

OAK BINSERT™

WINEMAKER PRODUCT



EASY TO ASSEMBLE, **CLEAN & REMOVE**
SIMPLIFIES ADDING GRAPES & PUNCH DOWNS



Oak Binsert™ is a lightweight stainless steel fixture that holds 20 Innerstave French or American oak stub staves in an ordinary ½ ton plastic bin. This provides the equivalent extraction of 2.5 barrels of new oak impact. The Binsert™ offers winemakers the convenience of easily adding the grapes to the oak and punching down the must. When done fermenting, the Binsert™ can be removed, disassembled and cleaned for its next use.

The Binsert™ is innovatively packaged so it can be delivered via ordinary ground transportation. It is easy to assemble and simple to use.

OAK & TOAST

*Toasting, Drying
& Production Facility
in Sonoma's Carneros
Wine Region*



PREMIUM AMERICAN OAK (*Quercus Alba*) – Naturally Seasoned for 24 months & Proprietary Toasting
Available Toast Levels: Medium & Medium Plus – Oak Origin: Midwest USA



PREMIUM FRENCH OAK (*Quercus Sessilis*) – Naturally Seasoned for 24 months & Proprietary Toasting
Available Toast Levels: Light, Medium, Medium Plus, Plus Plus – Oak Origin: Central France

GRAIN SELECTION

Barrel quality, premium tightly grained

USE

During fermentation

ADDITION RATE

New barrel impact options equivalent of two or four 225L barrels

SIZE

Available for half ton & one ton plastic bins

PACKAGING

Innovatively packaged to ship flat via standard ground transportation

Innerstave®

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CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

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