SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
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SUPPLEMENTARY DATA

Table S1. Volatile aroma compounds analyzed with SPME GC/MS.

Volatile compound	Identification	RT[1]	Experimental KI[2]	Literature KI	T[3]	Q1, Q2[4]
Alcohols						
1-Propanol	Std/NIST/KI[5]	4.42	1050	1051	59	42, 60
2-Methyl-1-butanol	Std/NIST/KI	5.02	1105	1158	57	56, 41
2-Methyl-1-propanol	Std/NIST/KI	6.81	1111	1110	43	42, 41
3-Methyl-1-butanol	Std/NIST/KI	11.35	1064	1190	70	41, 55
2-Hexanol	Std/NIST/KI	21.05	1219	1217	45	69, 87
2-Heptanol	Std/NIST/KI	19.08	1318	1318	45	55, 83
1-Hexanol	Std/NIST/KI	21.06	1344	1344	56	55, 43
3-E-Hexen-1-ol	Std/NIST/KI	21.44	1349	NA	41	67, 82
3-Z-Hexen-1-ol	Std/NIST/KI	22.76	1366	1366	41	67, 57
2-E-Hexen-1-ol	Std/NIST/KI	24.62	1391	NA	57	41, 67
2-Z-Hexen-1-ol	Std/NIST/KI	25.32	1403	NA	57	67, 41
1-Octen-3-ol	Std/NIST/KI	28.85	1448	1448	57	72, 43
1-Heptanol	Std/NIST/KI	29.21	1453	1453	70	55, 56
2,3-Butanediol	Std/NIST/KI	31.75	1508	1512	45	43, 57
1-Octanol	Std/NIST/KI	35.71	1553	1553	56	55, 41
1-Nonanol	Std/NIST/KI	40.85	1661	1661	56	55, 70
2-Ethyl-1-hexanol	NIST/KI	30.52	1469	1470	57	41, 55
Hotrienol	NIST/KI	37.25	1585	1585	71	82, 43

Aldehydes						
Hexanal	Std/NIST/KI	5.28	1070	1070	56	44, 41
2-(E)-Hexenal	Std/NIST/KI	10.78	1173	NA	41	69, 55
Octanal	Std/NIST/KI	15.50	1263	1263	43	41, 45
Nonanal	Std/NIST/KI	22.79	1367	1367	41	57, 67
Furfural	Std/NIST/KI	27.10	1425	1425	96	95, 39
2-E-Nonenal	Std/NIST/KI	32.90	1500	NA	70	55, 41
2,4-Nonadienal, (E,E)	Std/NIST/KI	41.17	1669	1670	81	41, 67
2,4-E,E-Hexadienal	Std/NIST/KI	22.44	1362	1365	81	96, 67
Carboxylic acids						
Hexanoic acid	Std/NIST/KI	47.47	1831	1831	73	60, 87
Nonanoic acid	Std/NIST/KI	52.89	1999	2123	60	73,
Decanoic acid	Std/NIST/KI	53.49	1998	2227	60	73,
Esters						
Methyl-2-methyl butanoate	Std/NIST/KI	3.68	1034	NA	88	57, 41
Ethyl butanoate	Std/NIST/KI	4.19	1045	1045	71	88, 43
Ethyl-2-methyl butanoate	Std/NIST/KI	4.61	1055	NA	57	102, 85
Ethyl isovalerate	Std/NIST/KI	5.02	1064	1064	88	85, 57
Isoamyl acetate	Std/NIST/KI	6.43	1057	1101	43	70, 55
Isoamyl propionate	Std/NIST/KI	9.96	1172	1176	57	70, 29
Hexyl acetate	Std/NIST/KI	14.83	1233	1235	43	56, 61
Ethyl heptanoate	Std/NIST/KI	19.08	1306	1310	88	45, 113

Ethyl dodecanoate	Std/NIST/KI	47.47	1838	1837/1839	88	101, 43
Ethyl hexanoate	NIST/KI	11.16	1201	1197.9/1209	88	99, 43
Ethyl octanoate	NIST/KI	26.12	1413	1412	88	101, 127
Ethyl decanoate	NIST/KI	38.80	1614	1615	88	101,43
2-Phenethyl acetate	Std/NIST/KI	45.54	1779	1771	104	43, 91
Ketones						
2-Heptanone	Std/NIST/KI	9.29	1150	1151	43	58, 71
6-Methyl-5-hepten-2-one	Std/NIST/KI	18.66	1312	1314	43	108, 69
2-Nonanone	Std/NIST/KI	22.58	1364	1366	58	43, 81
2-Undecanone	Std/NIST/KI	37.01	1578	1578	58	43, 71
Phenol compounds						
Benzothiazole	Std/NIST/KI	49.55	1890	1912	135	108
Benzaldehyde	Std/NIST/KI	51.50	1472	1473	106	105,77
Benzyl alcohol	Std/NIST/KI	47.72	1839	1839	79	108, 107
Phenylethyl alcohol	Std/NIST/KI	48.94	1873	1873	91	92, 122
Guaiacol	Std/NIST/KI	46.96	1817	1816	109	124, 81
Eugenol	Std/NIST/KI	53.03	1998	2116	164	149, 77
Phenylacetaldehyde	Std/NIST/KI	37.66	1590	1592	91	92,120
Terpenoids						
α-(+)-Pinene	Std/NIST/KI	3.84	1038	NA	93	91, 92
β-(+)-Pinene	Std/NIST/KI	5.82	1082	NA	93	69, 91
Sabinene	Std/NIST/KI	6.43	1105	1105	93	91, 77

