

# FAN INNERSTAVE

BREWER & DISTILLER PRODUCT



**NATURALLY SEASONED** AT OUR FACILITY  
IN THE CARNEROS WINE REGION OF SONOMA, CA



**Fan Innerstave** is for use in a neutral oak barrel. Each Fan Innerstave set contains 20 square feet of premium oak wood, replicating 100% of the surface area of a 225L barrel and providing similar extraction as a new premium oak barrel. The set is designed for easy attachment in tanks that contain fan system hardware. Fan Innerstave gives brewers and distillers the opportunity to obtain premium oak barrel character in larger vessels. Fan Innerstave provides significant cost saving over traditional premium oak barrels, yet achieves the same result.

## OAK & TOAST

*Toasting, Drying  
& Production Facility  
in Sonoma's Carneros  
Wine Region*



**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

Secondary fermentation & post fermentation

## ADDITION RATE

For 100% new barrel impact of a 225L barrel use 15 sets per 1,000 gallons

## CONTACT TIME

Suggested minimum contact time of 3 months – Full extraction after 18 months

## SIZE

22 staves each measure 28" x 2" x 5/16", 20 sq. ft./set

## Innerstave®

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CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

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