

OAK BARREL ALTERNATIVES

UNTOASTED

American & French Oak

Powder—Chips—Cubes—Segments—Shavings—
Barrel Insert Stick Sets—Tank Staves—Fan Packs

GENERAL CHARACTERISTIC & INFORMATION

Taste characteristics: Fresh fruit, fresh oak, coconut, and light clove. Increases volume, softness, and structure without increasing tannic sensations. It improves balance and finesse.

Untoasted is available in the following formats and sizes:

- **Powder:** 0.25 mm L x 0.25 mm W x 0.25 mm H
- **Chips—Small Grade:** 0.1" L x 0.4" W x 0.1" H
- **Chips—Large Grade:** 0.4" L x 0.4" W x 0.1" H
- **Cubes:** 0.8" L x 0.8" W x 0.8" H
- **Segments:** 2" L x 3" W x 0.375" H
- **Shavings:** 0.75" L x 0.75" W x 0.1" H
- **Barrel Insert Stick Sets (1 set equals 16 sets of 32 pieces):** 13" L x 1" W x 0.375" H (8.1 sq. ft. p/set)
- **Tank Staves & Fan Pack (10–12 tank staves p/set):** 37" L x 2.5" W x 0.375" H (1.49 sq. ft. p/board)
37" L x 2" W x 0.375" H (1.23 sq. ft. p/board)

APPLICATIONS

- **Powder:** Used during fermentation to reduce defects such as low phenolic maturity of the grape.
- **Chips—Small Grade:** Used during white wine fermentation after pressing and post malolactic fermentation. Used during red wine fermentation and post-malolactic fermentation.
- **Chips—Large Grade:** Used at intermediate stages, providing aromatic complexity, volume & structure to the wine. Used in white wine fermentation after pressing.
- **Cubes:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Segments:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Shavings:** Used in any stage of the distillation or fermentation process, mostly intermediate stages, to add aromatic complexity.
- **Barrel Insert Stick Sets:** Used in red wine during complete fermentation; used in white wine during aging.
- **Tank Staves & Fan Packs:** Used in red wine after racking, during finishing. Used in white wine after clarification, during finishing.

DIRECTIONS/DOSAGE:

- **Powder:** 3.75–7.5 g/gal; 1–2 g/L
- **Chips—Small Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Chips—Large Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Cubes:** 15–17 g/gal; 4–6 g/L
- **Segments:** 23–30 g/gal; 6–8 g/L
- **Shavings:** 4–15 g/gal; 1–4 g/L
- **Barrel Insert Stick Sets:** 1 to 1/2 set per barrel.
- **Tank Stave:** 3–2.5"W per 25 gallons. 6–2"W per 25 gallons.
- **Fan Packs:** 10–2.5"W equals 14.9 sq. ft.; 10–2"W equals 12.3 sq. ft.
- **Fan Packs:** 11–2.5"W equals 16.39 sq. ft.; 11–2"W equals 13.53 sq. ft.
- **Fan Packs:** 12–2.5"W equals 17.88 sq. ft.; 12–2"W equals 14.76 sq. ft.

SPECIFICATIONS:

Appearance: Light Brown

Solubility: Insoluble in water

Flash Point: 410 degrees

PACKAGING AND STORAGE CONDITIONS

- 1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB.
- Stacked on a pallet or placed in a box.
- Sealed Package: Store in a cool, dry, and well-ventilated area.
- Opened Package: Carefully reseal and store as indicated above.
- Shelf Life: Up to 5 years when stored properly.

DISCLAIMER:

Usage and concentration of Quercus alba & Quercus robur toasted chips in the winemaking process depend on several factors. Experimentation is strongly recommended prior to the direct utilization of oak chips in the wine production and aging process. The producer/supplier of oak chips assumes no direct or indirect responsibility for their usage in winemaking or production of alcoholic beverages.



OAK BARREL ALTERNATIVES

American & French Oak

Powder—Chips—Cubes—Segments—Shavings—
Barrel Insert Stick Sets—Tank Staves—Fan Packs

LIGHT TOAST

GENERAL CHARACTERISTIC & INFORMATION

Taste characteristics: Fresh oak, coconut, and clove. Rapid increase in softness, volume, and freshness. The natural extracts contribute to an improved bouquet and flavor of wine and spirits.