–α-(–)-Phellandrene	Std/NIST/KI	8.20	1132	NA	93	91, 77
Myrcene	Std/NIST/KI	8.58	1139	1139	93	69, 41
α-Terpinene	Std/NIST/KI	8.86	1143	NA	121	93, 136
1,4-Cineole	Std/NIST/KI	9.10	1147	1164	111	43, 71
S-Limonene	Std/NIST/KI	9.77	1157	1183	68	93, 67
β-phellandrene	Std/NIST/KI	10.15	1163	1163	93	91, 77
Eucalyptol	Std/NIST/KI	10.44	1168	1168	43	81, 108
ɾ-Terpinene	Std/NIST/KI	12.40	1218	1218	93	91, 136
Ocimene (isomer 2)	Std/NIST/KI	13.26	1231	NA	93	91, 79
Cymene	Std/NIST/KI	13.73	1237	1237	119	134, 91
(+)-Rose oxide	Std/NIST/KI	19.70	1326	1331	139	69, 83
(–)-Rose oxide	Std/NIST/KI	20.53	1337	1341	139	69, 83
Limonene oxide	Std/NIST/KI	25.59	1406	1408	43	67, 41
Linalool oxide	Std/NIST/KI	26.82	1422	1425	59	94, 111
Linalool oxide (isomer2)	Std/NIST/KI	29.21	1453	1453	59	94, 111
Linalool	Std/NIST/KI	35.15	1542	1542	71	93, 55
Caryophyllene	Std/NIST/KI	35.58	1551	1550	133	93, 91
α-Humulene	Std/NIST/KI	39.05	1620	1620	93	121, 80
Neral	Std/NIST/KI	40.15	1645	1645	69	41, 84
α-terpineol	Std/NIST/KI	41.33	1672	NA	59	93, 121
(+) Valencene	Std/NIST/KI	41.32	1672	1715	161	204, 105
Y-terpineol	Std/NIST/KI	41.48	1676	1683	93	121, 136
Geranial	Std/NIST/KI	42.40	1697	1718	69	41, 84

Citronellol	Std/NIST/KI	44.72	1757	1757	69	41, 81
β-Damascenone	Std/NIST/KI	45.44	1776	1777	177	69, 41
Farnesene	Std/NIST/KI	45.44	1776	1775	41	93, 55
Nerol	Std/NIST/KI	45.69	1779	1780	69	41, 93
α-Ionone	Std/NIST/KI	46.76	1811	NA	121	93, 136
Geraniol	Std/NIST/KI	47.57	1834	1834	69	41, 93
β-Ionene	Std/NIST/KI	49.86	1899	NA	177	43, 135
Farnesol (isomer1)	Std/NIST/KI	53.95	1997	2318	69	41, 81
Farnesol (isomer 2)	Std/NIST/KI	54.10	1997	NA	69	41, 91
Terpinolene	NIST/KI	12.23	1216	1251	121	93, 136

[1] Retention time (min) (RT), [2] Kovats index (KI) ± 5 KI, [3] Target ion (T), [4] Qualifier ions (Q1, Q2), [5] Identification with Standard (Std), National Institute of Standards and Technology (NIST) MS library and KI.

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Table S2. Concentration (µg/L) of volatile aroma compounds quantified by SPME-GC/MS in PG laboratory scale wines, fermented by 7 *S. cerevisiae* yeast strains (3*n* per strain). Samples were analysed in triplicate and the mean concentration [(µg/L) ± SD] of each compound is shown. Data was analyzed using a one-way ANOVA followed by a Tukey HSD *post hoc* test. Different letters indicate that the strains are significantly different at $p \leq 0.05$ for each compound. Compounds with no letters indicate no significant difference between strains.

	OCP-125	**OCP-088**	**OCP-080**	**OCP-090**	**OCP-095**	**OCP-041**	**M2**
1-Propanol	311.67±33.58^{bc}	270.90±41.09^{bc}	385.81±23.65^{b}	342.45±37.48^{bc}	299.08±23.13^{bc}	250.65±42.65^{c}	646.12±93.51^{a}
2-Methyl-1-butanol	55.47±8.48	60.08±13.23	56.84±2.69	60.87±8.44	46.25±5.14	57.24±8.44	49.00±5.91
3-Methyl-1-butanol*	113,783.04±14,801.27^{a}	75,833.11±9,855.03^{b}	107,777.73±18,099.48^{ab}	109,061.63±15,397.42^{ab}	83,990.40±1,160.93^{ab}	93,769.33±5,826.74^{ab}	90,525.40±4,485.09^{ab}
2-Heptanol	7.81±0.06^{b}	7.88±0.04^{b}	7.76±0.02^{b}	7.82±0.01^{b}	7.78±0.04^{b}	10.68±0.4^{a}	7.77±0.04^{b}
1-Hexanol	670.68±100.17	731.25±63.07	666.60±63.54	679.31±34.83	859.37±58.37	776.92±149.84	634.16±46.98
3-E-hexen-1-ol	20.5±2.35^{ab}	20.36±1.75^{ab}	20.47±1.11^{ab}	21.33±0.94^{ab}	24.14±0.59^{a}	22.18±2.96^{ab}	15.78±2.77^{b}
1-Octanol	0.36±0.01	0.39±0.03	0.40±0.02	0.36±0.01	0.40±0.01	0.40±0.04	0.35±0.01
2-Ethyl-1-hexanol	11.44±1.16^{b}	20.60±6.92^{a}	10.62±7.36^{b}	9.12±2.78^{b}	11.49±1.46^{b}	11.30±2.47^{b}	7.32±3.81^{b}
Total higher alcohols	**114,860.98±14,947.07^{a}**	**76,944.56±9,981.16^{b}**	**108,926.22±18,197.87^{ab}**	**110,182.90±15,481.90^{ab}**	**85,238.93±1,249.67^{ab}**	**94,898.7±6,033.55^{ab}**	**91,885.90±4,638.12^{ab}**
Hexanoic acid	51.08±11.98	47.25±6.13	52.28±12.02	40.55±4.91	36.14±1.98	34.01±6.15	44.53±0.69
Nonanoic acid*	152.65±27.40	141.35±8.10	182.42±35.47	137.53±25.52	165.85±36.83	127.11±15.03	110.80±13.96
Decanoic acid*	136.47±27.22	120.85±14.76	125.20±16.89	132.37±11.59	117.34±29.48	123.20±41.69	105.93±21.11
Total carboxylic acids	**340.20±66.60^{a}**	**309.45±28.99^{a}**	**359.90±64.38^{a}**	**310.45±42.02^{a}**	**319.33±68.29^{a}**	**284.32±62.87^{a}**	**261.26±35.76^{a}**

