



SONOMA CAST STONE

CONCRETE WINE TANKS



*“Two of Your Top Expenses Are Labor and Oak.
We Can Cut Both of Those **And** Improve Your Wine At The Same Time.”*

Steve Rosenblatt
President, Sonoma Cast Stone



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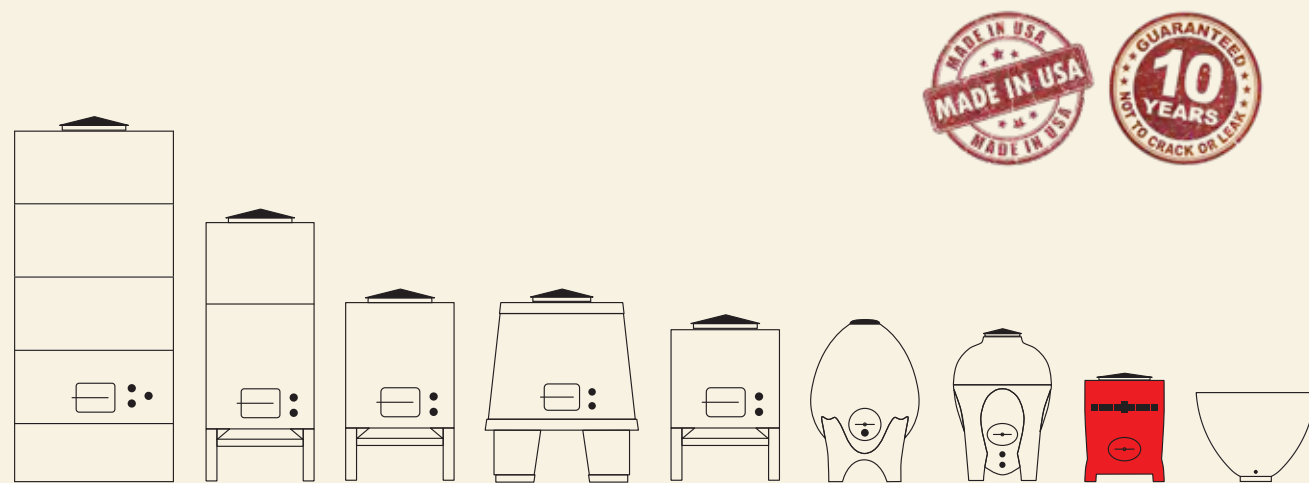
DID YOU KNOW?

Winemakers Around The World Have Returned To Concrete For Making Their Premium Wines.

Concrete offers the best of oak and stainless, by breathing depth and complexity into the wine without imparting any unwanted flavor to mask the fruit. In this way, concrete allows the wine to showcase its true terrior and taste more like where it's from with pure fruit, enhanced mouthfeel and a hint of crisp minerality.

The premiere American concrete manufacturer, **Sonoma Cast Stone**, long known for innovation in concrete product design and formulation, has been placing magnificent concrete fixtures in luxury hotels and restaurants as well as lush private homes for over 20 years.

With their jaw-dropping good looks and superior engineering, Sonoma Cast Stone concrete wine tanks have become the envy of the wine industry and are now sold around the world. Capacities from 240 to 28,000 gal.



Only Sonoma Cast Stone Concrete Wine Tanks Are Engineered with A System Of Layered Concrete

The outer layer is a sprayed cementitious facecoat that gives a beautiful smooth appearance in any desired color. The second layer is a thick layup of high-tech glass-fiber reinforced concrete, which provides great strength and crack resistance. The inner, thickest layer is traditional cast concrete with no additives- just Portland Cement, sand, aggregate, and filtered water. This imparts unique concrete characteristics to the wine or beer. Temperature control tubing and any steel reinforcing are embedded in this layer. The three layers interlock for ultimate strength and resistance to cracking, and provide the added benefit of thermal mass for stable temperatures.

