



OakPlus Chips & Fines

WINEMAKER PRODUCT

STRUCTURE for aromatic integration & Complexity

Enhanced **CO-PIGMENTATION**



OakPLUS Chips and Fines can be used during every stage of winemaking. Multi-stage additions are encouraged because additions at each stage of the wine processing will create different premium oak flavor profiles. During fermentation, OakPLUS will minimize undesirable vegetal characters, provide co-pigmentation to bind color, and give body and mouthfeel. OakPLUS added during aging offers tannin, body and true premium barrel flavors. A small amount added just prior to bottling will lift the flavor to refresh the finished oak character. The suggested addition rate is dependent on the wine at harvest, clarity or pre-bottling. The ratio of OakPLUS chips and fines to wine will range from 2 to 22 pounds per 1000 gallons.

**Oak
&
Toast**

Premium American Oak (Quercas Alba) - Naturally seasoned for 24 months & Proprietary Toasting
Available Toast Levels: Medium & Medium Plus -Oak Origin: Mudwest USA

Premium French Oak (Quercas Sessilis) - Naturally seasoned for 24 months & Proprietary Toasting
Available Toast Levels: Untoasted, Light, Medium, Medium Plus, Plus Plus - Oak Origin: Central France

Grain Selection – Barrel quality, premium tightly grained

Use – During fermentation, elevage & pre-bottling enhancement

Addition Rate – Suggested ratio will range from 4 to 20 lbs per 1,000 gallons to achieve 33% new oak impact -
Dependent on stage & Varitetal

Contact Time – Standard chips full extraction after 12 weeks – Fine Chips fill extraction after 8 weeks

Size – Standard Chips the size of broken matchsticks – Fine Chips the size of pencil shavings

Packaging – 22 lb/10 kg plastic bags or 22 lb/10 kg food grade nylon mesh bag with drawstring (Mesh bag available for Standard Chips only)

INNERSTAVE

21660 8th Street East Suite B, Sonoma, CA 95476 | 707-996-8781 | Fax 707-996-1157

www.innerstave.com

CONTACT OUR OAK SPECIALISTS TO SET UP A CONSULTATION

SALES@INNERSTAVE.COM