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Ethyl butanoate	103.61±8.92^{b}	140.6±8.59^{a}	138.27±18.43^{a}	124.45±5.18^{ab}	115.37±2.77^{ab}	102.31±3.30^{b}	11.87±1.08^{c}
Isoamyl acetate	1,661.23±199.54^{a}	992.06±163.17^{b}	1,566.09±260.35^{ab}	1,442.78±336.99^{ab}	1,188.37±53.79^{ab}	976.85±119.40^{b}	1,217.97±165.01^{ab}
Hexyl acetate	24.27±5.13^{b}	25.14±2.77^{b}	33.66±4.56^{ab}	42.05±2.96^{a}	37.67±3.11^{ab}	26.70±8.12^{b}	45.78±8.21^{a}
Ethyl dodecanoate	36.48±5.50^{ab}	32.31±3.90^{b}	31.09±4.95^{b}	44.80±3.21^{a}	16.97±1.65^{c}	16.95±2.17^{c}	43.48±4.24^{a}
Ethyl hexanoate*	177.34±43.30^{ab}	214.99±30.68^{a}	218.95±5.14^{a}	201.88±34.46^{a}	165.47±7.51^{ab}	124.65±26.93^{b}	224.52±32.00^{a}
Ethyl octanoate*	1,161.17±76.80^{ab}	812.49±158.56^{ab}	951.50±90.46^{ab}	1,031.44±251.52^{ab}	951.17±122.76^{ab}	748.95±320.47^{b}	1,523.73±476.06^{a}
Ethyl decanoate*	1,039.64±29.43^{a}	724.60±99.72^{ab}	786.51±21.68^{ab}	970.83±249.40^{ab}	696.06±139.05^{ab}	572.62±173.66^{b}	1,098.80±227.26^{a}
Total esters	**4,203.74±368.62^{a}**	**2,942.19±467.39^{ab}**	**3,726.07±405.57^{ab}**	**3,858.23±883.72^{ab}**	**3,171.08±330.64^{ab}**	**2,569.03±654.05^{b}**	**4,116.15±913.86^{a}**
2-Phenethyl acetate	110.83±1.85^{a}	47.68±4.73^{c}	73.47±6.81^{b}	84.69±0.18^{b}	74.78±4.97^{b}	74.05±6.49^{b}	48.24±9.09^{c}
2-Undecanone	1.95±0.01^{ab}	1.98±0.02^{ab}	1.94±0.00^{b}	1.96±0.02^{b}	2.51±0.27^{a}	2.16±0.11^{ab}	1.91±1.01^{ab}
Benzothiazole	252.60±64.52	193.21±14.08	216.77±24.28	230.25±17.27	260.19±61.29	160.91±11.29	191.33±51.14
Benzyl alcohol	35.49±1.76	35.03±1.30	35.46±0.78	34.17±1.21	33.48±0.28	34.47±1.60	34.85±0.55
Phenylethyl alcohol	1,358.59±234.39^{a}	793.35±116.33^{c}	876.97±145.66^{bc}	1,227.62±129.93^{ab}	969.98±4.03^{abc}	916.98±141.92^{bc}	572.33±41.57^{d}
Eugenol	4.20±0.02	4.16±0.02	4.22±0.03	4.20±0.02	4.12±0.01	4.14±0.03	4.14±0.95
Phenylacetaldehyde	10.57±0.24^{a}	4.53±0.09^{b}	5.35±0.47^{b}	6.18±0.71^{b}	6.55±0.53^{b}	5.52±0.23^{b}	4.62±0.06^{b}
Total phenolic compounds	**1,774.23±302.79^{a}**	**1,079.94±136.57^{bc}**	**1,214.18±178.03^{bc}**	**1,589.07±149.34^{ab}**	**1,351.61±71.38^{ab}**	**1,198.23±161.67^{bc}**	**857.42±104.37^{c}**
γ-Terpinene	5.56±0.17	5.33±0.04	5.42±0.04	5.36±0.04	5.33±0.03	5.38±0.02	5.29±0.06

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Ocimene	1.02±0.14^{a}	0.37±0.14^{b}	0.28±0.02^{b}	0.44±0.07^{b}	0.58±0.03^{b}	0.36±0.20^{b}	<LOQ
Linalool	5.99±0.17^{a}	5.81±1.46^{a}	6.96±1.98^{a}	5.32±1.54^{ab}	6.70±1.5^{a}	3.88±1.56^{ab}	1.61±0.23^{b}
α-Terpineol	34.81±0.77^{de}	36.89±3.39^{d}	32.42±1.48^{e}	32.46±0.82^{e}	42.37±2.06^{c}	65.84±7.46^{a}	52.01±2.80^{b}
γ-Terpineol	1.57±0.02	1.46±0.05	1.43±0.03	1.67±0.11	1.45±0.11	1.39±0.06	1.48±0.63
Geranial	33.42±0.08^{a}	33.29±0.03^{a}	33.27±0.05^{a}	33.27±0.03^{a}	33.32±0.03^{a}	ND	33.24±0.03^{a}
Citronellol	7.79±0.01	7.76±0.01	7.75±0.01	7.80±0.01	7.76±0.01	7.78±0.03	7.72±0.03
Geraniol	20.10±1.72^{b}	18.38±0.29^{b}	19.08±0.36^{b}	18.92±1.36^{b}	18.66±0.24^{b}	18.48±0.24^{b}	32.0±3.52^{a}
Terpinolene*	5.03±0.08^{a}	4.98±0.03^{ab}	4.99±0.03^{ab}	4.99±0.05^{ab}	4.97±0.02^{b}	4.95±0.01^{b}	4.95±0.04^{b}
Total terpenoids	**115.29±3.16^{b}**	**114.27±5.44^{b}**	**111.59±4.00^{b}**	**110.22±4.03^{b}**	**121.14±4.07^{b}**	**108.06±9.58^{b}**	**138.30±7.34^{a}**

*Semi-quantified compounds. ND: Not detected. LOQ: Limit of Quantification.