Only Sonoma Cast Stone Concrete Wine Tanks Are Made From Concrete Analyzed by The FDA

Sonoma Cast Stone is the only concrete vessel manufacturer to have our concrete analyzed by the FDA and determined safe for use in wine fermentation and aging.

Only Sonoma Cast Stone Concrete Wine Tanks Offer Your Choice Of Color

With dozens of natural and designer colors and the option of custom blending, Sonoma Cast Stone far outpaces the color options of any other manufacturer.

Only Sonoma Cast Stone Concrete Wine Tanks Offer Your Choice Of Logo Treatment

Only Sonoma Cast Stone Concrete Wine Tanks Are made in America!

Let us know when you're ready.

www.concretewinetanks.com



Current design has pomace door set lower than shown here to facilitate cleaning.

NuBarrel® | 908 L (240 gal) 9hl

Oak barrels will last a few years. Concrete NuBarrels will last a few decades...

The arithmetic is compelling. One concrete NuBarrel® holds as much wine as four oak barrels. It will cost a little more initially, but it will still be producing wine long after the oak barrels are being used as planters.

Concrete NuBarrels®:

- Last ten times longer than oak, yielding ten times as much wine and are much less expensive to use.
- Require much less labor to manage and clean, remain in place while oak barrels must be continually moved.
- Take a third less space per gallon to to age or ferment in your warehouse or barrel room.
- They lose almost nothing to evaporation, and they make fabulous wine.

How much did your winery spend on oak last year?



* This photo shows Current design with pomace door set lower to facilitate cleaning.

Wineries cannot continue to spend thousands, even millions of dollars on oak barrels only to dispose of them a few years later.

How much did your winery spend on oak last year?



One concrete NuBarrel® will ultimately yield as much wine as 40 oak barrels.



“Concrete NuBarrels® are not going to replace all oak barrels, but each concrete NuBarrel® you use means forty oak barrels you don’t have to buy, forty barrels you don’t have to clean, or repair, or dispose of and replace every few years.”



Get Better Flavor

Concrete fermentation is known to give wine a fruit-forward flavor, with broad and complex mouth-feel and interesting minerality, reminiscent of the vineyard. Winemakers say that concrete allows wine to showcase its true terroir and to taste more like where it is from. The enhanced flavor found in concrete fermentation is expected in premium wines and extended by aging wine in concrete.

Reduce Your Labor Cost

Concrete NuBarrels® are much easier to work with than oak, so the overall operating cost is much less. The repetitive practice of moving oak barrels to be filled, topped, cleaned, emptied and sometimes repaired and removed requires a team of cellar workers, forklifts and cleaning equipment. With NuBarrels®, almost everything can be done with the tanks left in place. After you install your NuBarrels®, you might not move them again for decades.





Almost No Evaporation

The so-called "Angel's Share" may be greater than you think. A recent study by Kendall-Jackson Winery shows that residue, absorption, evaporation and spillage represent a loss of 7% or 4.2 gallons from each oak barrel. For a large winery over the life of a concrete NuBarrel®, the math is alarming: 4.2 gallons X 20,000 barrels x 30 years = 2,520,000 gal x \$25 = \$ 63,000,000 not allowing for inflation.



Lasting Value

Oak barrels begin to lose their value the day you start using them and bring less quality to your wine with each fermentation until they're just a disposal problem.

This is not true for concrete. The concrete NuBarrel® will last decades longer than oak, and the superior quality of the wine it yields does not diminish. It remains consistently high throughout the (long, long, long) life of the vessel.

Requires A Third Less Storage Space

Storage space is expensive. The cubical design of the concrete NuBarrel® is extremely space-efficient, and immensely strong. NuBarrels® can be safely stacked up to four-high, **without racking**, so you can store 34% more wine in the same warehouse, compared to oak barrels.



There is An Elephant in Your Budget

"We shoot our capital budget every year on barrels. That's the elephant. Then the little bit of money we have left over we can spend on other things to make our wine better, but barrels eat-up all of our capital, and then they depreciate so quickly. Five or six years later they're going out of here, and it's a disposal problem, so these (NuBarrels®) just give us a lot more options."

