



CONCRETE WINE TANKS

SONOMA CAST STONE

WWW.CONCRETEWINETANKS.COM/CATALOG



PHOTO BY RON BEZ

Most of the world's finest wines are made in concrete.

Let us know when you're ready.





Concrete NuBarrels® from Sonoma Cast Stone safely stack and bolt-together in pairs to give you the maximum yield from your available floor space, and stacked tanks have passed rigorous testing at the UC Berkeley Seismology Center. All of our concrete wine tanks have been seismically engineered to protect you and your wine.

The Concrete NuBarrel® is the New Barrel



How much did you spend on oak last year?

We should talk...



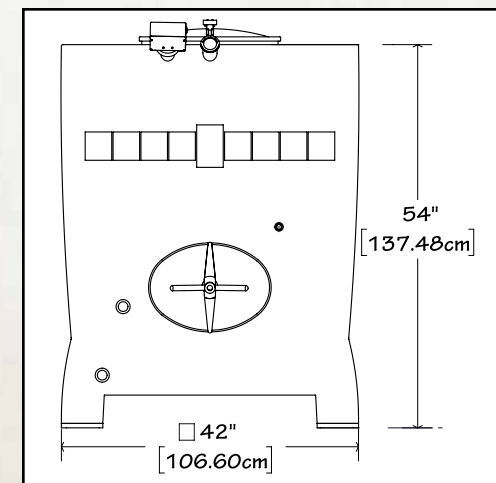
More Profit

A NuBarrel® holds the wine of 4 oak barrels and costs about the same. Your oak should last a few years. A NuBarrel® should last a few decades. How much did you spend on oak last year?



Flavor Control

The same four-barrel tank will allow for unoaked reds and whites (interchangeably). Introduce oak chips with a stainless sleeve, or use a rack of oak barrel staves (shown).



Customizable, Feature-Rich

This 2800 lb. basic tank has a 240 Gallon capacity and can be configured to spec for fermentation or aging of reds or whites.

CLASSIC EGG SHAPE | 1,802 L (476 GAL)



AMPHORA | 1,211 L (320 GAL)

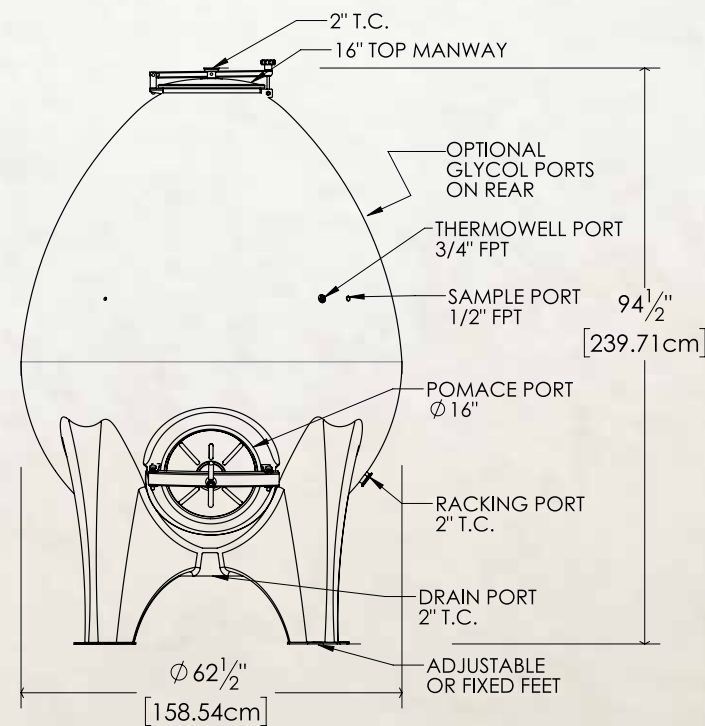


Another one of the things I like about them is that the egg shape forces the cap to stay submerged.