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Table S3. Concentration (µg/L) of volatile aroma compounds quantified by SPME-GC/MS in PN laboratory scale wines, fermented by 7 *S. cerevisiae* yeast strains (3*n* per strain). Samples were analysed in triplicate, and the mean concentration [(µg/L) ± SD] of each compound is shown. Data was analyzed using a one-way ANOVA followed by a Tukey HSD *post hoc* test. Different letters indicate that the strains are significantly different at $p \leq 0.05$ for each compound. Compounds with no letters indicate no significant difference between strains.

	OCP125	**OCP088**	**OCP080**	**OCP090**	**OCP095**	**OCP041**	**M2**
3-Methyl-1-butanol*	154,652.7±22,062.5^{a}	131,353.8±5,504.14^{ab}	128,904.2±547.53^{ab}	143,945.8±13,814.62^{ab}	106,851.6±10,594.44^{b}	128,159.8±15,618.04^{ab}	153,420±25,496.10^{a}
1-Hexanol	924.57±37.51^{ab}	839.11±20.60^{b}	890.14±55.01^{ab}	871.15±128.55^{ab}	1042.17±6.76^{a}	979.13±2.77^{ab}	806.78±26.52^{b}
3-E-hexen-1-ol	22.48±3.71	26.30±1.96	26.09±2.48	23.51±3.72	24.32±4.49	24.24±2.13	23.31±4.15
2-E-hexen-1-ol	7.74±0.34^{b}	20.30±6.75^{a}	7.87±1.12^{b}	6.54±2.40^{b}	6.10±1.14^{b}	7.36±2.01^{b}	4.30±1.79^{b}
1-Octanol	2.58±0.43^{ab}	2.43±0.09^{ab}	3.09±0.22^{a}	2.21±0.67^{ab}	2.53±0.58^{ab}	2.90±0.70^{a}	1.56±0.25^{b}
1-Nonanol	13.62±1.32^{a}	6.88±1.47^{c}	8.48±0.66^{b}	11.31±3.05^{ab}	8.21±0.93^{bc}	10.86±1.73^{ab}	6.74±0.65^{c}
2-Ethyl-1-hexanol*	22.50±1.63	17.10±6.98	14.05±6.14	23.36±8.11	24.12±6.55	20.14±8.31	12.60±5.40
Total higher alcohols	**155,646.19±22,107.44^{a}**	**132,265.92±5,541.99^{ab}**	**129,853.92±613.16^{ab}**	**144,883.88±13,961.12^{a}**	**107,959.05±10,614.89^{b}**	**129,204.43±15,635.69^{ab}**	**154,275.29±25,534.86^{a}**
Hexanoic acid	32.1±6.29	31.60±2.62	53.80±5.32	37.10±4.31	39.20±9.81	35.42±10.42	46.28±17.72
Nonanoic acid*	165.84±36.17	206.09±11.25	247.81±40.40	201.46±6.67	192.70±70.36	203.76±42.51	186.52±41.44
Decanoic acid*	150.47±28.22	186.46±23.34	210.05±40.37	155.86±15.61	128.74±17.05	149.74±23.45	141.99±10.89
Total carboxylic acids	**348.41±70.68^{a}**	**424.15±37.21^{a}**	**511.67±86.09^{a}**	**394.42±26.59^{a}**	**360.64±97.22^{a}**	**388.93±76.38^{a}**	**374.79±70.05^{a}**
Ethyl butanoate	105.75±10.97^{b}	85.28±6.55^{bc}	93.63±6.35^{bc}	105.47±12.76^{b}	72.78±3.44^{c}	114.69±8.80^{b}	141.89±7.21^{a}

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
https://doi.org/10.20870/oeno-one.2025.59.2.9164

