



HIGH EXTRACT TANK STAVES

ēvOAK High Vanilla, High Spice, High Toast, High Mocha and Pure² High Vanilla Staves are made using a secret formula that unlocks stand-out flavors in the oak. These staves deliver concentrated, singular flavor profiles to suit specific needs and are ideal for blending. With a quick extraction rate, the specialty, high-extract oak staves are ideal finishing products.

ēvOAK

www.oaksolutionsgroup.com

PRODUCT SPECIFICATIONS

Origin: Since these products are flavor-specific, we have pre-selected the appropriate wood type to create each High Extract product.

Size:

Infusion Staves

18" x 2.5" x 0.375" (45.72 cm x 6.4 cm x 0.95 cm)

40 quantity

Tank Staves

36" x 2.5" x 0.375" (91 cm x 6.4 cm x 0.95 cm)

1 quantity

Fan System

36" x 2.5" x 0.375" (91 cm x 6.4 cm x 0.95 cm)

15 quantity

Toast Level: High Vanilla, High Spice, High Toast, High Mocha or Pure² High Vanilla

Packaging:

Infusion Staves

Easy-grip handle infusion bags are vacuum packaged in stay-fresh pouches to preserve freshness and seal air out.

Tank Staves

Shrink bundled in sets of 30 for convenience, easy storage, as well as safeguarding the oak.

Fan System

The 15 staves are connected with a stainless steel triangle clip.

Usage: High Extract tank staves can be used at any point of the winemaking process.

Dosage:

Infusion Staves

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

Tank Staves

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

Fan System

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

Installation: Can be used in a variety of horizontal or vertical configurations, depending on your winery's needs. Permanent interior structures are not a requirement. The most common methods include a fan configuration or infusion staves (see page 13).

Contact Time: Extraction is accelerated and results are seen in as few as 30 days. Second and third fills require more contact time.

Number of Uses: Anticipate multiple uses for one year.

PRODUCT KEY

High Spice Intensifies fruit perception with notes of clove and nutmeg, adding complex spice character:



High Toast Increases perception of ripe fruit and adds creamy mouthfeel.



High Vanilla Abundant vanilla increases mouthfeel and adds structure. Offers more tannin than Pure² High Vanilla tank staves.



Pure² High Vanilla Creates an intense vanilla bean aroma and custard-like texture. Features less tannin than High Vanilla tank staves.

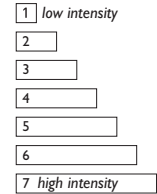


High Mocha Displays an intense array of cocoa, coffee and vanilla aromas.



- Vanilla (V)
- Smoke (Sm)
- Fruit (F)
- Toast (T)
- Spice (Sp)
- Mouthfeel (M)
- Structure (Str)

Intensity Rating



Intensity ratings based on multiple tastings with Napa College and OSG specialists.