Light toast is available in the following formats and sizes:

- **Powder:** 0.25 mm L x 0.25 mm W x 0.25 mm H
- **Chips—Small Grade:** 0.1" L x 0.4" W x 0.1" H
- **Chips—Large Grade:** 0.4" L x 0.4" W x 0.1" H
- **Cubes:** 0.8" L x 0.8" W x 0.8" H
- **Segments:** 2" L x 3" W x 0.375" H
- **Shavings:** 0.75" L x 0.75" W x 0.1" H
- **Barrel Insert Stick Sets (1 set equals 16 sets of 32 pieces):** 13" L x 1" W x 0.375" H (8.1 sq. ft. p/set)
- **Tank Staves & Fan Pack (10–12 tank staves p/set):** 37" L x 2.5" W x 0.375" H (1.49 sq. ft. p/board)
37" L x 2" W x 0.375" H (1.23 sq. ft. p/board)

APPLICATIONS

- **Powder:** Used during fermentation to reduce defects such as low phenolic maturity of the grape.
- **Chips—Small Grade:** Used during white wine fermentation after pressing and post malolactic fermentation. Used during red wine fermentation and post-malolactic fermentation.
- **Chips—Large Grade:** Used at intermediate stages, providing aromatic complexity, volume & structure to the wine. Used in white wine fermentation after pressing.
- **Cubes:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Segments:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Shavings:** Used in any stage of the distillation or fermentation process, mostly intermediate stages, to add aromatic complexity.
- **Barrel Insert Stick Sets:** Used in red wine during complete fermentation; used in white wine during aging.
- **Tank Staves & Fan Packs:** Used in red wine after racking, during finishing. Used in white wine after clarification, during finishing.

DIRECTIONS/DOSAGE:

- **Powder:** 3.75–7.5 g/gal; 1–2 g/L
- **Chips—Small Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Chips—Large Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Cubes:** 15–17 g/gal; 4–6 g/L
- **Segments:** 23–30 g/gal; 6–8 g/L
- **Shavings:** 4–15 g/gal; 1–4 g/L
- **Barrel Insert Stick Sets:** 1 to 1/2 set per barrel.
- **Tank Stave:** 3–2.5"W per 25 gallons. 6–2"W per 25 gallons.
- **Fan Packs:** 10–2.5"W equals 14.9 sq. ft.; 10–2"W equals 12.3 sq. ft.
- **Fan Packs:** 11–2.5"W equals 16.39 sq. ft.; 11–2"W equals 13.53 sq. ft.
- **Fan Packs:** 12–2.5"W equals 17.88 sq. ft.; 12–2"W equals 14.76 sq. ft.

SPECIFICATIONS:

Appearance: Light Brown

Solubility: Insoluble in water

Flash Point: 410 degrees

PACKAGING AND STORAGE CONDITIONS

- 1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB.
- Stacked on a pallet or placed in a box.
- Sealed Package: Store in a cool, dry, and well-ventilated area.
- Opened Package: Carefully reseal and store as indicated above.
- Shelf Life: Up to 5 years when stored properly.

DISCLAIMER:

Usage and concentration of Quercus alba & Quercus robur toasted chips in the winemaking process depend on several factors. Experimentation is strongly recommended prior to the direct utilization of oak chips in the wine production and aging process. The producer/supplier of oak chips assumes no direct or indirect responsibility for their usage in winemaking or production of alcoholic beverages.



OAK BARREL ALTERNATIVES

American & French Oak

Powder—Chips—Cubes—Segments—Shavings—
Barrel Insert Stick Sets—Tank Staves—Fan Packs

MEDIUM TOAST

GENERAL CHARACTERISTIC & INFORMATION

Taste characteristics: Fresh oak, coconut, vanilla, sweet butterscotch, light caramel, and faint almond. Rapid increase in softness, volume, and freshness accompanied by a pleasant increase in tannic sensation.