Hexyl acetate	51.98±5.45^{a}	27.78±6.77^{b}	50.21±1.30^{a}	38.40±1.90^{ab}	28.30±7.09^{b}	54.89±0.95^{a}	41.24±4.6^{ab}
Isoamyl acetate	1,270.78±166.68^{ab}	892.10±9.81^{b}	1,133.71±36.51^{ab}	1,124.11±262.07^{ab}	549.06±129.67^{c}	941.79±118.72^{b}	1,319.00±157.09^{a}
Ethyl dodecanoate	46.58±3.12^{ab}	40.67±7.93^{b}	37.72±2.51^{b}	40.88±3.06^{b}	33.24±0.81^{b}	30.47±1.59^{b}	58.01±8.11^{a}
Ethyl hexanoate*	265.55±60.94	216.93±25.67	255.36±41.43	251.98±18.27	225.62±46.04	257.91±22.01	306.11±17.70
Ethyl octanoate*	2,370.51±641.81	1,669.95±216.33	2,295.91±269.44	2,276.67±526.33	1,630.54±447.70	1,786.45±433.91	2,519.82±791.88
Ethyl decanoate*	1,521.88±569.43	1,615.46±298.44	1,603.33±192.91	1,586.02±219.50	1,006.41±388.14	1,185.00±178.80	2,194.36±699.60
Total esters	**5,633.03±1,458.4^{ab}**	**4,548.17±571.5^{ab}**	**5,469.87±550.45^{ab}**	**5,423.53±1,043.90^{ab}**	**3,545.95±1,022.89^{b}**	**4,371.20±764.78^{ab}**	**6,580.43±1,686.19^{a}**
2-Phenethyl acetate	95.9±15.56^{ab}	106.9±5.74^{a}	94.2±10.92^{ab}	74.40±2.32^{ab}	64.73±2.03^{b}	87.8±13.00^{ab}	90.84±5.37^{ab}
Benzothiazole	246.18±17.50^{b}	373.60±80.06^{ab}	387.72±58.54^{ab}	327.60±48.48^{ab}	417.25±34.79^{a}	333.99±53.05^{ab}	172.16±47.17^{b}
Benzyl alcohol	44.85±2.85	45.06±1.12	47.74±1.54	44.20±0.99	43.54±5.03	45.97±1.20	48.62±2.55
Phenylethyl alcohol	5,003.12±116.39^{a}	4,373.12±167.03^{ab}	4,664.87±167.74^{a}	4,406.49±428.00^{ab}	4,184.60±627.29^{ab}	3,563.78±249.40^{b}	4,350.72±507.29^{ab}
Eugenol	5.85±0.02	5.88±0.02	5.82±0.04	5.86±0.06	5.86±0.04	5.82±0.05	5.94±0.06
Phenylacetaldehyde	9.34±0.84^{b}	9.72±1.02^{b}	10.32±1.49^{b}	9.56±2.71^{b}	13.76±0.30^{a}	10.58±0.83^{b}	9.12±0.2^{b}
Total phenolic compounds	**5,405.24±153.16^{a}**	**4,914.28±254.99^{a}**	**5,210.67±240.27^{a}**	**4,868.11±482.56^{a}**	**4,729.74±669.48^{a}**	**4,047.94±317.53^{a}**	**4,677.40±562.64^{a}**
γ-Terpinene	5.72±0.08	5.57±0.07	5.60±0.13	5.64±0.11	5.60±0.12	5.53±0.02	6.10±0.41
Ocimene	0.64±0.13	0.25±0.14	0.15±0.06	0.23±0.03	0.47±0.06	0.27±0.11	0.65±0.22
Linalool	5.47±0.80^{b}	1.02±0.01^{c}	4.53±1.12^{b}	<LOQ	8.38±0.71^{a}	4.05±1.00^{b}	5.98±0.23^{b}

SUPPLEMENTARY DATA
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α-Terpineol	32.81±0.58^{b}	18.93±8.20^{bc}	50.44±4.54^{a}	15.30±5.47^{c}	20.74±6.09^{bc}	16.43±1.80^{c}	22.63±5.88^{bc}
γ-Terpineol	1.10±0.08	1.03±0.11	1.11±0.08	1.14±0.03	1.27±0.08	1.10±0.02	1.25±0.16
Geranial	134.17±7.50	133.65±0.22	130.86±3.29	135.60±12.12	134.75±3.93	132.07±11.38	127.16±2.75
Citronellol	10.84±0.87	9.94±0.39	10.66±0.50	10.54±0.30	9.88±0.12	11.38±1.97	10.88±0.47
Geraniol	19.45±0.42^{ab}	19.27±0.95^{ab}	19.01±0.50^{ab}	18.24±0.43^{b}	19.19±0.73^{ab}	18.76±0.91^{ab}	20.60±0.84^{a}
Terpinolene*	5.47±0.04	5.36±0.03	5.42±0.06	5.36±0.04	5.36±0.02	5.37±0.05	5.43±0.09
Total terpenoids	**215.68±10.55^{a}**	**195.02±10.12^{a}**	**227.78±10.28^{a}**	**192.05±18.53^{a}**	**205.64±11.86^{a}**	**194.96±17.26^{a}**	**200.68±11.06^{a}**

*Semi-quantified compounds. ND: Not detected. LOQ: Limit of Quantification.

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
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Table S5. Concentration (µg/L) of VOC quantified by SPME-GC/MS in PG pilot scale wines, fermented by OCP-088 and OCP-125 *S. cerevisiae* yeast strains with fresh PG wines (OCP-125 and OCP-088), bottled PG wines (B-OCP-125 and B-OCP-088) and commercial wines (PG-SB and PG-KF) (3*n* per strain). Samples were analysed in triplicate, results show mean (µg/L) ± SD. Data was analyzed using a one-way ANOVA followed by a Tukey HSD *post hoc* test. Different letters indicate that strains are significantly different at $p \leq 0.05$ for each compound. Compounds with no letters indicate no significant difference between strains.

	OCP-125	**OCP-088**	**B-OCP-125**	**B-OCP-088**	**PG-SB**	**PG-KF**
3-Methyl-1-butanol	14,562±240.5^{b}	14,724.15±2,474.50^{b}	126,705.57±3,782.36^{a}	120,577±15,679.94^{a}	132,964.36±14,638.40^{a}	126,556.81±10,971.36^{a}
1-Hexanol	1,511.82±8.88^{b}	1,480.25±166.24^{b}	1,690.68±75.98^{ab}	1,844.10±68.37^{ab}	2,326.50±267.78^{a}	1,599.71±101.96^{b}
3-E-hexen-1-ol	18.95±4.13^{ab}	17.27±1.12^{b}	26.20±4.05^{ab}	33.18±4.34^{a}	22.41±1.10^{ab}	21.16±0.72^{ab}
3-Z-hexen-1-ol	ND	ND	<LOQ	<LOQ	311.53±9.92^{a}	162.04±8.35^{b}
2-Methyl-1-propanol	ND	ND	253.84±17.58^{b}	274.6±6.12^{a}	ND	ND
1-Heptanol	ND	ND	139.15±22.19^{b}	191.71±13.14^{a}	139.45±14.42^{b}	144.18±13.14^{b}
1-Propanol	175.96±12.97^{b}	149.74±36.31^{b}	272.06±30.29^{a}	233.91±15.16^{a}	ND	ND
2-Ethyl-1-hexanol	5.53±3.17^{b}	21.28±6.06^{a}	1.12±0.14^{b}	1.19±0.16^{b}	16.53±2.94^{a}	6.53±2.94^{b}
Total higher alcohols	**16,274.26±269.65^{b}**	**16,392.68±2,684.23^{b}**	**129,088.62±3,932.59^{a}**	**123,155.69±15,787.23^{a}**	**135,780.78±14,934.56^{a}**	**128,490.43±11,098.47^{a}**
Hexanoic acid	585.53±53.41	747.15±45.66	584.20±84.39	720.52±83.51	563.86±56.99	567.41±57.47
Nonanoic acid	2,006.47±112.81^{b}	2,635.89±376.19^{a}	2,180.26±199.90^{ab}	2,171.15±154.43^{ab}	235.95±1.07^{c}	257.82±10.61^{c}
Decanoic acid	1,009.98±120.41^{ab}	1,425.61±355.07^{a}	525.12±110.35^{b}	840.84±248.82^{b}	84.56±2.80^{c}	107.93±20.46^{c}

