

STAVE VAULT

WINEMAKER PRODUCT



OAK EXTRACTION REPLICATES A **NEW BARREL**
AROMATIC INTEGRATION



Stave Vault is a stainless steel structure designed to fit inside smaller tanks and vessels to impart new oak flavor profiles. It can give wine up to 4 times new barrel impact to allow flexibility in new oak addition rates. Winemakers can choose from French or American oak staves available in all toast levels to create custom flavor profiles.

Stave Vault can be used in any stage of winemaking and provides up to 80 square feet of oak surface when fully loaded. Stave Vault is easily inserted and removed with a forklift. The flavor profile possibilities are endless with Stave Vault.

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 – Oak Origin: Central France

GRAIN SELECTION

Barrel quality, premium tightly grained

USE

During fermentation and elevage

ADDITION RATE

Fully loaded holds 80 sq. ft. of oak – 80 sq. ft. equals 100% new barrel impact per 200 gallons

CONTACT TIME

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

SIZE

Each stave measures 28" x 2" x 5/16", 20 sq. ft.

Innerstave®

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CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

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