Medium toast is available in the following formats and sizes:

- **Powder:** 0.25 mm L x 0.25 mm W x 0.25 mm H
- **Chips—Small Grade:** 0.1" L x 0.4" W x 0.1" H
- **Chips—Large Grade:** 0.4" L x 0.4" W x 0.1" H
- **Cubes:** 0.8" L x 0.8" W x 0.8" H
- **Segments:** 2" L x 3" W x 0.375" H
- **Shavings:** 0.75" L x 0.75" W x 0.1" H
- **Barrel Insert Stick Sets (1 set equals 16 sets of 32 pieces):** 13" L x 1" W x 0.375" H (8.1 sq. ft. p/set)
- **Tank Staves & Fan Pack (10–12 tank staves p/set):** 37" L x 2.5" W x 0.375" H (1.49 sq. ft. p/board)
37" L x 2" W x 0.375" H (1.23 sq. ft. p/board)

APPLICATIONS

- **Powder:** Used during fermentation to reduce defects such as low phenolic maturity of the grape.
- **Chips—Small Grade:** Used during white wine fermentation after pressing and post malolactic fermentation. Used during red wine fermentation and post-malolactic fermentation.
- **Chips—Large Grade:** Used at intermediate stages, providing aromatic complexity, volume & structure to the wine. Used in white wine fermentation after pressing.
- **Cubes:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Segments:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Shavings:** Used in any stage of the distillation or fermentation process, mostly intermediate stages, to add aromatic complexity.
- **Barrel Insert Stick Sets:** Used in red wine during complete fermentation; used in white wine during aging.
- **Tank Staves & Fan Packs:** Used in red wine after racking, during finishing. Used in white wine after clarification, during finishing.

DIRECTIONS/DOSAGE:

- **Powder:** 3.75–7.5 g/gal; 1–2 g/L
- **Chips—Small Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Chips—Large Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Cubes:** 15–17 g/gal; 4–6 g/L
- **Segments:** 23–30 g/gal; 6–8 g/L
- **Shavings:** 4–15 g/gal; 1–4 g/L
- **Barrel Insert Stick Sets:** 1 to 1/2 set per barrel.
- **Tank Stave:** 3–2.5"W per 25 gallons. 6–2"W per 25 gallons.
- **Fan Packs:** 10–2.5"W equals 14.9 sq. ft.; 10–2"W equals 12.3 sq. ft.
- **Fan Packs:** 11–2.5"W equals 16.39 sq. ft.; 11–2"W equals 13.53 sq. ft.
- **Fan Packs:** 12–2.5"W equals 17.88 sq. ft.; 12–2"W equals 14.76 sq. ft.

SPECIFICATIONS:

Appearance: Brown

Solubility: Insoluble in water

Flash Point: 410 degrees

PACKAGING AND STORAGE CONDITIONS

- 1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB.
- Stacked on a pallet or placed in a box.
- Sealed Package: Store in a cool, dry, and well-ventilated area.
- Opened Package: Carefully reseal and store as indicated above.
- Shelf Life: Up to 5 years when stored properly.

DISCLAIMER:

Usage and concentration of Quercus alba & Quercus robur toasted chips in the winemaking process depend on several factors. Experimentation is strongly recommended prior to the direct utilization of oak chips in the wine production and aging process. The producer/supplier of oak chips assumes no direct or indirect responsibility for their usage in winemaking or production of alcoholic beverages.



OAK BARREL ALTERNATIVES

American & French Oak

Powder—Chips—Cubes—Segments—Shavings—
Barrel Insert Stick Sets—Tank Staves—Fan Packs

MED+ TOAST

GENERAL CHARACTERISTIC & INFORMATION

Taste characteristics: Vanilla, mocha, toffee, spice, and butterscotch. Medium plus toast is designed to be smooth, sweet, and complex.

