

OAK CUBES

WINEMAKER PRODUCT






PROVIDES **OAK** CHARACTERISTICS OF A NEW BARREL
ENHANCES COLOR & MOUTHFEEL



Premium Oak Cubes are intended for the winery that desires premium barrel flavors in their stainless steel tanks. The 15 lb. mesh bag of oak cubes contains approximately 68.10 square feet of surface area. It can be placed in the tank and allowed to float freely or tied down.

Oak cubes can also be inserted into used barrels to replenish oak flavors by using an oak infusion tube. Innerstave oak cubes are best used during post fermentation.

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| OAK & TOAST <i>Toasting, Drying & Production Facility in Sonoma's Carneros Wine Region</i> |  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, Structure & High Toast – Oak Origin: Central France |
| |  Revere Oak™ (Quercus Sessilis) – Honorably Aged 36 months & Specialty Toasting Available Toast Levels: Medium, Medium Plus & Plus Plus – Oak Origin: Central France |
| GRAIN SELECTION | Barrel quality, premium tightly grained |
| USE | During fermentation, elevage & pre-bottle enhancement |
| ADDITION RATE | For 100% new barrel impact use 1 bag per 600 gallons/2,271 liters |
| CONTACT TIME | Suggested minimum contact time of 3 months – Full extraction after 18 months |
| SIZE PER CUBE | Cubes measure 0.5" x 0.5" x 0.5", 68.10 sq. ft./bag |
| PACKAGING | 15 lb/7 kg food grade nylon mesh bag with drawstring |

Innerstave®

21660 8TH STREET EAST, SONOMA, CA 95476 | 707.996.8781 | FAX 707.996.1157 | WWW.INNERSTAVE.COM

CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

SALES@INNERSTAVE.COM