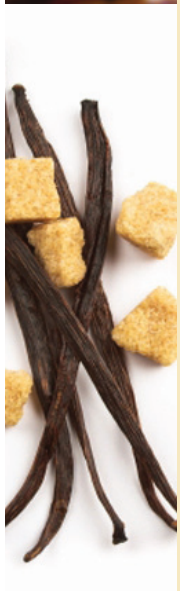




Toasted Oak-Mor®



Description:

Toasted Oak-Mor is sourced from select American White Oak (*Quercus alba*) that has been processed to a medium plus toast level. This Granular Oak was one of the first barrel alternatives to enter the market, and has remained a favorite tool for many winemakers for over 30 years.

Uses & Benefits:

- ◊ Toasted Oak-Mor can be used during fermentation or added to finished wines
- ◊ Unique toasting process increases aromatic components, while reducing harsh and bitter tannins
- ◊ Often used to add complexity and finesse to wine flavors and aromas
- ◊ As with all of our granular products, Toasted Oak-Mor will not damage pumps
- ◊ Granular form allows for rapid extraction of desirable flavors and aromas

Dose Rate: White Wines5 - 20 lbs / 1000 gallons
 Red Wines5 - 30 lbs / 1000 gallons

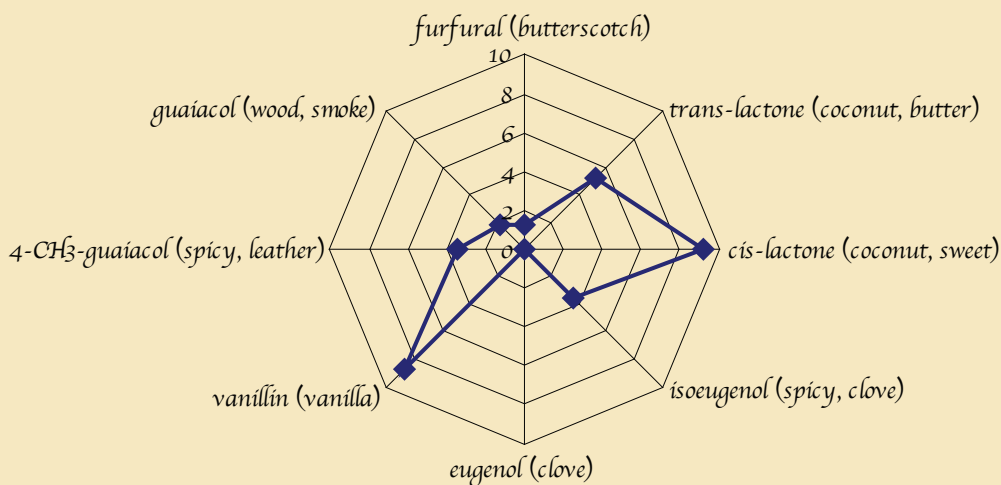
Package Size: 40 lb bag
 Also available in a 800 lb tote

Particle Size: 80% < 0.6 mm
 20% 2.0 - 0.5 mm

Toast Level: Medium Plus Toast

Flavor Components:

- ◊ Classic American Oak Flavors of butterscotch and vanilla
- ◊ Toasting process produces high levels of sweet whiskey lactones
- ◊ Offers notes of spice and clove, and finishes with fruit and coconut



West Coast

81 M Street
 Fresno, CA 93721
 559.485.2692 • fax 559.485.4254
 To order toll free: 866.213.1131

640-D Airpark Road
 Napa, CA 94558
 707.224.7903 • fax 707.255.2019
 To order toll free: 866.213.1131

Midwest

1401 Ware Street
 Waupaca, WI 54981
 715.258.5525 • fax 715.258.8488

East Coast

1165 Globe Avenue
 Mountainside, NJ 07092
 908.301.1811 • fax 908.301.1812