Medium plus toast is available in the following formats and sizes:

- **Powder:** 0.25 mm L x 0.25 mm W x 0.25 mm H
- **Chips—Small Grade:** 0.1" L x 0.4" W x 0.1" H
- **Chips—Large Grade:** 0.4" L x 0.4" W x 0.1" H
- **Cubes:** 0.8" L x 0.8" W x 0.8" H
- **Segments:** 2" L x 3" W x 0.375" H
- **Shavings:** 0.75" L x 0.75" W x 0.1" H
- **Barrel Insert Stick Sets (1 set equals 16 sets of 32 pieces):** 13" L x 1" W x 0.375" H (8.1 sq. ft. p/set)
- **Tank Staves & Fan Pack (10–12 tank staves p/set):** 37" L x 2.5" W x 0.375" H (1.49 sq. ft. p/board)
37" L x 2" W x 0.375" H (1.23 sq. ft. p/board)

APPLICATIONS

- **Powder:** Used during fermentation to reduce defects such as low phenolic maturity of the grape.
- **Chips—Small Grade:** Used during white wine fermentation after pressing and post malolactic fermentation. Used during red wine fermentation and post-malolactic fermentation.
- **Chips—Large Grade:** Used at intermediate stages, providing aromatic complexity, volume & structure to the wine. Used in white wine fermentation after pressing.
- **Cubes:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Segments:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Shavings:** Used in any stage of the distillation or fermentation process, mostly intermediate stages, to add aromatic complexity.
- **Barrel Insert Stick Sets:** Used in red wine during complete fermentation; used in white wine during aging.
- **Tank Staves & Fan Packs:** Used in red wine after racking, during finishing. Used in white wine after clarification, during finishing.

DIRECTIONS/DOSAGE:

- **Powder:** 3.75–7.5 g/gal; 1–2 g/L
- **Chips—Small Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Chips—Large Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Cubes:** 15–17 g/gal; 4–6 g/L
- **Segments:** 23–30 g/gal; 6–8 g/L
- **Shavings:** 4–15 g/gal; 1–4 g/L
- **Barrel Insert Stick Sets:** 1 to 1/2 set per barrel.
- **Tank Stave:** 3–2.5"W per 25 gallons. 6–2"W per 25 gallons.
- **Fan Packs:** 10–2.5"W equals 14.9 sq. ft.; 10–2"W equals 12.3 sq. ft.
- **Fan Packs:** 11–2.5"W equals 16.39 sq. ft.; 11–2"W equals 13.53 sq. ft.
- **Fan Packs:** 12–2.5"W equals 17.88 sq. ft.; 12–2"W equals 14.76 sq. ft.

PACKAGING AND STORAGE CONDITIONS

- 1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB.
- Stacked on a pallet or placed in a box.
- Sealed Package: Store in a cool, dry, and well-ventilated area.
- Opened Package: Carefully reseal and store as indicated above.
- Shelf Life: Up to 5 years when stored properly.

DISCLAIMER:

Usage and concentration of Quercus alba & Quercus robur toasted chips in the winemaking process depend on several factors. Experimentation is strongly recommended prior to the direct utilization of oak chips in the wine production and aging process. The producer/supplier of oak chips assumes no direct or indirect responsibility for their usage in winemaking or production of alcoholic beverages.

SPECIFICATIONS:

Appearance: Brown/Dark Brown

Solubility: Insoluble in water

Flash Point: 410 degrees



OAK BARREL ALTERNATIVES

American & French Oak

Powder—Chips—Cubes—Segments—Shavings—
Barrel Insert Stick Sets—Tank Staves—Fan Packs

HEAVY TOAST

GENERAL CHARACTERISTIC & INFORMATION

Taste characteristics: Sweet butterscotch, caramelized sugar, clove, vanilla, spice, char, and smoke. Increases structure, smoothness, sweetness, and pleasant tannins.

Heavy toast is available in the following formats and sizes:

- **Powder:** 0.25 mm L x 0.25 mm W x 0.25 mm H
- **Chips—Small Grade:** 0.1" L x 0.4" W x 0.1" H
- **Chips—Large Grade:** 0.4" L x 0.4" W x 0.1" H
- **Cubes:** 0.8" L x 0.8" W x 0.8" H
- **Segments:** 2" L x 3" W x 0.375" H
- **Shavings:** 0.75" L x 0.75" W x 0.1" H
- **Barrel Insert Stick Sets (1 set equals 16 sets of 32 pieces):** 13" L x 1" W x 0.375" H (8.1 sq. ft. p/set)
- **Tank Staves & Fan Pack (10–12 tank staves p/set):** 37" L x 2.5" W x 0.375" H (1.49 sq. ft. p/board)
37" L x 2" W x 0.375" H (1.23 sq. ft. p/board)