STONE EDGE FARM | JEFFREY BAKER, WINEMAKER



JUSTIN SMITH, WINEMAKER
SAXUM VINEYARDS
WITH TANKS MADE FROM SAXUM SOIL

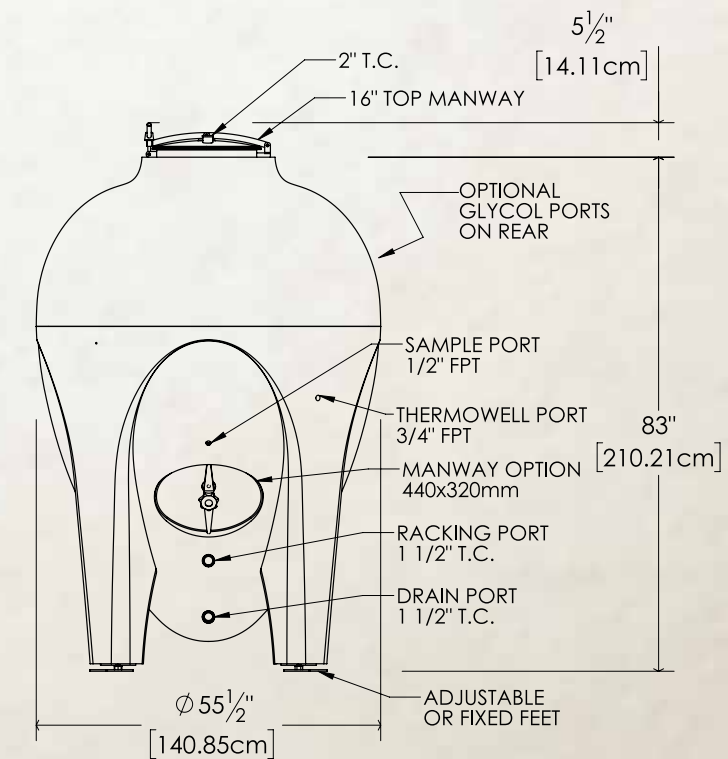


Amphora Tanks (above)

It worked for the Etruscans, the Greeks, the Persians, and the Romans, and now it can work for you. Now both reds and whites can also be aged in concrete - interchangeably. Aging in concrete gives a broader mouth feel with increased complexity. Originally designed for aging, these tanks have become popular for fermenting as well.

Egg Tanks (left)

With no corners, the wine is free to circulate naturally during fermentation, and you can actually watch the wine move during this process of constant stirring. The shape also forces more of the cap to remain submerged, gleaning the utmost in fruit flavor and color for your wine and reducing your need for "punch down".





