

StaVin Premium Oak



StaVin oak reaches maturity after three years of seasoning in the natural elements with optimal airflow.

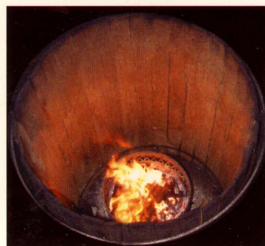


StaVin is the world's leading supplier in premium oak products. We are an artisanal company. For our StaVin product line, we fire-toast by hand in the traditional method, while our Saviour Oak line uses a long-cycle convection oven to provide additional, complex flavor components. These innovative, ecologically responsible products (Fans, Segments, Beans and String Beans) replace barrels in tanks and extend barrel life (Barrel Replica and Insert). StaVin guarantees consistency in product quality, accompanied by unprecedented technical research and impeccable service. Our mission is to provide cost-effective products and services* that conserve resources and enhance the purest in traditional flavors.

Sourcing: We harvest trees from sustainable forests in the center of France. To yield oak ideal for wine staves, these forests are carefully managed: trees grow slowly, straight in stature and tight in grain. Our Hungarian oak is selected from the country's most prized forests. Missouri and Minnesota are the origins of our premium American oak.

Seasoning: To refine all of our oak, we *season it naturally for three years*, allowing the indigenous micro-flora and natural elements to soften the tannins, reduce astringency and increase complexity.

Toasting: The StaVin line employs labor-intensive methods to slowly fire toast all oak by hand, using natural oak fires – a vital stage in our process. We carefully monitor thermal parameters to ensure full heat penetration for specific toast levels. All of our products are also offered as convection-toasted Saviour Oak.



Packaging: StaVin products are sealed in food-grade poly-metal bags to preserve flavors and aromas. Saviour Oak items are sealed in food-grade poly bags. *The bags protect against contamination during shipment and storage.*

Real Economics:

- Our subtle flavors match your favorite barrels *without the high costs.*
- Our Tank Systems are *ecological*: you will save oak, water, labor, electricity and warehouse space.
- Unlike barrels, StaVin's oak staves provide *extraction efficiency*: wine penetrates the wood from all six sides, extracting the available compounds.

Once you have experienced StaVin Oak Integration Systems, you won't look back. *Let's make great wine together.*

*StaVin now offers assistance in stylizing your wine: Using blind, sensory evaluation, our Director of Research will help you determine the oak concentrations, toast levels and types of oak that optimally integrate with your wines. This research saves you time. Please contact us for more information (*availability is limited*).



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