

# ēVOAK

Forward Thinking Oak Products

## CUVÉE SERIES



ēVOAK (ēv ok') To create anew, especially by means of the imagination; to draw forth or bring out that which is currently latent, hidden or unexpressed. Derived from Latin *to call* (ēvocāre) and Old English *oak* (ōk).

Using our expertise in the field of oak and creative technology, ēVOAK has developed the Cuvée Series of oak chips and tank staves. Each *cuvée* (French for blend) is formulated with certain flavor characteristics in mind to help you craft wines that are truly great.

### CUVÉE N° 1

#### *Chips and tank staves*

Offers unmistakable macaroon flavor accented by toasted coconut, phyllo dough aromas, almond biscotti and toasted almonds with a taste of honeysuckle.

### CUVÉE N° 2

#### *Chips and tank staves*

Impressions of toasted marshmallow, vanilla crème, classic crème brûlée and nougat. A little more full-bodied than N° 1, adding more creamy intensity to both reds and whites.

### CUVÉE N° 3

#### *Tank staves only*

An opulent flavor blend, including concentrated notes of coffee and bittersweet chocolate. The balance of roasted flavors across the toast gradient makes this tank stave an excellent choice for a variety of wines styles and varieties.

## TANK STAVES

### Size:

*Infusion Stave*

Size: 18" × 2.5" × 0.345"  
(45.72 cm × 6.4 cm × 0.876 cm)

*Tank or Fan System Stave*

Size: 36" × 2.5" × 0.345"  
(91 cm × 6.4 cm × 0.876 cm)

**Toast Level:** Cuvée N° 1, Cuvée N° 2 or Cuvée N° 3

### Dosage Rate:

*Tank Staves*

1 tank stave per 20-35 gallons  
(75.70-132.48 liters)

*Infusion Staves*

1 pouch per 400-700 gallons  
(1,514-2,649.50 liters)

*Fan System*

1 fan system per 300 - 525 gallons  
(1,135.50-1,987.12 liters)

## OAK CHIPS

**Size:** Large chips

**Toast Level:** Cuvée N° 1 or Cuvée N° 2

### Dosage:

*Fermentation*

5–15 pounds/1000 gallons or  
0.6–2 grams/liter  
0.75–2.2 pounds/ton or  
0.33–1 kilogram/metric ton

*Aging*

3–10 pounds/1000 gallons or 0.4–1.2 grams/  
liter with contact time up to 6 months.  
High addition rates recommended if contact  
time is short or if the wine will be used as a  
blending component.

*Finishing*

Please contact your Oak Solutions Specialist  
to tailor dosage rate calculations to your  
winemaking program.

**Taste our Cuvée Series yourself. Bench trial sample kits are available.**

## Protocol

1. Select a wine of your choice that has not been exposed to oak.
  2. For each *évoAK* product you wish to trial, fill a 750 mL bottle with wine. Also fill an additional bottle to serve as the control.
  3. You are welcome to experiment with the dosage and contact time. For the highest dosage, use 2 pieces of the oak sample for 2 weeks of contact time.
  4. For the lowest dosage, use 1 piece of the oak sample for 2 weeks of contact time. If less contact time is desired, use 2 pieces of the oak in a 375 mL bottle for only 1 week of contact time.
4. Store the bottles at room temperature, and taste after the contact time is complete.

**Contact us and together, we'll apply some  
forward thinking to your wines.**