TANK INNERSTAVE

WINEMAKER PRODUCT



DESIGNED TO WINEMAKERS' WINE TO WOOD RATIO PREFERENCE FRAMING **ENHANCES** COLOR & MOUTHFEEL



Tank Innerstave in any wine tank allows wineries to obtain premium oak barrel character in larger wine vessels. It is designed for use in all phases of winemaking in 5,000 to 100,000 gallon tanks. Tank Innerstave is custom-made, with a radial design stainless steel support structure for every size of wine tank. Our in house cooperage team installs the system.

The design allows all oak and stainless steel surfaces to be exposed to washing devices, enhancing clean ability. Stainless steel, jacketed tanks allow for finite temperature control and increased use of micro oxygenation to allow the tanks to perform more like wine barrels.

The system is designed to impart oak flavor at the same rate as new premium oak barrels. Wood to wine ratios can be constructed to produce results at any preferred ratio, giving infinite control over the intensity of the flavor extracted. Many tanks can receive enough oak to have the same ratio as a 225L barrel. The possibilities are endless with Tank Innerstave.

Tank Innerstave Systems are designed using staves in lengths of 80", 100" or 118" with width of 5 1/2" and thickness of 1/2".

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 – Oak Origin: Central France

GRAIN SELECTION	Barrel quality, premium tightly grained
USE	During fermentation and elevage
ADDITION RATE	Designed to winemaker's wine to wood ratio preference
CONTACT TIME	Intended for long term use – Full extraction after 24 months
SIZE	80", 100", 118" staves available for tanks designs 6,000 to 250,000 gallons

Innerstave[®]