



SMALL GRADE UNSCREENED



USE

- Used during white wine fermentation after pressing and post Malolactic fermentation.
- Used during red wine fermentation and post Malolactic fermentation.
- Fast oak extraction.
- Added to grapes during the crush process.

TOAST LEVELS:



Size: 0.1" L x 0.4" W x 0.1" H

OBJECTIVE

Increase volume, roundness, and structure.

ORIGIN

American & French Oak

PACKAGING

1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB

BEST IF USED

Within 5 years

STORAGE

Store in original packaging in a cool, dry place.

DOSAGE

7.5-11.5 g/gal

2-4 g/L

CONTACT TIME

Several hours to several days is sufficient to impart appreciable oak flavor.



SMALL GRADE SCREENED



USE

- Used during white wine fermentation after pressing and post Malolactic fermentation.
- Used during red wine fermentation and post Malolactic fermentation.
- Fast oak extraction.
- Added to grapes during the crush process.

TOAST LEVELS:



Size: 0.1" L x 0.4" W x 0.1" H

OBJECTIVE

Increase volume, roundness, and structure.

ORIGIN

American & French Oak

PACKAGING

1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB

BEST IF USED

Within 5 years

STORAGE

Store in original packaging in a cool, dry place.

DOSAGE

7.5-11.5 g/gal

2-4 g/L

CONTACT TIME

Several hours to several days is sufficient to impart appreciable oak flavor.



LARGE GRADE UNSCREENED

USE

- Used at intermediate stages providing aromatic complexity, volume & structure to the wine.
- Used in white wine fermentation after pressing.
- Used in red wine post fermentation and during secondary Malolactic fermentation.



TOAST LEVELS:



Size: 0.1" L x 0.4" W x 0.1" H

OBJECTIVE

Increase volume, roundness, and structure.

ORIGIN

American & French Oak

PACKAGING

1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB

BEST IF USED

Within 5 years

STORAGE

Store in original packaging in a cool, dry place.

DOSAGE

7.5-11.5 g/gal

2-4 g/L

CONTACT TIME

Several weeks to several months is sufficient to impart appreciable oak flavor.



LARGE GRADE SCREENED

USE

- Used at intermediate stages providing aromatic complexity, volume & structure to the wine.
- Used in white wine fermentation after pressing.
- Used in red wine post fermentation and during secondary Malolactic fermentation.



TOAST LEVELS:



Size: 0.1" L x 0.4" W x 0.1" H

OBJECTIVE

Increase volume, roundness, and structure.

ORIGIN

American & French Oak

PACKAGING

1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB

BEST IF USED

Within 5 years

STORAGE

Store in original packaging in a cool, dry place.

DOSAGE

7.5-11.5 g/gal

2-4 g/L

CONTACT TIME

Several weeks to several months is sufficient to impart appreciable oak flavor.