APPLICATIONS

- **Powder:** Used during fermentation to reduce defects such as low phenolic maturity of the grape.
- **Chips—Small Grade:** Used during white wine fermentation after pressing and post malolactic fermentation. Used during red wine fermentation and post-malolactic fermentation.
- **Chips—Large Grade:** Used at intermediate stages, providing aromatic complexity, volume & structure to the wine. Used in white wine fermentation after pressing.
- **Cubes:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Segments:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Shavings:** Used in any stage of the distillation or fermentation process, mostly intermediate stages, to add aromatic complexity.
- **Barrel Insert Stick Sets:** Used in red wine during complete fermentation; used in white wine during aging.
- **Tank Staves & Fan Packs:** Used in red wine after racking, during finishing. Used in white wine after clarification, during finishing.

DIRECTIONS/DOSAGE:

- **Powder:** 3.75–7.5 g/gal; 1–2 g/L
- **Chips—Small Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Chips—Large Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Cubes:** 15–17 g/gal; 4–6 g/L
- **Segments:** 23–30 g/gal; 6–8 g/L
- **Shavings:** 4–15 g/gal; 1–4 g/L
- **Barrel Insert Stick Sets:** 1 to 1/2 set per barrel.
- **Tank Stave:** 3–2.5"W per 25 gallons. 6–2"W per 25 gallons.
- **Fan Packs:** 10–2.5"W equals 14.9 sq. ft.; 10–2"W equals 12.3 sq. ft.
- **Fan Packs:** 11–2.5"W equals 16.39 sq. ft.; 11–2"W equals 13.53 sq. ft.
- **Fan Packs:** 12–2.5"W equals 17.88 sq. ft.; 12–2"W equals 14.76 sq. ft.

SPECIFICATIONS:

Appearance: Dark Brown

Solubility: Insoluble in water

Flash Point: 410 degrees

PACKAGING AND STORAGE CONDITIONS

- 1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB.
- Stacked on a pallet or placed in a box.
- Sealed Package: Store in a cool, dry, and well-ventilated area.
- Opened Package: Carefully reseal and store as indicated above.
- Shelf Life: Up to 5 years when stored properly.

DISCLAIMER:

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OAK ALTERNATIVES

American Oak
Chips—Cubes—Segments

CHARBON TOAST

GENERAL CHARACTERISTIC & INFORMATION

Taste characteristics: Heavy smoke and sweet chocolate. Charbon toast requires extensive toasting and is only available in limited formats.

Charbon toast is available in the following formats and sizes:

- **Chips—Large Grade:** 0.4" L x 0.4" W x 0.1" H
- **Cubes:** 0.8" L x 0.8" W x 0.8" H
- **Segments:** 2" L x 3" W x 0.375" H

APPLICATIONS

- **Chips—Large Grade:** Used at intermediate stages, providing aromatic complexity, volume & structure to the wine. Used in white wine fermentation after pressing.
- **Cubes:** Used in red wine during malolactic fermentation. Used in white wine after clarification.
- **Segments:** Used in red wine during malolactic fermentation. Used in white wine after clarification.

DIRECTIONS/DOSAGE:

- **Chips—Large Grade:** 7.5–11.5 g/gal; 2–4 g/L
- **Cubes:** 15–17 g/gal; 4–6 g/L
- **Segments:** 23–30 g/gal; 6–8 g/L

SPECIFICATIONS:

Appearance: Dark Brown/Char

Solubility: Insoluble in water

Flash Point: 410 degrees

PACKAGING AND STORAGE CONDITIONS

- 1.5 OZ, 1 LB, 2 LB, 5 LB, 10 LB, 20 LB, & 40 LB.
- Stacked on a pallet or placed in a box.
- Sealed Package: Store in a cool, dry, and well-ventilated area.
- Opened Package: Carefully reseal and store as indicated above.
- Shelf Life: Up to 5 years when stored properly.

DISCLAIMER:

Usage and concentration of Quercus alba & Quercus robur toasted chips in the winemaking process depend on several factors. Experimentation is strongly recommended prior to the direct utilization of oak chips in the wine production and aging process. The producer/supplier of oak chips assumes no direct or indirect responsibility for their usage in winemaking or production of alcoholic beverages.

