



Tank Fan System

Use your resources efficiently and maintain quality by installing Tank Fans, realizing production cost savings of up to 85%.

Stave Fans offer convenient handling in and out of tanks, requiring minimal hardware for setup. Add to that, free-floating orientation allows wine to fully circulate throughout all staves. And they're highly flexible: hang fans above the floor for fermentation and lees-stirring programs.

StaVin's neutral metal polybags (Fire Toast) and polybags (Savour and Barrel Head Toast) guarantee Tank Fans arrive in pristine condition. Pleasing, complex aromas will assure you that StaVin's premium toasted oak will enrich your wines.



A variety of toast methods and toast levels make Tank Fans a powerful tool to steer your program in the direction of whichever particular flavors and aromas are desired.



Combine our Barrel Head Fan (shown above, center) with our Medium Plus Fire Toasted Fan (shown above, on the left) and our Convection Oven Toasted Fan (shown above, right of center) to achieve high quality barrel flavors and mouth feel in your tanks. To hang Fans, weld C-rings to tank wall circumference (as shown above) at 3-foot intervals, and 3-feet off the floor to anchor the main stainless support chain. Then simply wire the Fan's 304 stainless pigtail to the chain.

StaVin Incorporated, Post Office Box 1693, Sausalito, CA 94966
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Dosages & Specifications

100% New barrel impact:	One 44 sq ft (4.1 sq m) Fan Pack per 180 gal (681 l)
Length:	36 inch (91cm)
Width:	1.5-2.5 inches (3.8 - 6.4 cm)
Thickness:	Approx. 3/8 inch (10 mm)
Contact time:	4 months minimum
Seasoning:	3 years in natural elements
Toast method:	Traditional Fire, Barrel Head and Savour Oak Convection Oven Toast
Toast levels:	Medium, Medium Plus or Heavy (Fire Toast only)
Useful life:	2 years
Type of oak:	American, French or Hungarian
Displacement:	4.3 gal (16 l)



Oak Segments

We offer StaVin Oak Segments in all three toast preparations: Fire, Savour Oak Oven and Barrel Head Oven. This product will arrive in a 15-pound (6.8 kg) food-grade poly bag ready to be used for those applications that have a medium time frame before bottling.

Oak Segments are cut from our toasted full-length staves into 2-inch squares. Remember as you decrease the geometric size of the oak product, the faster your extraction rate will be. Our minimum three-year seasoning is a requirement for every product that leaves our facility. Be assured that StaVin Oak Stave Segments can be used to mimic your favorite barrel program without sacrificing quality.

Talk to us about replicating your barrel program with our Barrel Profiling program.



All Segments arrive in a protected shipping bag. Inside is a 15 lb (6.8 kg) food-grade, nylon mesh bag (above) ready to go straight into your wine.



We offer an impressive range of toasting options, from our mouthfeel enhancing Barrel Head Oven Toast (pictured, left) to our multi-flavored Fire Toasted Segments (shown above and right). Combine toasting preparations to replicate the same flavors found in high quality barrels.

Dosages & Specifications

100% New barrel impact:	Use 5 lb (2268 g) per 60 gal (227 l)
Size:	± 2 x 2 inches (5 x 5 cm)
Contact time:	3 months minimum
Seasoning:	3 years in natural elements
Toast method:	Traditional Fire, Barrel Head and Savour Oak Convection Oven Toast
Toast levels:	Medium, Medium Plus or Heavy (Fire Toast only)
Useful life:	18 months
Type of oak:	American, French or Hungarian
Displacement:	2.9 gal (11 l) per bag
Package Weight:	15 lb (6.8 kg) bag

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Oak Beans

Whether in tank or barrel, when you have less time to oak your wine or just want to touch up your wine, use the StaVin Oak Bean. The Beans are cut from our minimum three-year seasoned, Fire Toasted staves and offer a quicker extraction rate while delivering the same complex flavor compounds as our staves.

We also offer two other bagged products for tanks using two additional toasting preparations, the Savour Oak String Bean and Barrel Head Long Bean, which can be used separately or in combination with the Fire Toasted Beans. Blending these products, with micro-oxygenation, will enable you to replicate any of your favorite barrels.

Conveniently, for those who want to avoid opening the heads of their barrels, Oak Beans can be deployed loose in the barrel or with an Infusion Tube.

During fermentation Beans are a natural oak product for initiating the stabilization of color and for cross-linking tannins. Early use of Beans in red wine production helps build a wine's structure, which will improve mouthfeel and tend to deepen the color of a red wine.



Beans are shipped in poly-metal bags. On the inside is a 20 lb (9 kg) food grade nylon mesh bag (pictured, above). The Savour Oak String Bean and Barrel Head Long Bean (pictured left and right, below) can be used either separately or in combination with the Fire Toasted Beans.



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Dosages & Specifications

100% New barrel impact:	Use 1.5 lb (680 g) per 60 gal (227 l)
Size:	± 3/8 inch (10 mm) cubed
Contact time:	2 months minimum
Seasoning:	3 years in natural elements
Toast method:	Traditional Fire, Barrel Head and Savour Oak Convection Oven Toast
Toast levels:	Medium, Medium Plus or Heavy
Useful life:	1 year
Type of oak:	American, French or Hungarian
Displacement:	4.3 gal (16 l)
Package Weight:	20 lb (9 kg) bag