John Williams
Proud Owner of Frog's Leap Winery ...and 71 concrete NuBarrels®



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NUBARREL®

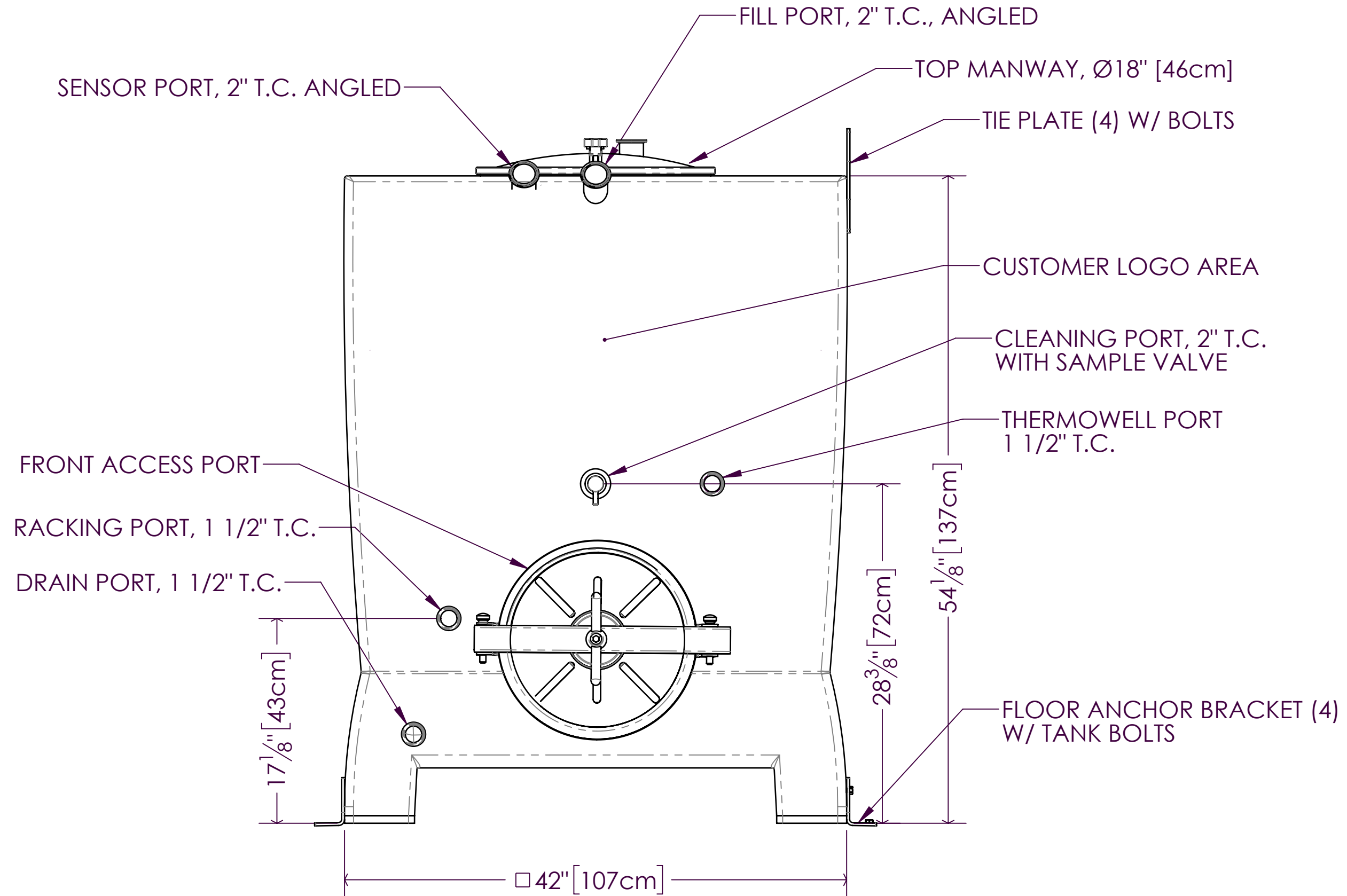
240 gal / 908 ltr

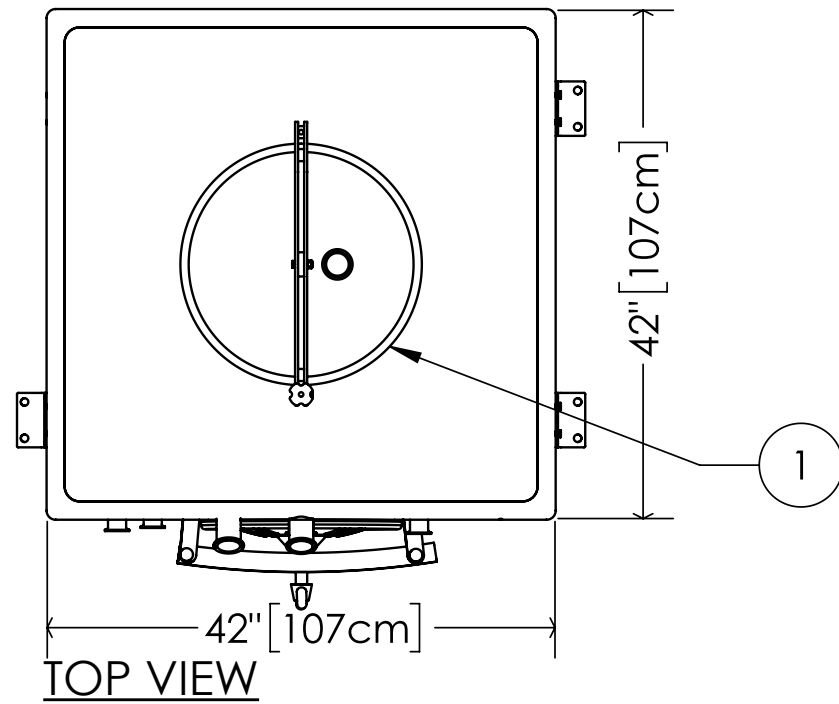
Dry Wt: 2,780 lbs / 1,262 kg

Filled Wt: 4,820 lbs / 2,188 kg

