



Barrel Insert

The StaVin Barrel Insert is an excellent onsite method for integrating three year seasoned, premium fire-toasted oak into your neutral barrels. Use the Insert to add a new or concentrated barrel equivalent during fermentation and maturation to create wines that are fruit forward, with elegant nuances of complex, toasted oak flavors and aromas. Compared to using new barrels, your winery will save up to 85%—without compromising quality.

One of StaVin's innovative and ecologically responsible products, the Insert is comprised of two stave sections on either side of the bunghole. Two 316 grade stainless steel retainer rods (one set) secure the staves to the barrel's interior wall. The Insert also leaves the bottom of the barrel open to accommodate a sur lies program.

The Barrel Insert system reduces the need to buy new barrels annually. It revives neutral barrels with new barrel flavors, often superior to the original. This system even offers the winemaker the flexibility to convert an American barrel into a French or Hungarian one.



After the Barrel Insert is installed, unbleached flour paste (made with distilled water) is then used to assure a leak-proof seal on the heads. Everything is performed at your facility, our coopers can install as many as several hundred barrels per day.



Spaces between the staves and wall allow the wine to circulate over 100% of the StaVin Barrel Insert's staves.

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

Dosages & Specifications

100% New barrel impact:	Use 1 <i>new</i> Insert Pack per 60 gal (227 l)
135% New barrel impact:	Use 1 <i>Concentrated</i> Insert Pack per 60 gal (227 l)
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:	2 years
Type of oak:	American, French or Hungarian
Displacement:	1.3 gal (4.9 l)
Concentrated Displacement:	1.6 gal (6.0 l)
Packaging Type:	Poly-metal bag
Parts included:	Two 316 grade stainless steel retainer rods (2 per set)



Barrel Replica

Use the StaVin Barrel Replica to impart three-year seasoned French, American or Hungarian oak to your neutral barrels. It comes in three toasting preparations: StaVin Traditional Fire, Savour Oak Convection Oven and Barrel Head. We can also blend all three toasts to create your favorite barrel blends.

Installation is easy. Screw the stainless eye hook (included in the package) into the bottom of your bung, thread the end loop through the eye hook and over the top of the bung. Cinch the cord to anchor the Replica to the Bung and then feed the Replica sections into the neutral barrel. You now have new barrel flavors in your old barrel at an 85% cost savings. The Replica has been the clear choice for controlling expenditures while adding subtle, high quality oak complexities to your wines.



Quickly and simply installed, the Barrel Replica removes easily so barrels can be sanitized, sulfured and stored empty.

Install the Barrel Replica using a 304 stainless eye hook inserted directly into the bottom of the bung (as shown on left).



The Replica is versatile. If you favor less oak (50% of new barrel extraction spread over two barrels), cut the ten sections into two groups of five. A loop is provided at each end. The picture above depicts the Replica with two Barrel Head sections, one on each end (note the lighter toast level).

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100% New barrel impact:	One Barrel Replica per 60 gal (227 l)
Stave length:	17.5 inches (45 cm)
Stave width:	± 1 inch (2.5 cm)
Stave thickness:	± 3/8 inch (10 mm)
Total staves:	30, divided into 10 sections
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:	.7 gal (2.7 l)
Parts included:	One 304 stainless steel eye hook



Barrel Head

After naturally seasoning premium oak for a minimum of three years, we apply a proprietary heat treatment. The resulting “barrel head” oak is then used in conjunction with our fire toasted products to emulate the nostalgic aromas and textures of the highest quality barrels.

In a traditional barrel, more than 25% of that surface area is the untoasted heads. StaVin’s Barrel Head component improves the combination of flavors by replacing those untoasted head staves with heat treated oak.

At a cost savings up to 95%, the blending of StaVin’s Barrel Head with our fire toasted oak represents a significant advancement in replicating the rich textural elements found in the finest traditional barrels.

In the final analysis, the StaVin Barrel Head enhances wines with a greater texture and mouthfeel, more elegant complex flavor profiles and rounded high notes in the aromas.