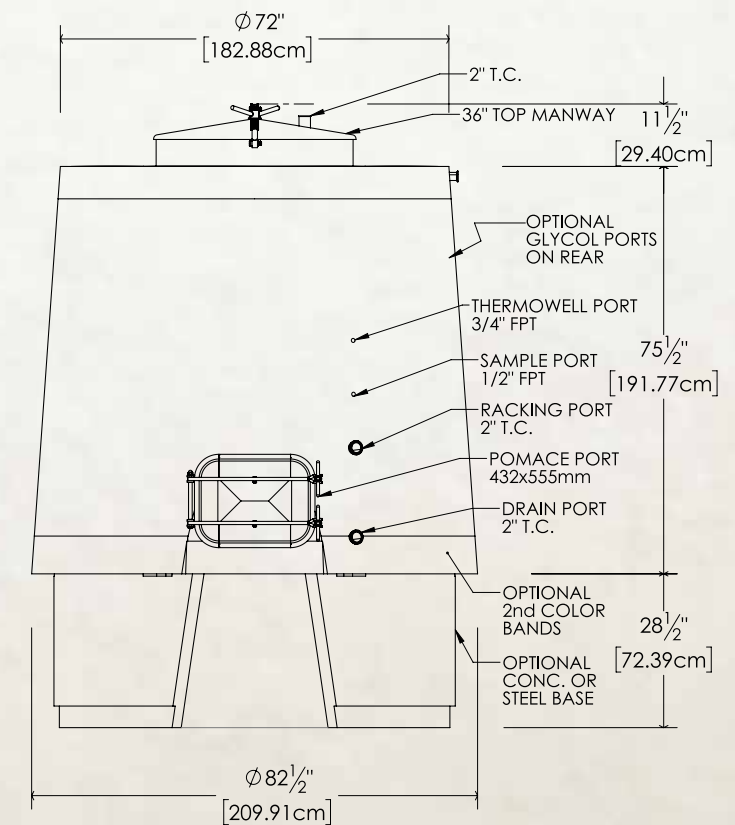
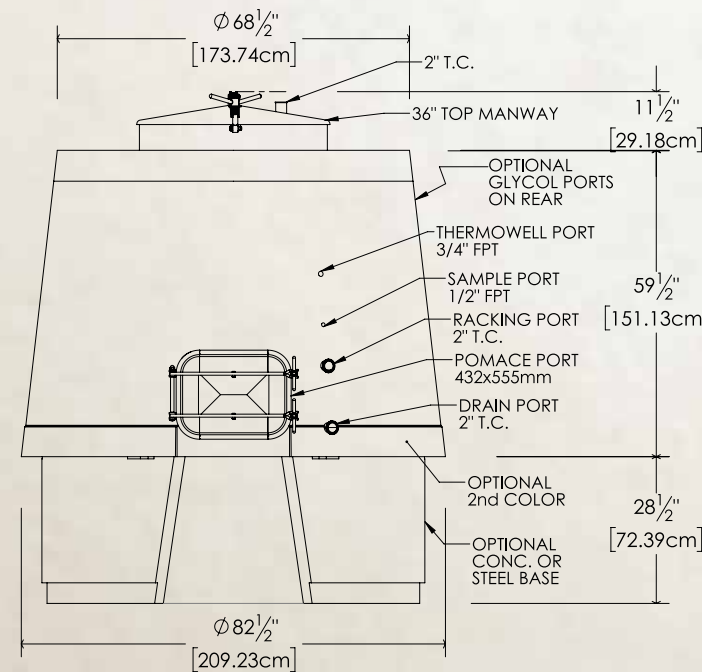
TIM MONDAVI AT CONTINUUM ESTATE



These amazing, cast concrete "stone" pillars were made for Davis Estates and show one of the many ways that Sonoma Cast Stone can customize installations and adapt to your unique winery.

Conical Tanks

Our most popular and most varied design collection. Four styles from 830 to 1,070 gallon capacity. Larger styles are in development.



SQUARE | 3,028 L (800 GAL) OR 580 GAL

RECTANGLE | 5,443 L (1,440 GAL)



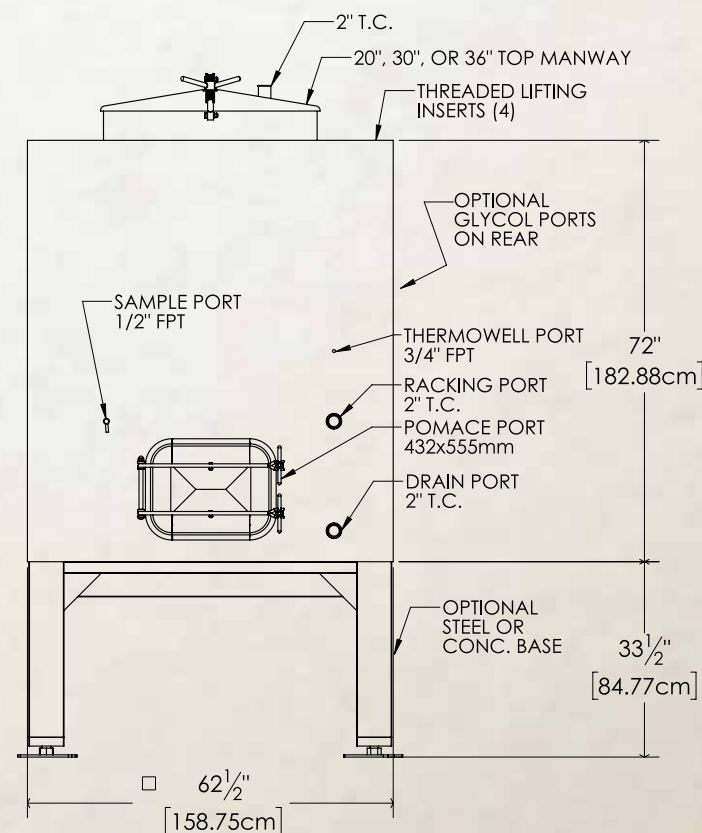
I designed this whole building around my Sonoma Cast Stone tanks.
 MARK MAZZONI, WINEMAKER, ZIALENA WINERY



