



Oak Advantage® French Granular Oak

Description:

We source the highest quality *Quercus sessiflora* from Central France for our French Granular Oak. After aging for 18 months, our seasoned staves are granulated to produce a uniform particle size. The oak is toasted through our unique process to create delicate flavors and aromas.

Uses & Benefits:

- ◊ One of our most highly extractable oak products
- ◊ Most commonly added to aging or finished wines
- ◊ Produces a complex phenolic structure that is typical of French Oak
- ◊ Can be used on the most demanding and age worthy wines

Dose Rate: White Wines 5 - 20 lbs / 1000 gallons
 Red Wines 5 - 30 lbs / 1000 gallons

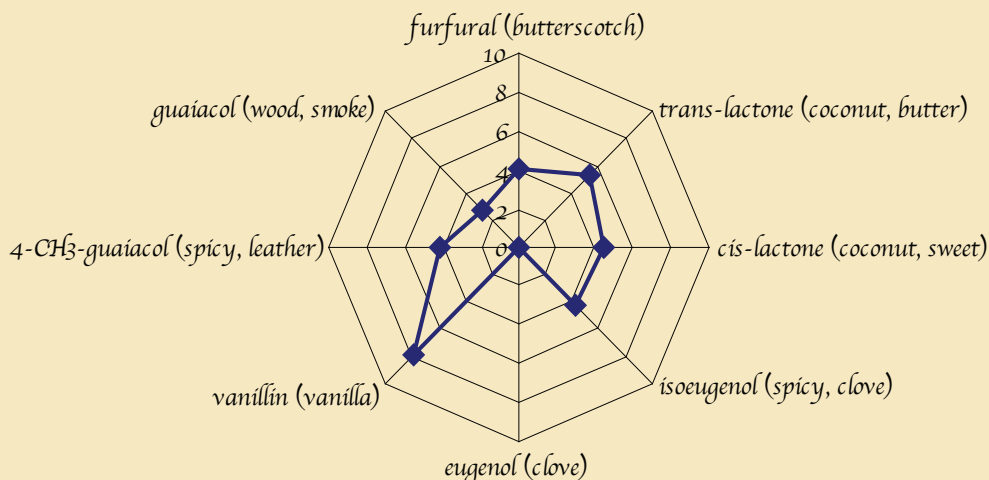
Package Size: 44 lb bag

Particle Size: 4% > 2 mm
 64% 2.0 - 0.5 mm
 33% < 0.6 mm

Toast Level: Medium Toast

Flavor Components:

- ◊ Herbaceous fruit and grassy notes compliment a nutty almond character
- ◊ Rich flavors of coconut and vanilla
- ◊ Low levels of eugenol offer less spice character than other products



West Coast

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