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
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Total carboxylic acids	**3,601.98±286.62^{b}**	**4,808.65±776.92^{a}**	**3,289.58±394.64^{b}**	**3,732.51±486.76^{b}**	**884.37±60.86^{c}**	**933.16±88.54^{c}**
Ethyl butanoate	141.84±11.48^{d}	142.88±12.24^{d}	186.39±4.53^{c}	203.76±3.60^{c}	291.59±20.79^{b}	343.18±28.61^{a}
Ethyl-2-methyl butanoate	ND	ND	6.99±0.80^{a}	8.42±1.13^{a}	8.25±1.37^{a}	7.63±0.58^{a}
Ethyl isovalerate	<LOQ	<LOQ	8.88±1.39^{b}	18.50±0.70^{a}	<LOQ	4.80±1.53^{c}
Isoamyl acetate	2,436.14±279.43^{a}	1,950.43±148.40^{b}	1,084.44±80.10^{c}	841.02±14.78^{d}	2,385.50±313.76^{ab}	2,243.1±169.81^{ab}
Hexyl acetate	174.13±6.56^{a}	164.16±25.16^{a}	ND	ND	67.46±4.52^{b}	52.79±5.80^{b}
2-Phenethyl acetate	375.84±2.62^{a}	312.69±24.74^{a}	116.34±12.46^{b}	101.76±6.08^{b}	157.90±5.65^{b}	135.04±14.03^{b}
Ethyl dodecanoate	965.14±37.10^{a}	836.92±115.80^{a}	784.93±112.94^{ab}	630.76±94.74^{abc}	541.52±91.12^{c}	510.23±11.23^{bc}
Ethyl_hexanoate	562.94±96.16^{b}	616.42±51.38^{ab}	538.78±19.90^{b}	727.46±23.97^{a}	597.40±42.84^{b}	501.10±60.06^{ab}
Ethyl_octanoate	4,407.60±121.36^{b}	4,429.23±354.53^{b}	5,436.86±115.22^{b}	6,819.72±453.40^{a}	5,391.70±459.28^{b}	5,141.40±451.01^{b}
Ethyl_decanoate	4,207.94±146.60^{ab}	3,513.65±186.65^{b}	4,680.96±569.73^{a}	4,924.99±503.44^{a}	1,847.96±256.32^{c}	1,279.28±62.90^{c}
Total esters	**13,271.57±701.31^{ab}**	**11,966.38±918.90^{bc}**	**12,844.57±917.07^{ab}**	**14,276.39±1,101.84^{a}**	**11,289.28 ±1,195.65^{bc}**	**10,218.55±805.56^{c}**
Benzaldehyde	<LOQ	0.08±0.03^{c}	0.45±0.04^{c}	0.80±0.05^{c}	5.66±0.22^{b}	20.93±6.13^{a}
Phenylacetaldehyde	<LOQ	<LOQ	28.11±0.15^{a}	24.96±3.27^{a}	16.57±0.69^{b}	18.48±5.85^{b}
Benzyl alcohol	<LOQ	<LOQ	49.54±8.09^{b}	48.18±5.22^{b}	86.02±5.25^{a}	31.03±3.63^{b}

SUPPLEMENTARY DATA
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Phenylethyl alcohol	2,106.29±39.18^{c}	2,381.93±163.50^{c}	87,454.92±18,397.73^{a}	93,668.41±17,557.71^{a}	39,206.41±2,031.00^{b}	32,190±501.55^{b}
Total phenolic compounds	**2,106.29±39.18^{c}**	**2,382.01±163.53^{c}**	**87,533.02±18,406.01^{a}**	**93,742.35±17,566.25^{a}**	**39,314.66±2,037.16^{b}**	**32,260.44±517.16^{b}**
γ-Terpinene	2.56±0.09^{b}	2.51±0.03^{b}	2.61±0.28^{b}	2.59±0.19^{b}	6.35±0.10^{a}	6.40±0.02^{a}
α-Terpineol	6.89±1.16^{c}	6.99±2.23^{c}	5.06±0.49^{c}	10.01±1.60^{b}	14.80±0.33^{a}	7.78±0.90^{bc}
γ -Terpineol	38.11±7.78^{a}	34.25±11.31^{a}	22.24±0.75^{b}	14.30±6.37^{b}	6.28±1.21^{c}	17.96±3.55^{b}
Geranial	100.44±7.44^{a}	70.35±0.90^{b}	85.94±11.08^{bc}	90.53±3.14^{ac}	48.23±9.52^{d}	46.23±8.60^{d}
Citronellol	11.31±0.88^{b}	<LOQ	11.99±0.79^{b}	12.02±2.10^{b}	26.33±4.81^{a}	19.90±5.63^{a}
Terpinolene	2.40±0.0^{a}	2.39±0.0^{a}	<LOQ	<LOQ	ND	ND
Total terpenoids	**161.71±17.35^{a}**	**116.49±14.47^{bc}**	**127.84±13.39^{b}**	**129.45±13.40^{b}**	**101.99±15.97^{c}**	**98.27±18.70^{c}**

*Semi-quantified compounds. ND: Not detected. LOQ: Limit of Quantification.

