



**Quality and consistency come first!**

At Innerstave, Sonoma-aged and air-dried oak is carefully selected for production. Attention to detail and precise convection toasting by Innerstave create noteworthy flavors & aromas that winemakers use to shape the taste profile of their wines. All Innerstave oak solutions are made from the same meticulously monitored wood source using the same toasting methods.

## Barrel Innerstave (pre-orders)



**Replicate a new barrel that stirs & cleans easily**

Barrel Innerstave contains 18.16 sq. ft. of surface area. Barrel-length oak staves are held in place in a radial design lining the barrel with polyethylene rods. The system is inserted by removing the head of the neutral barrel and secured with 4 small stainless steel nails. Oak extraction replicates that of a new barrel. The absence of staves at the bung hole and the bottom lees pool leaves racking and stirring uninhibited. This system is also cleanable with regular barrel cleaning procedures.

Barrel Innerstave allows for renewing 100% of the oak flavors in depleted barrels and is designed to impart oak flavor at the same rate as new premium oak barrels. The system can be used in all phases of winemaking and works within the framework of a comprehensive barrel program to augment total premium oak flavor profiles, while moderating the higher cost of purchasing all new barrels. Our system is intended for long term use, full extraction is generally reached after two years.

Oak Origins: French or American  
 Custom Toast Levels: Light or Fr. Med. ++

Toast Levels: Med. or Med. +  
 Size: 225 to 500 liters\*

## Fan Innerstave (pre-orders)



**Turn your tank into a barrel aging program**

Fan Innerstave provides extraction similar to a new premium oak barrel. The set is designed for easy attachment in wine tanks containing fan system hardware and can be applied in all phases of winemaking. Fan Innerstave provides wineries the opportunity to obtain premium oak barrel character in large wine tanks without incurring the high costs of purchasing new barrels.

**Addition Rates**

New Barrel Addition Rates per 4000L:

% new barrel exposure	100	90	80	70	60	50
# of Fans required	14	13	12	10	9	7

Minimum contact time recommendation of 3 months and full extraction of flavor after 18 months.

Oak: French and American

Toast Levels: Med. and Med. +

Size: 22 stave pieces (28" x 2" x 5/16") with the equivalent surface area of one 225 liter barrel (20 sq. ft.)

Packaging: Packed in plastic bag with food grade tie to attach



cellar·tek

## Chain-of-Oak (“in stock”)



### *Bring your neutral barrels back to life*

Chain-of-Oak is a through-the-bung-hole delivery system designed by Innerstave to benefit those winemakers who do not require 100% new barrel impact oak flavor. This system is easily installed via the bung hole and winemakers can vary the number of oak links in the chain to obtain the desired oak impact. Each full chain imparts one-third the amount of oak flavor of a new 225L barrel.

**Addition Rates** 1 chain per barrel (represents 33% new barrel exposure)

Minimum contact time recommendation of 3 months and full extraction of flavor after 18 months.

Oak: French and American

Toast Levels: Med. and Med. +

Packaging: 17 pieces unassembled, incl. food grade ties & grommet to attach chain to the bung.

## Bag-of-Blocks (“in stock”)



### *New Barrel Impact at a fraction of the cost*

Bag of blocks are intended for the winery that desires premium barrel-like flavors in their stainless steel tanks. Best used in post fermentation wines to enhance the oak flavors. There is no special system required for use, the mesh bag can simply be placed in a tank and allowed to free float or be tied down to keep it suspended in the wine. The large stave pieces allow similar extraction profiles and flavor characteristics as those found in new oak barrels. This is Innerstave’s most cost-efficient method for delivering premium oak flavors in stave format to wine tanks.

### **Addition Rates**

New Barrel Addition Rates per 4000L:

% new barrel exposure	100	90	80	70	60	50
# of bags required	14	13	12	10	9	7

Minimum contact time recommendation of 3 months and full extraction of flavor after 18 months.

Oak: French and American

Toast Levels: Med. and Med. +

Size: 10kg of stave sections 5/16” x 2” in various lengths (equal to 3 - 225L barrels (62 sq. ft.))

Packaging: Packed in mesh bag with a stainless steel grommet on corner ready for use in tanks.