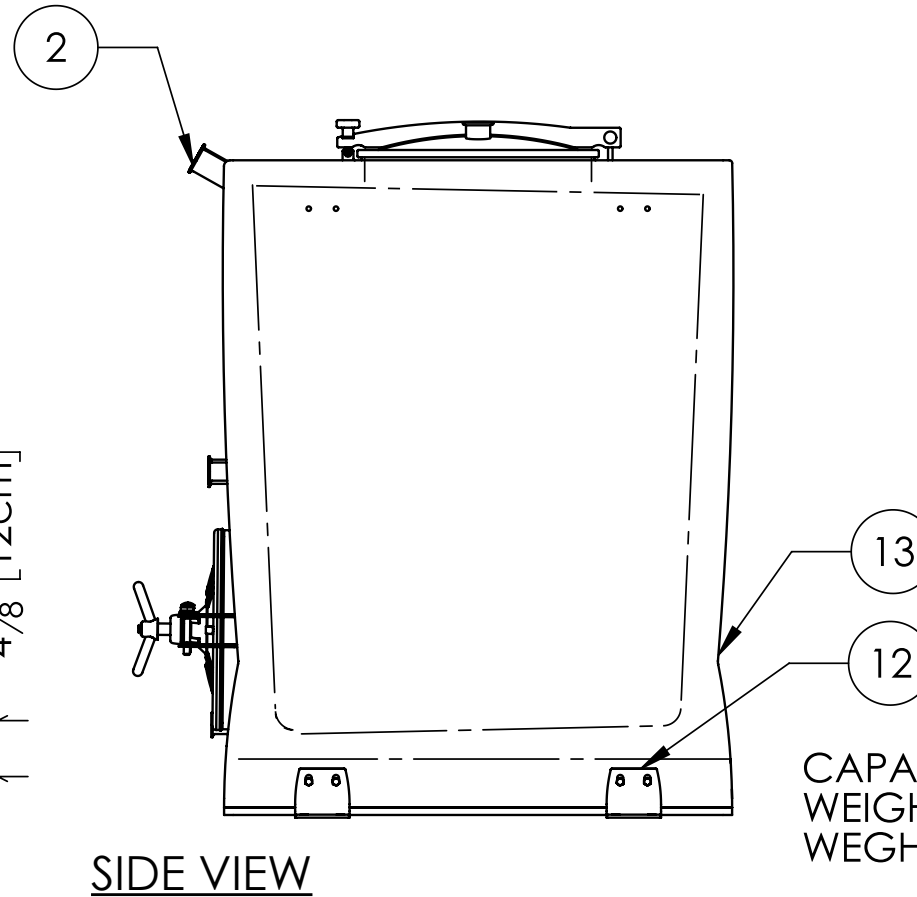
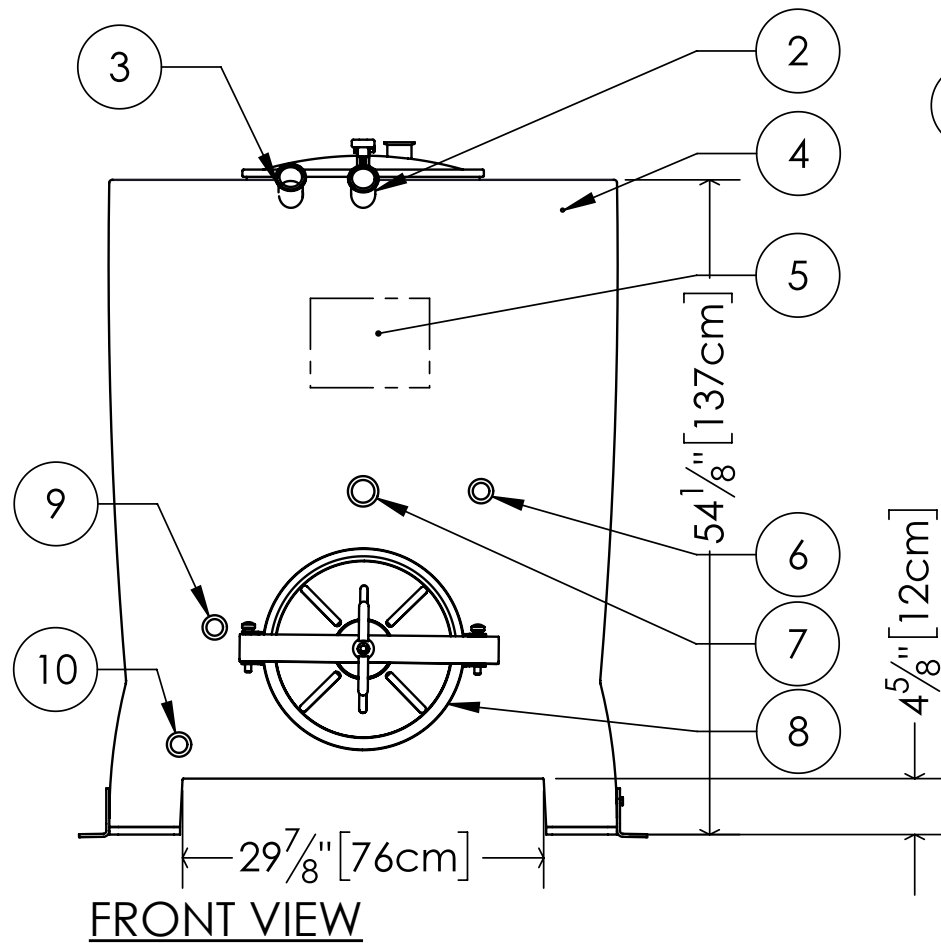
Some items shown here may be optional and not included. Refer to your order.





