

FAN INNERSTAVE

WINEMAKER PRODUCT



STRUCTURE FOR AROMATIC INTEGRATION & COMPLEXITY
PROVIDES **OAK** CHARACTERISTICS OF A NEW BARREL



Fan Innerstave is for use in a neutral oak barrel. Each Fan Innerstave set contains 20 square feet of premium oak wood, replicating 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 wine tanks that contain fan system hardware. It can be applied in all phases of winemaking.

Fan Innerstave gives winemakers the opportunity to obtain premium oak barrel character in larger wine 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

During fermentation and elevage

ADDITION RATE

For 100% new barrel impact use 15 sets per 1,000 gallons/3,785 liters

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®

21660 8TH STREET EAST, SONOMA, CA 95476 | 707.996.8781 | FAX 707.996.1157 | WWW.INNERSTAVE.COM

CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

SALES@INNERSTAVE.COM