, providing fermentation products, filtration media, equipment, cork and packaging solutions. We have been embedded in the wine community since 1933, where our story starts in Berkeley, CA just days prior to the end of Prohibition.

Our mission has always been to provide the best customer experience to the specialty beverage community. We believe in education, honesty, and doing the right thing.

We look forward to hearing from you! Reach us at scottlab.com.



YEAST NUTRIENT

Stimula™ Syrah

Stimulates floral and spicy aromas in red wines

STIMULA SYRAH™ optimizes the yeast's ability to reveal and enhance varietal compounds originating in certain red grapes maximizing fruity, floral and spicy aromas. Adding STIMULA SYRAH at the beginning of active fermentation stimulates yeast to liberate varietal thiols, terpenes and nor-isoprenoids. Due to its unique formulation, wines made using STIMULA SYRAH have less sulfur off-flavors like hydrogen sulfide.



INACTIVATED YEAST

GLUTASTAR™

GET SUPREME HIGH POWER
THE KING OF NATURAL ANTIOXIDANTS

Glutastar™ is a yeast derivative nutrient that protects and stabilizes wine aroma and color due to its unique content of antioxidant peptides and high concentration of GSH (reduced glutathione). Glutastar's high antioxidant and scavenging of free radicals leads to increased wine shelf life. Glutastar also increases the perception of freshness and mouthfeel thanks to the contribution from yeast-derived polysaccharides.



FINING AID



Animal-free, non-allergenic juice clarification fining aid

Qi'UP XC is used in juice for superior clarification. This innovative floccing agent is used during juice flotation and traditional cold settling and is an animal-free, non-allergenic alternative to gelatin. Qi'UP XC is a specialized preparation of chitosan* that has a high surface charge allowing it to bind to solid particles in juice resulting in excellent clarification.

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SCOTT LABORATORIES, INC

1480 CADER LANE, PETALUMA, CA 94954

TEL 707-765-6666 · FAX 707-765-6674

WWW.SCOTTLAB.COM

INFO@SCOTTLAB.COM