## OakPLUS Chips (“in stock”)

These quality OakPLUS wine chips provide oak character to wines at a low cost. The use of these highly regarded oak chips during fermentation or aging will enhance any wine’s flavor and texture.

### Chip use during fermentation is imperative

Chips used during fermentation stabilize color, build mid-palate and minimize vegetal character. OakPLUS additions post fermentation will tend to be more toasty and oaky with vanillin components, but without the texture developed by fermenting on the chips.

The ellagic tannins in the wood bind with the anthocyanins and polymerize the molecules, keeping them in suspension. Using oak chips will ensure that the colors extracted during maceration and fermentation are stabilized.

### Toast Levels and Additions for OakPLUS Chips

OakPLUS chips are packaged bulk in 10 kg plastic bags. Mesh bags large enough to hold the 10 kg can be purchased separately for a nominal fee. Bench trials for post fermentation additions are recommended to avoid over-dosing as this can rob the fruit character from your wine. Please contact Cellar-Tek for bench trial sample kits.

**Addition Rates** (to achieve 33% new barrel impact)

	Fermentation	Dirty Wine	Clarified Wine
White Wine	0.5 – 4 kg/HL	0.25 – 3.5 kg/HL	2 – 3 kg/HL
Red Wine	2.5 – 4 kg/HL	3 -4 kg/HL	2 – 3 kg/HL

Oak Origin: French & American      Toast Levels: Untoasted, Med., Med. +, Fr. Med. ++  
Size: Standard (broken match sticks) or Fine (pencil shavings)      Packaging: 10 kg. plastic bags

## Tank Staves (pre-orders)

### Fine tune your in-tank oak additions

Same great Innerstave Sonoma-seasoned oak, same great Innerstave toasting. Tank Staves are available as individual staves 4” wide by 5/16” thick in lengths of 39”, 80”, 100” & 118”. They are meant to be added directly to the tanks with a minimum contact time recommendation of three months and full extraction of flavor after eighteen months.

Stave Length	39”	80”	100”	118”
% new barrel equivalent	11%	23%	29%	33%

Oak Origin: French and American      Toast Levels: Med., Med. + & French Med. ++  
Minimum contact time recommendation of 3 months and full extraction of flavor after 18 months.

## Oak Cubes (pre-orders)

### *New Barrel Alternative ~Oak Infusion Product*

Cubes are intended for the winery that desires premium barrel-like flavors in their stainless steel tanks. The mesh bag containing cubes can be placed in the tank and allowed to free float or be tied down. Using an oak infusion tube, cubes can be inserted into used barrels to replenish the oak flavors.



### **Addition Rates**

Recommended addition rate for 100% New Barrel Impact use 1 bag per 2250 L (10 225L barrels) with a minimum contact time recommendation of three months and full extraction of flavor after eighteen months.

Oak Origin: French and American    Toast Levels: Med., Med. + & French Med. ++  
Size: 6.8 kgs of cubes dimensions .5" x .5" x .5"    Packaging: packed in mesh bag w/ drawstring

## OakPLUS Flour (“in stock”)

### *Surface area and description*

OakPLUS Flour is our most potent flavoring product available and is comprised of finely ground oak pieces about the size of ground wheat. The larger surface area per given volume means OakPLUS Flour is highly extractable, releasing volumes of oak flavor in shorter periods of time. This product also binds color and enhances texture leading to bigger mouth feel with a touch of non-aggressive tannin.

### *Benefits*

OakPLUS Flour can be added directly into the grape-receiving hopper or poured into the top of a fermenter before or during fermentation. OakPLUS Flour should be the product of choice for wines that need added tannin or color stability. Its small particle size makes for easy processing and removal.

### **Addition Rates**

Due to its small particle size, oak flavors are quickly and easily extracted, therefore addition rates will be lower than other chips products. Oak extraction: 2-5 days.

Standard Toast Level: House (mixture of medium and medium plus)    Packaging: 10 kg. plastic bags

**Please note that although Cellar-Tek keeps some stocked inventory indicated by the “in stock” notation next to the product, we strongly advise pre-ordering all Innerstave products that you know you’ll need for your harvest to ensure delivery of your full order.**

For more information or to place your Innerstave order,  
contact Corrie Krehbiel @ 250-878-5957 or [ckrehbiel@cellartek.com](mailto:ckrehbiel@cellartek.com)