

SUPPLEMENTARY DATA

Lyons, S. M., Morgan, S. C., McCann, S., Samantha Sanderson, S., Newman, B. L., Watson, T. L., Vladimir Jiranek, V., Durall, D. M., and Zandberg, W. F. (2021). Unique volatile chemical profiles produced by indigenous and commercial strains of *Saccharomyces uvarum* and *Saccharomyces cerevisiae* during laboratory-scale Chardonnay fermentations. *OENO One*, 55(3).
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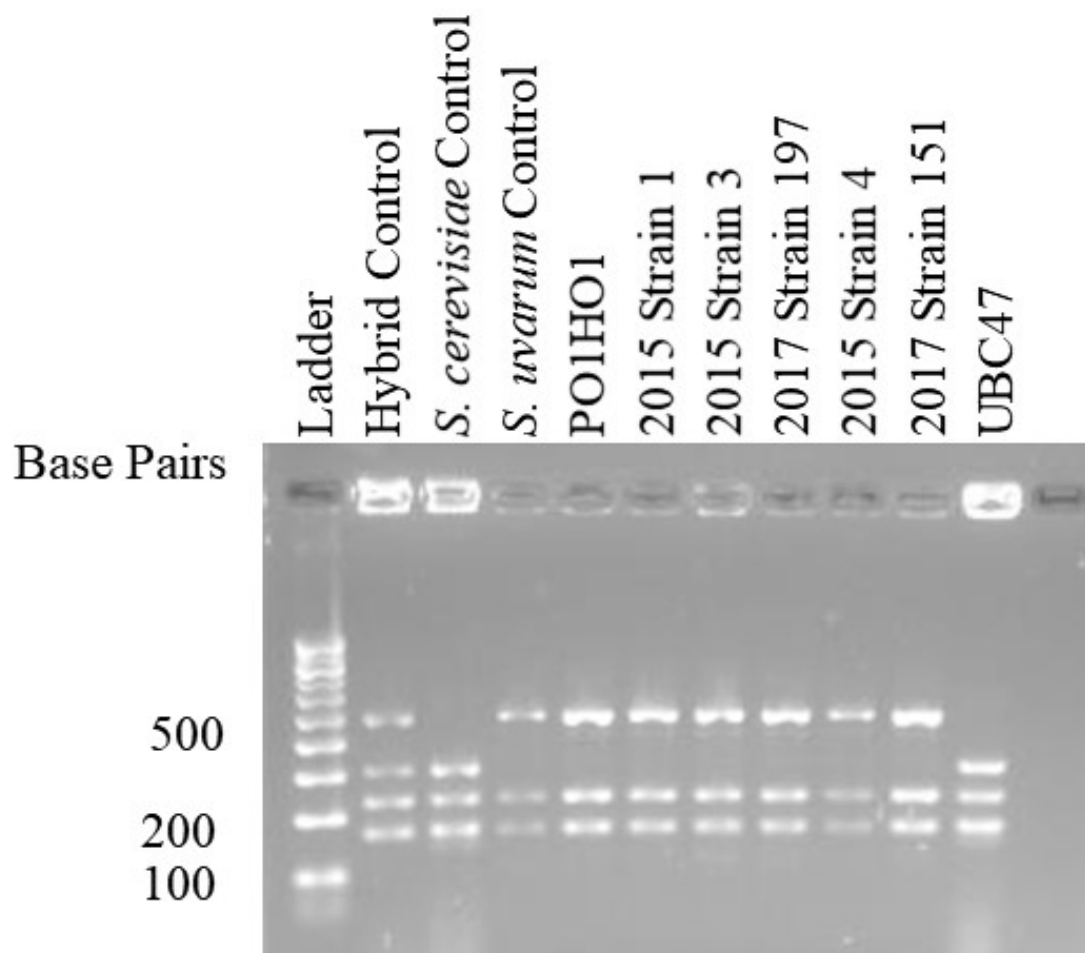
SUPPLEMENTARY FIGURES

FIGURE S1. Gel image of PCR-RFLP results demonstrating that the strains used in this study were pure strains of either *S. uvarum* or *S. cerevisiae* and not hybrids.

PCR-RFLP (restriction fragment length polymorphism) analysis was performed by amplifying the ITS1 region of the yeast rRNA gene, followed by a digest with the restriction enzyme HaeIII, to confirm that the indigenous strains in this study were pure strains and not hybrids. Pure strains of *S. cerevisiae* can be seen to have 3 bands, at 100, 200 and 300 base pairs. Pure *S. uvarum* strains have 3 bands at 200, 300 and 500 base pairs. Hybrid strains of *S. cerevisiae* and *S. uvarum* can be seen to have a combination of both profiles.