



## Fermentation Products

Fermentation parameters can have a profound impact on wine quality. Using StaVin Oak during this critical stage can help stabilize color while providing aromas, taste textures, and synergistic flavors that your consumers prefer.

We have developed an array of product sizes and toast levels to deliver quick extraction—resulting in the stabilization of color and mid-palate structure enhancement. Granular and Chips are advantageous, due to their cost effectiveness and ease of use. Both can be dosed at the must pump and discarded with the pomace. Oak Beans produce a higher quality extract and can be immediately moved to a second fermentation or to an aging tank.

Our 3-year seasoned products are available in four different toasting styles. StaVin Fire Toast is a hand-fired method used to develop flavors and textures traditionally found in the finest barrels. Savour Oak Toast uses convection ovens to produce modern, sweet oak characters. Untoasted oak provides a textural impact to the wine, without toasty characters. Barrel Head Toast provides the textural impact of untoasted oak, while enhancing its aromatics. These different toast levels can be used individually or in combination—based on your desired characteristics.



*Savour Oak String Beans and Barrel Head Long Beans (pictured directly above). Fire Toasted Oak Beans (pictured above at far right).*



*Savour Oak Fermentation Chips (above at far left), Untoasted Chips (center) and Fire Toasted Granular (above right).*

StaVin Incorporated, Post Office Box 1693, Sausalito, CA 94966  
Telephone: (415) 331-7849 Fax: (415) 331-0516 [www.stavin.com](http://www.stavin.com)



### Dosage Rates

- Fire Toasted Oak Beans, Savour Oak String Beans & Barrel Head Long Beans:** Use 4 – 8 pounds of StaVin Beans per ton of grapes.  
(All products listed at left may be tied off in a fermentation tank.)
- Savour Oak Fermentation Chip & Untoasted Fermentation Chip:** Use 1 – 6 pounds of StaVin Chips per ton of grapes.  
(Both Chips and Granular can be dosed into the must pump.)
- Fire Toasted Granular:** Use 0.5 – 2 pounds of Granular per ton of grapes

*Note: Use the higher dosage rate for grapes with vegetal characteristics. Also, to minimize potential coarseness when using tannin additions in combination with oak, adjust the dosage level as follows: decrease tannins by 75% and decrease oak by 50%. Please visit our website [stavin.com](http://stavin.com) to become more familiar with each product.*



## Home Winemakers

StaVin also has solutions for people who make wine on a considerably smaller scale.

Oak Cubes (also known as Oak Beans) offer the home winemaker control and flexibility during red and white fermentations and aging. StaVin's slow fire toasting creates the same traditional flavors found in the production of fire toasted barrels. Unlike Fermentation Chips, Cubes offer a slower, more complex extraction, matching barrel flavors.

Cubes can be added directly to carboys or small barrels as well as employed by way of a StaVin Infusion Tube. Best results will be achieved by fermenting with the Cubes and leaving them in the wine for the duration (until filtering and bottling).

Using Oak Cubes aids in the stabilization of color and helps cross-link tannins, which builds structure in wine.



*Pictured above, the Infusion Tube and Oak Cubes (available in Medium, Medium Plus and Heavy Toast) are key components of effective home winemaking systems (StaVin doesn't offer the additional items depicted). Above right, Oak Cubes are sealed in 8 oz poly-metal bags to retain aromatic compounds and protect the Cubes from contamination. At left, the Infusion Tube is simple to load, remove and clean—making it as sanitary as it is convenient.*

StaVin Incorporated, Post Office Box 1693, Sausalito, CA 94966  
Telephone: (415) 331-7849 Fax: (415) 331-0516 [www.stavin.com](http://www.stavin.com)



### Dosages & Specifications

<b>100% New barrel impact:</b>	Use 2–3 oz Oak Cubes per 5 gal (57–85 g per 19 l) or 5 oz per 10 gal (142 g per 38 l) or 1.5 lb per 60 gal (680 g per 227 l)
<b>Infusion Tube:</b>	Use three 8 oz loads per 60 gal (227 g per 227 l)
<b>Oak Cube size:</b>	± 3/8 inch cubed (10 mm)
<b>Infusion Tube size &amp; material:</b>	29 inches x 1.75 inches (74 cm x 4.4 cm) with a 5 inch stem 304 grade stainless steel
<b>Contact time:</b>	2 months minimum
<b>Seasoning:</b>	3 years in natural elements
<b>Toast method:</b>	Traditional Fire
<b>Toast levels:</b>	Medium, Medium Plus or Heavy (Fire Toast only)
<b>Useful life:</b>	1 year
<b>Type of oak:</b>	American, French or Hungarian
<b>Displacement:</b>	.1 gal (.4 l)
<b>Infusion Tube:</b>	.25 gal (1 l)
<b>Package weight:</b>	8 oz poly-metal bag (227 g)