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
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Table S6. Concentration (µg/L) of VOCs quantified by SPME-GC/MS in PN pilot scale wines, fermented by OCP-088 and OCP-125 *S. cerevisiae* strains with fresh PN wines (OCP-125 and OCP-088), bottled PN wines (B-OCP-125 and B-OCP-088) and commercial wine (Freeform-VG) (3*n* per strain). Samples were analysed in triplicate, results show mean (µg/L) ± SD. Data was analyzed using a one-way ANOVA followed by a Tukey HSD *post hoc* test. Different letters indicate that strains are significantly different at $p \leq 0.05$ for each compound. Compounds with no letters indicate no significant difference between strains.

	PN-OCP125	**PN-OCP088**	**BPN-OCP125**	**BPN-OCP088**	**FREEFORM-VG**
3-Methyl-1-butanol	137,273.97±14,459.55^{ab}	146,640.39±20,199.59^{a}	111,881.83±12,057.26^{ab}	102,960.65±6,683.84^{b}	109,780.21±14,696.67^{ab}
1-Hexanol	1,229.02±115.48^{b}	1,069.79±55.58^{b}	1,845.58±186.39^{a}	1,706.46±78.60^{a}	1,804.11±107.82^{a}
3-E-hexen-1-ol	14.53±1.49^{b}	13.69±1.11^{b}	30.9±4.31^{a}	33.03±1.34^{a}	28.52±0.40^{a}
2-Methyl-1-propanol	ND	ND	363.27±24.32^{a}	376.92±26.28^{a}	430.20±70.96^{a}
1-Heptanol	ND	ND	131.22±23.79^{ab}	159.85±8.03^{a}	122.83±9.27^{b}
1-Propanol	1,343.87±146.62^{a}	1,278.18±281.58^{a}	1,292.23±93.86^{a}	1,595.11±183.42^{a}	121.68±8.85^{b}
2-Ethyl-1-hexanol	8.60±1.99^{b}	3.53±0.33^{b}	1.12±0.15^{b}	2.65±0.09^{b}	27.11±2.99^{a}
1-Nonanol	8.14±2.10^{a}	6.39±0.05^{a}	ND	ND	ND
Total higher alcohols	**139,878.13±14,727.23^{ab}**	**149,011.97±20,538.24^{a}**	**115,546.15±12,390.08^{ab}**	**106,834.67±6,981.60^{b}**	**112,314.66±14,896.97^{ab}**
Hexanoic acid	224.83±51.65	241.72±13.31	210.11±13.71	247.93±18.55	220.72±29.85
Nonanoic acid	729.49±77.42^{ab}	677.67±9.10^{b}	784.12±119.52^{ab}	804.15±22.78^{a}	96.49±18.32^{c}
Decanoic acid	392.59±242.41^{a}	423.98±70.95^{a}	388.85±86.26^{a}	336.83±83.44^{a}	34.42±7.71^{b}

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
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Total carboxylic acids	**1,346.91±371.48 [a]**	**1,343.37±93.36 [a]**	**1,383.08±219.47 [a]**	**1,388.91±124.77 [a]**	**351.63±55.88 [b]**
Ethyl butanoate	197.70±11.77[b]	226.08±10.88[b]	201.09±20.18[b]	268.71±34.29[b]	458.03±13.62[a]
Ethyl-2-methyl butanoate	ND	ND	3.52±0.79[b]	2.30±0.04[b]	11.64±0.72[a]
Ethyl isovalerate	<LOQ	<LOQ	<LOQ	<LOQ	7.20±0.80[a]
Isoamyl acetate	1,742.38±189.00[c]	2,276.33±176.20[c]	2,748.90±202.25[bc]	3,981.11±187.02[a]	3,167.56±80.33[b]
Hexyl acetate	274.72±11.64[a]	275.92±5.12[a]	102.22±14.70[b]	116.87±6.31[b]	54.43±3.17[c]
2-phenethyl acetate	235.01±47.62[b]	303.01±33.94[a]	169.61±18.41[b]	202.37±18.19[b]	205.24±26.45[b]
Ethyl dodecanoate	401.56±32.38[b]	306.12±31.01[c]	499.90±36.38[a]	465.98±19.47[ab]	64.34±12.52[d]
Ethyl_hexanoate	736.11±38.29[b]	914.18±47.67[a]	682.10±6.40[b]	962.03±55.55[a]	503.09±36.54[c]
Ethyl_octanoate	6,257.45±159.26[a]	6,232.67±183.51[a]	5,033.09±599.50[bc]	5,208.89±339.05[b]	4,274.43±274.56[c]
Ethyl_decanoate	5,626.14±291.88[a]	4,650.44±359.71[b]	4,488.12±306.41[b]	4,181.56±212.45[b]	1,693.28±207.73[c]
Total esters	**15,471.07±781.84[a]**	**15,184.75±848.04[a]**	**13,928. 55±1,205.02 [a]**	**15,389.82±872.37 [a]**	**10,439.24±576.11[b]**
Phenylacetaldehyde	<LOQ	<LOQ	11.82±6.97[b]	14.42±3.26[ab]	18.32±0.20[a]
Benzyl alcohol	51.36±1.63[a]	41.19±0.63[b]	37.3±4.87[b]	41.22±3.89[b]	39.53±3.40[b]
Phenylethyl alcohol	1,735.97±393.98[c]	1,631.48±130.84[c]	25,971.36±3,784.43[b]	27,030.47±1,360.92[b]	40,770.87±2,124.66[a]

SUPPLEMENTARY DATA
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Total phenolic compounds	**1,787.33±395.61^{c}**	**1,672.67±131.47^{c}**	**26,020.48±3,796.27^{b}**	**27,086.11±1,368.07^{b}**	**40,828.72±2,128.26^{a}**
γ-Terpinene	3.03±0.01^{b}	3.06±0.01^{b}	3.25±0.31^{b}	3.15±0.12^{b}	6.45±0.32^{a}
α-Terpineol	8.81±2.68	1.52±0.04	7.46±1.37	18.62±11.85	10.33±1.78
γ-Terpineol	23.99±5.99	20.18±6.82	16.9±1.11	9.45±4.31	10.41±1.90
Geranial	70.49±2.43^{a}	68.74±3.17^{a}	46.50±6.97^{b}	48.32±3.92^{b}	48.73±1.47^{b}
Citronellol	13.10±1.14^{c}	13.70±0.24^{c}	19.18±2.39^{b}	20.23±0.64^{b}	25.23±3.12^{a}
Total terpenoids	**119.42±12.25^{a}**	**107.20±10.28^{ab}**	**93.29±12.15^{b}**	**99.77±20.84^{ab}**	**101.15±6.69^{ab}**

ND: Not detected. LOQ: Limit of Quantification.