Developed by our R&D team of doctors Jeff McCord and Jeff Murrell, the Barrel Head component helps enhance wines with a more complex, full-bodied mouthfeel. Wines made by employing the various forms of StaVin Barrel Head oak typically demonstrate improved mid-palate structure, while boosting the perceived viscosity and sweet lactone characters.



Mix Barrel Head Segments (pictured above) and Barrel Head Long Beans (pictured above right) with our Fire Toasted products. Pictured at right is the Barrel Head Stave Fan. The Barrel Replica (pictured below) has two end sections that are toasted using the Barrel Head Convection Oven process.



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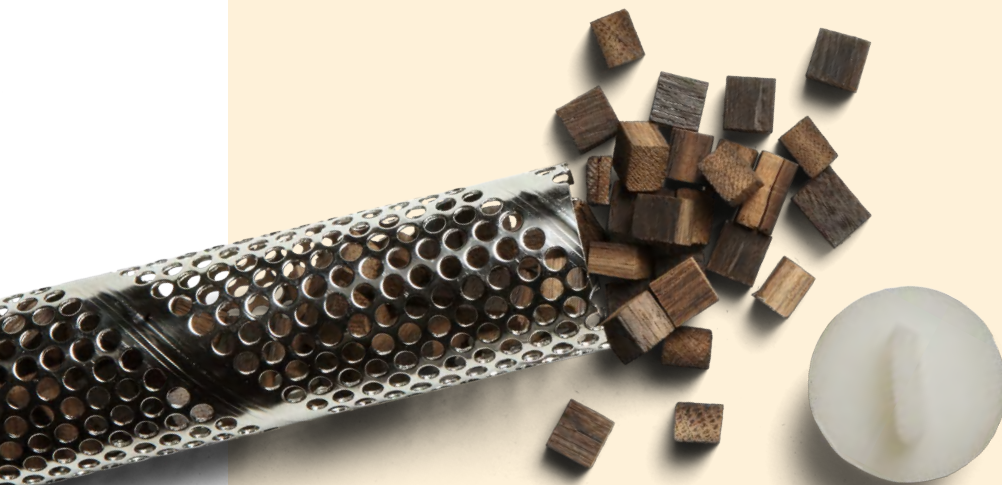
Infusion Tube

Use the StaVin Infusion Tube when you are making wine in neutral barrels and want to gradually integrate a certain level of oak compounds. With each 8 ounce load of the Infusion Tube, you will be adding only 33% of new oak flavors. The Infusion Tube is a convenient way to add oak incrementally to your neutral barrels without removing barrel heads.

This unique StaVin-designed and fabricated tool offers the winemaker exacting control over integrating oak into wine during fermentation, aging, or prior to bottling.

Crafted of 304 grade stainless steel, the Infusion Tube is easy to load and remove. It can be completely removed from the barrel and easily cleaned, which makes it sanitary. The Infusion Tube can be reused indefinitely, which makes it every bit as ecological as it is economical.

During any stage of the winemaking process, place the Tube through the bung hole of a neutral 60 gal (225 l Bordeaux or 228 l Burgundy), export style wine barrel. The Tube employs a top silicone bung, ensuring a sanitary seal. A bottom silicone bung permits convenient emptying and reloading of the StaVin Infusion Tube.



StaVin Oak Cubes, (sold separately in 8 oz bags) are seasoned for three years and fire-toasted slowly by hand. You will appreciate the fresh, complex aromas that Oak Cubes will impart to your wines.

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Dosages & Specifications

100% New barrel impact:	Use three 8 oz loads per 60 gal (three 227 g loads per 227 l)
Unit size & material:	29 inches (74 cm) x 1.75 inches (4.4 cm) with a 5 inch stem 304 grade stainless steel
Contact time:	2 months minimum per load
Seasoning:	3 years in natural elements
Toast method:	Traditional Fire
Toast levels:	Medium, Medium Plus or Heavy
Useful life:	1 year
Type of oak:	American, French or Hungarian
Displacement:	.25 gal (1 liter)
Package Weight:	8 oz poly-metal bag