

trū / tan

INNOVATIVE OAK TANNINS

trū/tan proprietary blends of gallo and ellagic-tannins are each specifically formulated for use at different stages of winemaking.

What makes trū/tan unique is our oak, directly sourced from the same premium forest regions as fine French oak barrels and then precisely toasted through our exclusive process.

To create complexity and enhance the quality of your wines, explore all three of our innovative oak tannin blends.



f² / FERMENTATION FINISHING

Use f² to add structure during fermentation and freshness during finishing to red and white wines while providing just the right amount of oak.

5-30 g/hl recommended dosage*

rf / RESERVE FORMULA

Use rf during finishing to accentuate toasted oak attributes while adding length and preserving varietal character.

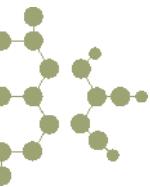
3-5 g/hl recommended dosage*

vf / VINIFICATION FORMULA

Use vf during aging to protect wine from oxidation. The toasty oak characters of vf enhance mouthfeel and create balance.

5-15 g/hl recommended dosage*

*Bench trials are suggested. Winemaker style and grape source impact addition rate.



International Oenological Codex
Oenological Tannins

Analysis Results for: **trū/tan**

12/10/2008

trū/tan f²

Analysis	Result	limit of detection	limit of acceptance
% insolubility in 14% ethanol	0.028	0.003	<2.0
% weight loss during drying	4.3	0.025	<10
% Ash	0.43	0.05	<4.0
Arsenic (mg/kg)	not detected	3.0	<3.0
Iron (mg/kg)	not detected	5.0	<50
Lead (mg/kg)	not detected	3.0	<5.0
Mercury (mg/kg)	not detected	0.1	<0.1
Total Phenol (% Gallic Acid)	77.2	1.0	>65

trū/tan f² is a blend of hydrolysable tannins composed of gallotannins and ellagic tannins that has a total tannin range from 75% to 80%, making this product ideal for fermentation of red and white musts. It can protect fermentations of grapes infected with molds because it inhibits laccase activity. With this high tannin content, it will prevent oxidation protecting white wines from browning. It improves mouthfeel and texture in white wines and has subtle effects in red wines.

trū/tan vf

Analysis	Result	limit of detection	limit of acceptance
% insolubility in 14% ethanol	0.030	0.003	<2.0
% weight loss during drying	4.2	0.025	<10
% Ash	1.1	0.05	<4.0
Arsenic (mg/kg)	not detected	3.0	<3.0
Iron (mg/kg)	5.0	5.0	<50
Lead (mg/kg)	not detected	3.0	<5.0
Mercury (mg/kg)	not detected	0.1	<0.1
Total Phenol (% Gallic Acid)	71.4	1.0	>65

trū/tan vf is a versatile tannin that can be used in any step of the vinification process of red and white wines. This blend of gallotannins and ellagic tannins with total tannin from 70% to 75% increases protein stabilization, improves structure and protects the wines from oxidation during aging. The polyphenolic composition of the wines will be improved and stabilized by the use of **trū/tan vf** during aging and finishing.

trū/tan rf

Analysis	Result	limit of detection	limit of acceptance
% insolubility in 14% ethanol	0.034	0.003	<2.0
% weight loss during drying	4.5	0.025	<10
% Ash	1.4	0.05	<4.0
Arsenic (mg/kg)	not detected	3.0	<3.0
Iron (mg/kg)	7.2	5.0	<50
Lead (mg/kg)	not detected	3.0	<5.0
Mercury (mg/kg)	not detected	0.1	<0.1
Total Phenol (% Gallic Acid)	68.2	1.0	>65

When more complexity and better middle palate is desired, **trū/tan rf** is the product of choice because of its greater contribution to polymerization. It is ideal for balancing the structure of reserve wines. This hydrolysable tannin blend of gallotannins and ellagic tannins has a total tannin range from from 65% to 70%, it is a perfect product for aging and finishing.

Results were within limits of acceptance.

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