

StaVin French Oak Segment

The gradation of color in our Segments exemplifies our slow fire toasting, replicating the same traditional flavors found in quality barrels.



316 stainless steel grommets anchor the 15 lb (6.8 kg) food-grade bag to the wall via a welded C-ring.

We patiently fire toast by hand our three-year seasoned staves.* Then the Segments are cut and packaged for ease of use during fermentation and aging in tanks. StaVin's handcrafted oak products, along with micro-oxygenation in tanks (see www.stavin.com), deliver the same refined flavors and aging as your favorite barrels.



StaVin's French Oak Segments are an effective replacement for new barrels, *without compromising quality*. During the critical stage of slow fire toasting by hand, we are patient and precise in achieving full heat penetration.

Fermentation: During red wine fermentation, tie off Segment bags beneath the cap. Segments aid in the stabilization of color and help cross-link tannins, which will build mid-palate structure in wines.

Aging: After primary fermentation is complete and the wine has been drained and pressed into another tank, move the bags with the wine to age with micro-oxygenation. Or, leave the Segments in the tank and *immediately* follow with another red wine fermentation.

Real Economics:

- Reduces dependence on expensive barrel programs.
- Provides barrel quality in tanks without elaborate setup.
- Easy handling and moving from tank to tank.
- Packaged in food-grade poly-metal bags (StaVin line) or food-grade poly bags (Savour Oak) for purity, control and flexibility.

Choosing StaVin goes hand in hand with your diligent efforts and careful decisions when making great wines.

Dosage rate	For 100% new barrel impact, use 5 lb (2268 g) per 60 gal (227 l)
Size	2-3 inches (5.1-7.6 cm)
Contact time	3 months minimum
Seasoning	3 years in natural elements
Toast method	Traditional fire
Toast levels	Medium, Medium Plus or Heavy
Useful life	18 months
Type of oak	French [†]
Displacement	2.9 gal (11 liters)
Package weight	15 lb (6.8 kg) bag

*Also available in Savour Oak convection oven toast.
[†]Available by request in American or Hungarian oak.



StaVin Incorporated tel (415) 331-7849
Post Office Box 1693 fax (415) 331-0516
Sausalito, CA 94966 www.stavin.com

Traditional Flavor Real Economics