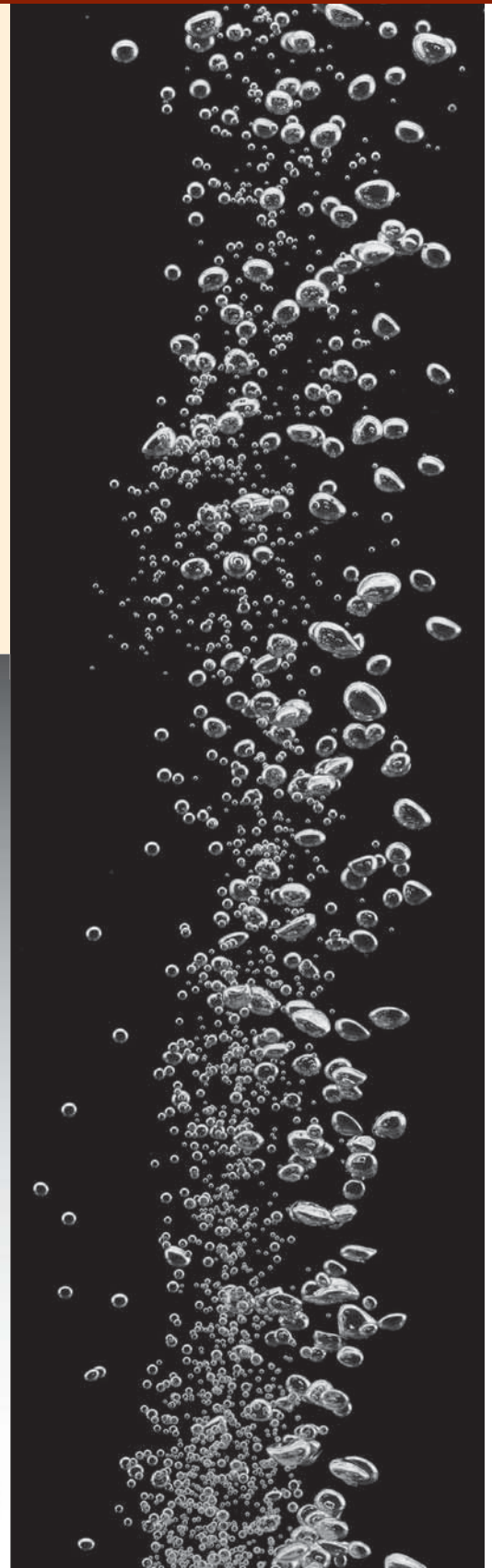


## Micro-Oxygenation

StaVin is committed to exceptional winemaking through the use of innovative technologies and superior oak integration systems. One of our staff scientists, Dr. Jeff McCord, has developed a system which replicates, in stainless steel tanks, the slow infusion of oxygen which naturally occurs in oak barrels.

While micro-oxygenation is not new, the development of the OxBox enables winemakers to easily integrate this successful method for enhancing wine during fermentation and aging, in the controlled environment of a tank.

When precisely dialed in and used in union with StaVin's array of Oak Integration Systems, the OxBox can effectively transform stainless tanks into the oak barrels of your choice—for about an eighth of the price. It is a powerful tool that provides discriminating winemakers with an unparalleled opportunity to maximize their wine's potential.



StaVin Incorporated, Post Office Box 1693, Sausalito, CA 94966  
Telephone: (415) 331-7849 Fax: (415) 331-0516 [www.stavin.com](http://www.stavin.com)

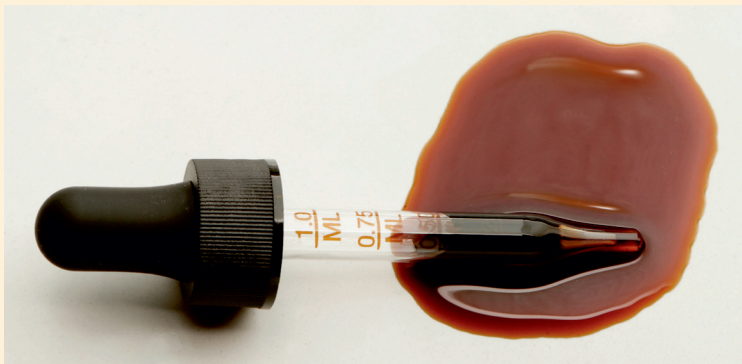


## Express Oak

While variants on liquid oak extracts have been around for some time, we have waited for over twenty years before perfecting a product worthy of our name. StaVin Express Oak is the pure, concentrated essence of a fire-toasted French oak barrel in a liquid form. For three years our staff scientists have progressively refined a method of extraction that yields nothing short of a miracle in a bottle.

Express Oak's remarkable ability to instantly and convincingly integrate with a wine or spirits really must be tasted to be believed. There really is no comparable product available to winemakers today—not even close. Though our exact proprietary method of extraction remains a secret, our fundamental advantage happens to be common knowledge; 100% natural, impeccable ingredients. Thanks to time-honored relationships we source our oak with great fussiness from the center of France. The oak is always air-seasoned for three years, and then fire-toasted in our proprietary method, which observes procedures pioneered by French Tonneliers hundreds of years ago.

Ultimately Express Oak is most effective as a finishing, or touch-up tool. However each winemaker will use their own taste buds to decide exactly how best to employ it. Start small by taste trials with a single drop in a glass of your product. When you've found your perfect measure, scale your ratio proportionately to your volume of wine.



*Whether applied by the drop (pictured directly above) or poured by the liter (pictured above at far right), Express Oak Fire-Toasted French Oak Tannin offers remarkable control over finishing wines and spirits, with a delicious elegance. Conduct your own taste trials using the dropper and a glass of your product. And instantly add luscious notes.*

StaVin Incorporated, Post Office Box 1693, Sausalito, CA 94966  
Telephone: (415) 331-7849 Fax: (415) 331-0516 [www.stavin.com](http://www.stavin.com)



### Dosage Rates

**Express Oak  
Liquid Tannin:**

As a baseline measure, try adding one drop per 50 milliliters of wine (or) one half liter per 1,000 liters of wine.