

OAK PRODUCT PORTFOLIO AND SPECIFICATION SHEET

2021

GRANULES

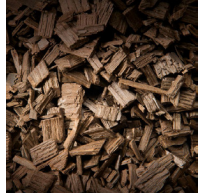


SIZE: 2mm - 5mm
OAK: PEFC certified French oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Fermentation
WEIGHT AND FORMAT: 22lb/10kg polypropylene infusion bag
PACKAGING: Food grade, metallic, waterproof bag

| STAGE OF USE | MINIMUM CONTACT TIME | AVAILABLE TOASTS | PRICING |
|--------------|----------------------|------------------------------|----------------|
| Fermentation | Vinification | Natura Classic Intense | Please inquire |

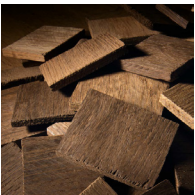
CHIPS

SIZE: 5mm - 20mm
OAK: PEFC Certified French oak, American oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Tank fermentation & maturation
WEIGHT AND FORMAT: 22lb/10kg polypropylene infusion bag
PACKAGING: Food grade, metallic, waterproof bag



| STAGE OF USE | MINIMUM CONTACT TIME | AVAILABLE TOASTS | PRICING |
|--------------|----------------------|------------------|----------------|
| Fermentation | Vinification | Classic | Please inquire |
| Maturation | 1 Week | Intense Dark | |

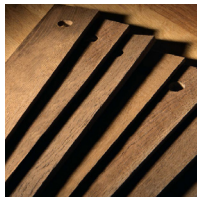
SEGMENTS



SIZE: Average size L: 50mm, W: 20mm - 80mm, H: 20mm
OAK: PEFC certified French oak, American Oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Tank fermentation & maturation
WEIGHT AND FORMAT: 22lb/10kg polypropylene infusion bag
PACKAGING: Food grade, metallic, waterproof bag

| STAGE OF USE | MINIMUM CONTACT TIME | AVAILABLE TOASTS | PRICING |
|--------------|----------------------|--------------------|----------------|
| Fermentation | Vinification | Natura | Please inquire |
| Maturation | 6 Weeks | Classic Intense | |

FAN STAVES



SURFACE AREA: 1.14ft² per stave
OAK: PEFC Certified French oak, American oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Tank fermentation & maturation
PACKAGING: 24 staves packed in food grade, metallic, waterproof bag

| STAGE OF USE | MINIMUM CONTACT TIME | AVAILABLE TOASTS | PRICING |
|--------------|----------------------|----------------------------|----------------|
| Fermentation | Vinification | Natura | Please inquire |
| Maturation | 12 Weeks | Classic Intense Dark | |

EPOC STAVES

SURFACE AREA: 1.7ft² per stave (full length, 27mm thick barrel stave)
OAK: PEFC certified French oak
DRYING: 24 months open air seasoning.
TOASTING: Convection
APPLICATION: Tank fermentation & maturation
PACKAGING: 9 staves packed in food grade, metallic, waterproof bag



| STAGE OF USE | MINIMUM CONTACT TIME | AVAILABLE TOASTS | PRICING |
|--------------|----------------------|----------------------------|----------------|
| Fermentation | Vinification | Natura | Please inquire |
| Maturation | 26 Weeks | Classic Intense Dark | |

HEAD INSERTS



SURFACE AREA: 14ft² per set
OAK: PEFC certified French oak
DRYING: 24 months open air seasoning
TOASTING: Convection
APPLICATION: Maturation in neutral barrel (requires barrel head removal for installation)
PACKAGING: 24 half staves on food grade poly rod (stainless steel screws included)

| STAGE OF USE | MINIMUM CONTACT TIME | AVAILABLE TOASTS | PRICING |
|--------------|----------------------|----------------------------|----------------|
| Maturation | 12 weeks | Classic Intense Dark | Please inquire |

AVAILABLE TOASTS

NATURA TOAST *Aromatic Profile* 🔥

- Subtle toast
- Promotes fruit expression
- Moderate oak tannins
- Builds structure and mouthfeel



CLASSIC TOAST *Aromatic Profile* 🔥🔥

- Adds volume and sweetness
- Toasty, sweet French oak
- Aromas of vanilla, caramel and toffee



INTENSE TOAST *Aromatic Profile* 🔥🔥🔥

- Aromatics of roasted coffee, chocolate and baking spices
- Adds weight, balance and roundness
- Dark fruit flavors such as cherry and black currant



DARK TOAST *Aromatic Profile* 🔥🔥🔥+

- Robust overall toast impact
- Aromas of dark chocolate, mocha and sweet smokey notes
- Adds structure, texture and weight