ANDY ERICKSON
 WINEMAKER AND CONSULTANT
 FAVRE ERICKSON WINES



I'm already blown away by the color density from concrete versus stainless steel.
 CHRIS RUSSI, WINEMAKER



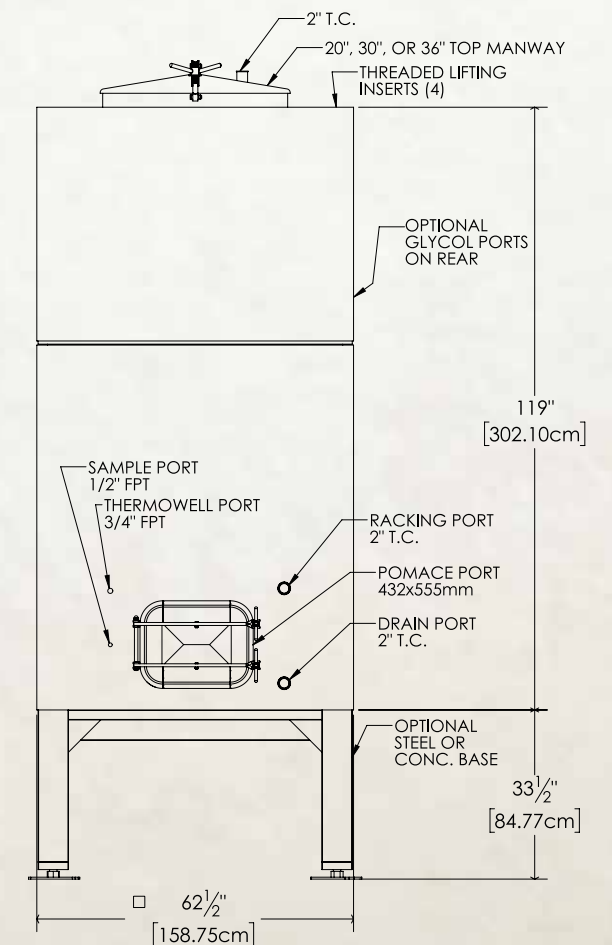
Rectangular Tanks (above)

Maximize your storage space and your yield with these tall beauties! Use the rectangular tank with a closed or open top and on the floor or on our optional, steel base (shown). Available options and accessories, give this concrete wine tank the functionality that belies its simple shape.

Square Tanks (left)

The square tank offers a more efficient use of limited winery floor space than the egg or conical tanks. Stainless fittings may be moved to mirror the adjacent tank.

Try our optional, glycol temperature control system with either style. It's uniquely embedded into the concrete to have no contact the wine.





Frog's Leap Winery



Quintessa



Cakebread Cellars



Sterling Vineyards



Boatique Winery



Antipod / Israel



Promontory Winery



Saxum Vineyards

WHY CONCRETE?

Today's winemakers are rediscovering this ancient practice and making wine that has the depth and enhanced mouth-feel not found with steel fermentation, and pure, fruit-forward flavor and color only found with concrete.

Concrete: the proof is in the glass.

