



XT SERIES

This unique line builds on three cornerstones of flavor development—oak chemistry, food science and technology—to create highly technical products offering new flavor profiles.

xt4

The first edition to the series, xt4 is crafted using a detailed, four-step proprietary process. As a result, this oak chip offers notes of brown sugar, coffee and a hint of sweet smoke for whites, or smoky chocolate for reds. Roasted accents are present without any bitterness. The notable aromatics are further enhanced by a very soft, delicate mouthfeel.

PRODUCT SPECIFICATIONS

Origin: French oak, air dried

Size: Large chips

Toast Level: xt4

Usage: xt series oak chips can be used at any point of the winemaking process. Traditionally, chips are used for flavor and wine structure. Another option is to make a concentrated extract that's later blended. We are happy to work with you to develop the right formula for your needs.

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.

Contact Time: xt chips work well for long term fermentation. We recommend a minimum of 2 months for finishing and a maximum of 6 months during aging. Increase dose rates if shorter aging time is the only option.

Number of Uses: 1 fill

eVOAK

www.oaksolutionsgroup.com

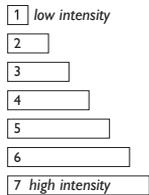
PRODUCT KEY

xt4 Brown sugar and coffee tones are accented by a subtle hint of sweet smoke to complement the soft, delicate mouthfeel.



- 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.