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
https://doi.org/10.20870/oeno-one.2025.59.2.9164

Table S7. OAVs[1] for PG pilot-scale wines.

	OCP-125	OCP-088	Bottled OCP-125	Bottled OCP-088	PG-SB	PG-KG	Odour descriptor[2]
3-Methyl-1-butanol	62.47	58.90	435.40	414.34	531.86	5,062.22	Overripe banana, fusel oil
1-Hexanol	0.60	0.59	0.68	0.74	0.93	0.64	Herbaceous, green
3-E-hexen-1-ol	<1	<1	<1	<1	<1	<1	Grass
2-Methyl-1-propanol	-	-	<1	<1	-	-	Fusel
1-Heptanol	-	-	28.10	38.57	46.19	47.99	Grass
1-Propanol	<1	<1	<1	<1	-	-	Alcoholic, pungent, harsh
1-Nonanol	<1	<1	-	-	-	-	-
Hexanoic acid	<1	<1	<1	<1	<1	<1	Sweat, cheese, rancid
Nonanoic acid	0.67	0.88	0.73	0.72	<1	<1	-
Decanoic acid	<1	<1	<1	<1	<1	<1	Rancid, fat
Ethyl butanoate	141.84	142.88	186.39	203.76	291.60	343.18	Fruity
Isoamyl acetate	1,381.07	975.22	542.22	420.51	1,523.18	1,943.22	Banana, pear
Hexyl acetate	87.06	82.08	-	-	33.73	26.39	Fruity, sweet floral

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
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2-Phenethyl acetate	1.50	1.25	<1	<1	<1	<1	Floral, rose, honey
Ethyl hexanoate	112.36	123.28	107.76	145.49	119.48	100.22	Green apple, pineapple
Ethyl octanoate	2,203.80	2,214.61	2,718.43	3,409.86	2,695.85	2,570.7	Fruity
Ethyl decanoate	21.04	17.57	23.40	24.62	9.23	6.40	Fruity, apple
Phenylacetaldehyde	-	-	7.03	6.24	4.14	4.62	-
Benzyl alcohol	-	-	<1	<1	<1	<1	Floral
Phenylethyl alcohol	2.81	3.18	116.06	124.89	52.27	42.92	Rose, floral
α-terpineol	<1	<1	<1	<1	<1	<1	Pine
Geranial	3.14	2.20	2.69	2.83	1.52	1.45	Floral
Citronellol	<1	-	<1	<1	<1	<1	Green lemon

[1] OAVs were calculated based on ODTs from du Plessis *et al.* (2017) and Zhao *et al.* (2019).

[2] Odour descriptors were obtained from Pulcini *et al.* (2022) and Vilanova *et al.* (2010).

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
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Table S8. OAVs for PN pilot-scale wines.

	OCP-125	OCP-088	Bottled OCP-125	Bottled OCP-088	Freeform-VG	Odour descriptor[1]
3-Methyl-1-butanol	549.10	586.56	447.52	411.84	439.12	Overripe banana, fusel oil
1-Hexanol	<1	<1	0.74	0.68	0.72	Herbaceous, green
3-E-Hexen-1-ol	<1	<1	<1	<1	<1	Grass
2-Methyl-1-propanol	-	-	<1	<1	<1	Fusel winey
1-Heptanol	-	-	43.74	53.28	40.55	Grass
1-Propanol	<1	<1	<1	<1	-	Alcoholic, pungent, harsh
1-Nonanol	<1	<1	-	-	-	-
Hexanoic acid	<1	<1	<1	<1	<1	Sweat, cheese, rancid
Nonanoic acid	<1	<1	<1	<1	<1	-
Decanoic acid	<1	<1	<1	<1	<1	Rancid, fat
Ethyl butanoate	197.70	226.08	201.09	268.71	458.03	Fruity
Isoamyl acetate	871.19	1,138.16	1,374.45	1,990.56	1,583.78	Banana, pear
Hexyl acetate	137.36	137.96	51.11	58.44	27.21	Fruity, sweet floral

SUPPLEMENTARY DATA
Castellanos, E., Pico, J., Moore, J., Dumayne, M., Coletta, C., Castellarin, S., & Measday, V. (2025). Suitability of indigenous Saccharomyces cerevisiae strains isolated from spontaneous fermentations as wine fermentation starter cultures in the Okanagan Valley wine region in Canada. *OENO One*, *59*(2).
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2-Phenethyl acetate	0.94	1.21	0.68	0.81	0.82	Floral, rose, honey
Ethyl hexanoate	147.22	182.84	136.42	192.41	100.62	Green apple, pineapple
Ethyl octanoate	3,128.72	3,116.34	2,516.55	2,604.45	2,137.21	Fruity
Ethyl decanoate	28.13	23.25	22.44	20.91	8.46	Fruity, apple
Phenylacetaldehyde	-	-	9.08	3.60	4.58	-
Benzyl alcohol	<1	<1	<1	<1	<1	Floral
Phenylethyl alcohol	2.31	2.18	34.62	36.04	54.36	Rose, floral
α-Terpineol	<1	<1	<1	<1	<1	Pine
Geranial	2.20	2.15	1.94	1.89	1.52	Floral
Citronellol	<1	<1	<1	<1	<1	Green lemon

[1] Odour descriptors were obtained from Pulcini *et al.* (2022) and Vilanova *et al.* (2010).