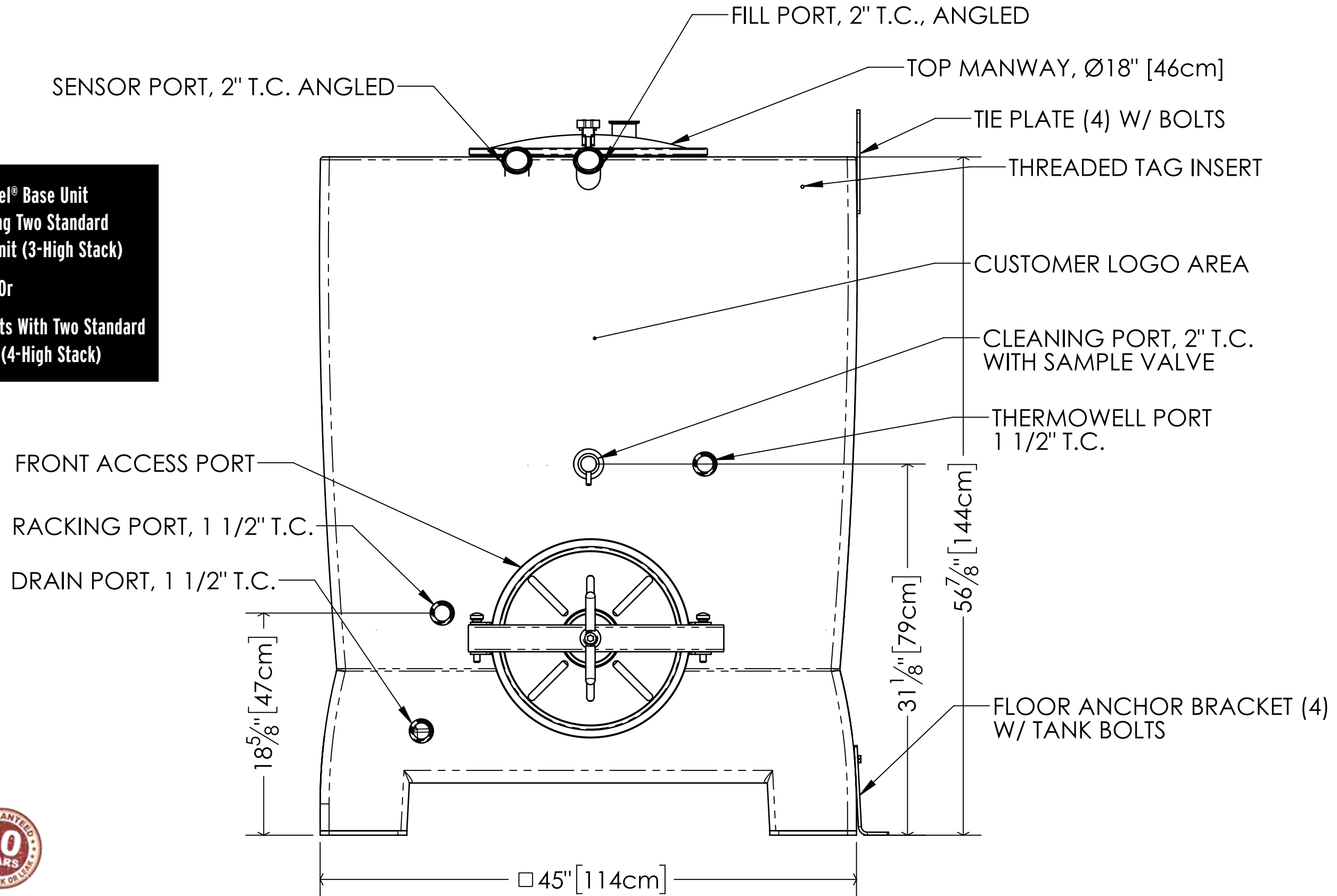


ITEM NO.	DESCRIPTION
1	Ø18"/ 460mm TOP MANWAY w/ 2" T.C. VENT
2	FILL PORT, 2" T.C., ANGLED
3	SENSOR PORT, 2", ANGLED
4	THREADED INSERT FOR TAG CLIP
5	CUSTOMER LOGO
6	THERMOWELL PORT, 1 1/2" T.C.
7	SAMPLE/ WASHING PORT: 2" T.C. W/ VALVE
8	Ø16"/ 400mm FRONT POMACE DOOR
9	RACKING PORT, 1 1/2" T.C.
10	DRAIN PORT, 1 1/2" T.C.
11	TANK TO TANK HOLD DOWN PLATES
12	SEISMIC HOLD DOWN LEGS
13	OXYGEN EMITTER PORT, 1 1/2" T.C.

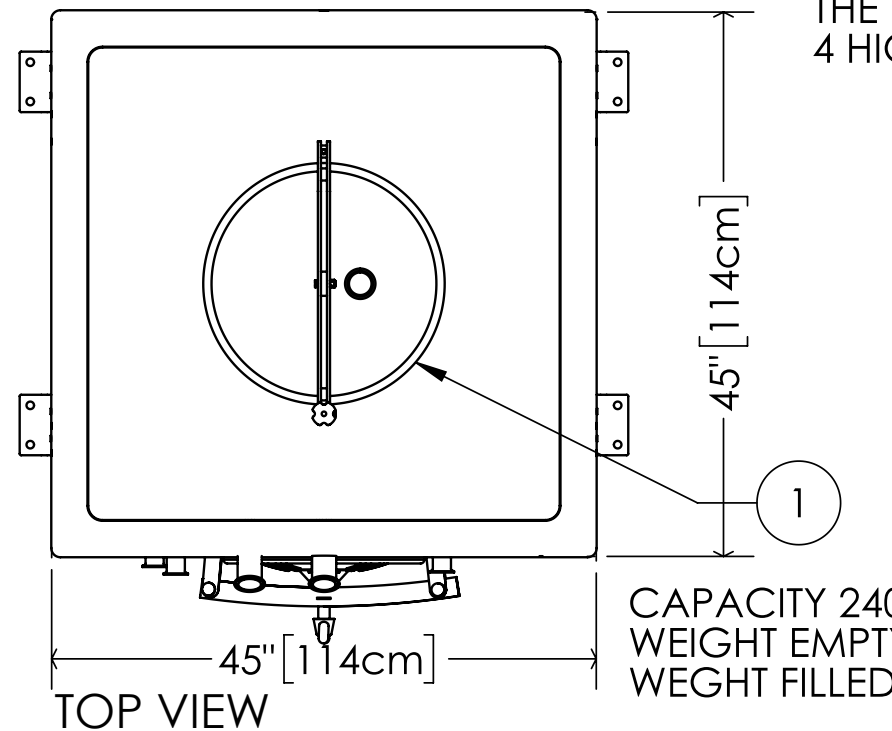


CAPACITY 240 GALLONS/ 908 LITER
WEIGHT EMPTY: 2,780LB. [1,261kg]
WEIGHT FILLED: 4,820LB [2,186kg]

The Nubarrel® Base Unit
Allows Stacking Two Standard
Units On Base Unit (3-High Stack)
 Or
Stack Two Base Units With Two Standard
Units On Top (4-High Stack)



THE EXTRA THICKNESS & STRENGTH OF THE NuBarrel® BASE ALLOWS STACKING 4 HIGH (2 BASE + 2 STANDARD) OR 3 HIGH (1 BASE + 2 STANDARD)



CAPACITY 240 GALLONS/ 908L
 WEIGHT EMPTY: 4,214LB. [1,915kg]
 WEGHT FILLED: 6,254LB [2,843kg]

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11	TANK TO TANK HOLD DOWN PLATES
12	SEISMIC HOLD DOWN LEGS
13	OXYGEN EMITTER PORT, 1 1/2" T.C.
14	GLYCOL FITTINGS, 1/2" F.P.T