- Concrete provides benefits similar to oak and the efficiency of stainless steel while retaining the pure varietal aromas of the fruit.
- Concrete breathes like oak, concentrating the wine gently while softly diffusing oxygen. The resulting wine is integrated, soft and full-bodied.
- Concrete, like wine, comes from the earth. This natural product adds subtle minerality to both red and white wines. Environmentally, it does not require the depletion of ancient oak forests.
- Concrete has a naturally stabilizing effect on temperature, and Glycol tubing can be uniformly embedded into the tank walls for precise temperature control throughout fermentation.



CARY GOTT | WINEMAKER, DAVIS ESTATES

- As a winemaking tool, concrete provides another range of flavors and 'mouthfeel' components. It broadens the tools available for your blending program or can be used as a 'stand-alone' program.
- Our tanks are unlined, allowing for a slow but steady stream of oxygen during fermentation and aging.
- Tanks are crafted with non-chlorinated water and no chemical additives.
- Designed by winemakers and made in the California wine country, these tanks are made specifically for each individual winery and backed by a ten-year warranty.
- Concrete is easy to clean and will consistently deliver the same flavors year after year.
- Concrete is the ideal choice for the "unoaked" trend that is growing in popularity with wine lovers.

WHY SONOMA CAST STONE?

We have been in the California Wine Country for 20 years, and our wine tanks were designed in consultation with the legendary winemakers here.

Our express purpose was to make the world's greatest wines.

A lofty goal? Certainly. Achievable? Yes.



Cross-section of a tank wall, showing the unique concrete layering which makes our tanks so strong and durable.



Embedded glycol tubing gives precise temperature control and doesn't touch your wine or interfere with cleaning.



Unlike other manufacturers, we offer a ten-year guarantee against structural cracking or leaking.



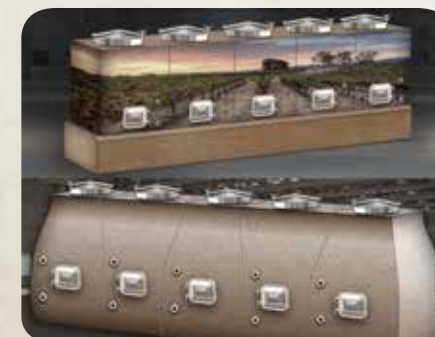
We offer dozens of natural & designer colors as well as custom blending, so you can literally have any color you want.



The optional pomace port lines up with the tank bottom for easy cleaning. Doors can include racking valve.



Designed by winemakers and made in the California wine country. Each tank is made specifically for the winery.



Sonoma Cast Stone takes great pride in our reputation for innovations and roll-out new design ideas continually.



We are the only manufacturer offering your choice of stunning logo treatments. Presqu'île Winery, shown here.



You can pay for ocean freight or for far better quality. 34 factory technicians are always available and within minutes of your winery.



Concrete has been used in wine fermentation for centuries and is a consistent front-runner in blind taste tests with stainless steel and oak.



CONCRETE WINE TANKS
SONOMA CAST STONE
concretewinetanks.com



(877) 283-2400
sales@sonomastone.com

These are the best-engineered tanks in the world, starting with our unique concrete layering system. It's a lamination of 3 layers, for the best of 3 worlds. The outer layer is a sprayed cementitious facecoat that gives a beautiful smooth appearance in any desired color. The second layer is a thick layup of high-tech glass-fiber reinforced concrete, which provides great strength and crack resistance.

The inner, thickest layer is traditional cast concrete with no additives- just Portland Cement, sand, aggregate, and filtered water. This imparts unique concrete characteristics to the wine or beer. Temperature control tubing and any steel reinforcing are embedded in this layer.

The three layers interlock for ultimate strength and resistance to cracking, and provide the added benefit of thermal mass for stable temperatures.

This unique combination gives maximum strength. The independent, outer shell also permits the egg to be made in a variety of colors, because the pigmented concrete never comes into contact with the wine. We can even emboss your name or logo directly onto the concrete, making these intriguing tanks an added attraction for your tasting room or winery tour.