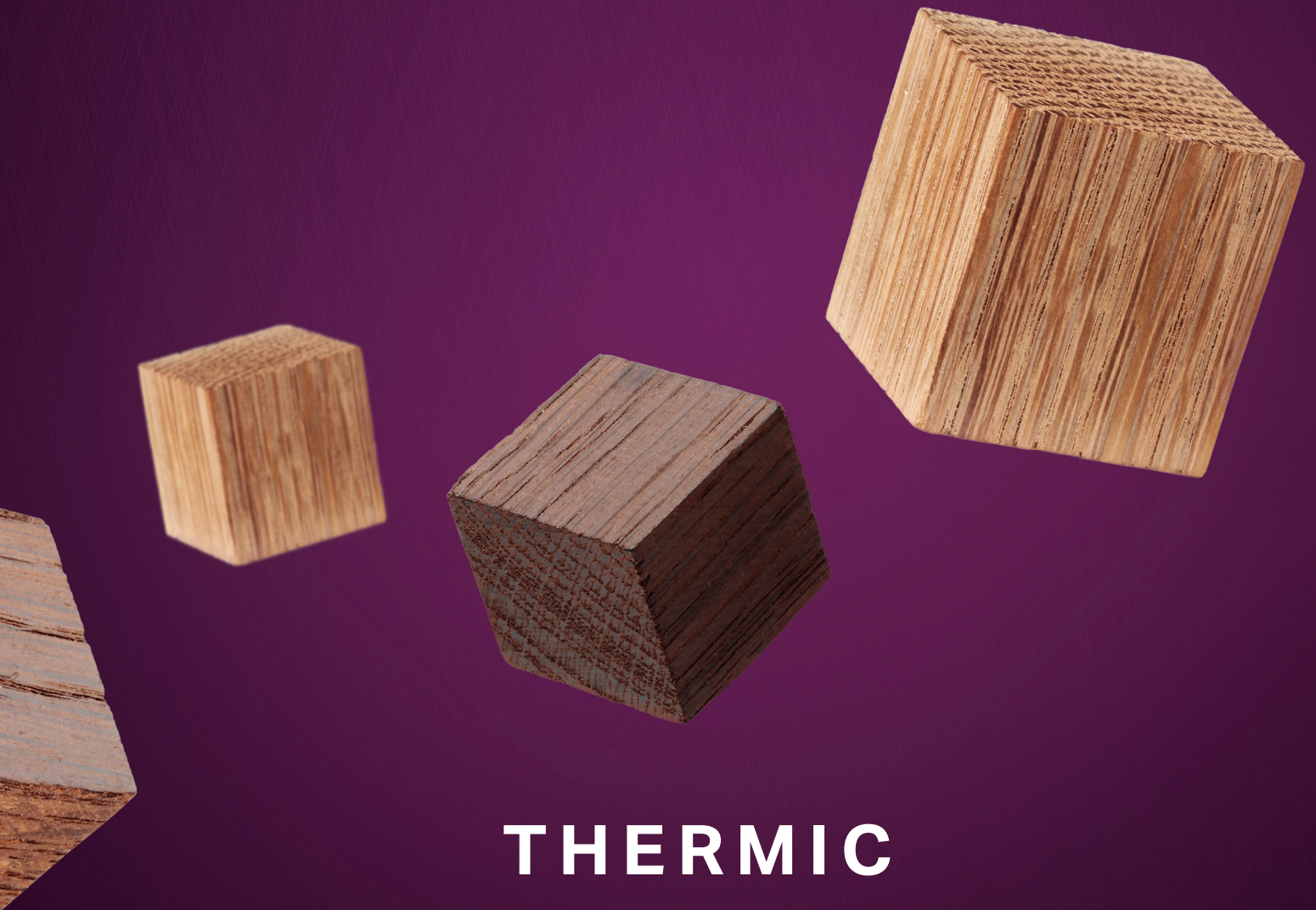




THE  
**oaklab**™



**THERMIC**

OAK INFUSION PRODUCTS



THE  
**oaklab™**  
**THERMIC**

The Oak Lab™ THERMIC range of products undergoes a unique, breakthrough heating process, resulting in a level of accuracy and consistency different than traditional oak infusion products that are toasted, baked, or electrically radiated.

This is our process that:

- Produces zero smoke and zero emissions
- Removes unwanted tannins and resins
- Crystallizes cellulose and lignin making the wood fibers tighter and in turn creating much slower extraction rates than traditional oak infusion products
- Penetrates and decomposes tyloses
- Creates a “moisture resistant” wood, which makes for a controlled, elegant integration and a balanced and structured result
- Produces complex consistent flavor compounds without smoke taint
- Allows for temperature control within an accuracy of 0.5° F throughout the process

## THE PROCESS

Because the THERMIC process is combustion-free, we're able to create a wide spectrum of consistently accurate flavor profiles with extremely high doses of oak flavor compounds, all free of smoke taint. A touchstone of the entire THERMIC line is its impact on the weight, length, and complexity of a wine. The selection of colors offer a nuanced range of flavor and mouthfeel tools. Trials are recommended to discover the best number, or blend of numbers, for your particular wine and goals.

**Our process is so accurate that we name our product line using only a number to identify each profile color.**



**ESSENCE:** Clean, bright, sweet  
**MOUTHFEEL:** Fresh and light, addition of length



**ESSENCE:** Nutty, toasty, toffee  
**MOUTHFEEL:** Rounding, boost of mid-palate



**ESSENCE:** Vanilla, dark fruits, complexity  
**MOUTHFEEL:** Texture, weighty, unctuous



**ESSENCE:** Warm, rich, spice  
**MOUTHFEEL:** Full, viscous, rich



**ESSENCE:** Espresso, smoked meat, complexity  
**MOUTHFEEL:** Balanced, rich, round

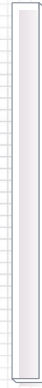


# FORMATS

## RODS—SINGLE

Rods are added to tanks during the aging process. Rods can be used in loose form or stacked in a matrix formation at the base of the tank.

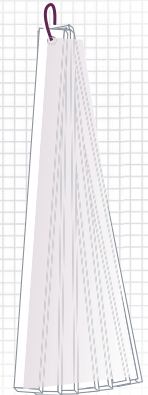
<b>Size:</b>	<b>36" x 1" x 7/8" ea.</b>
<b>Surface area:</b>	<b>1 sq. ft.</b>
<b>Dosage rate:</b>	<b>60-160 per 1000 gallons</b>
<b>Contact time:</b>	<b>1-18 months</b>
<b>Wood variety:</b>	<b><i>Quercus alba</i></b>



## FAN—PACK

Fan packs are added to tanks during the fermentation and aging process. Fan packs are bound by food grade nylon zip ties to allow for easy installation and removal.

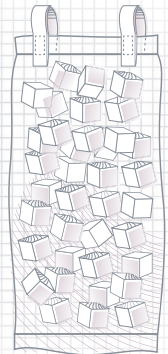
<b>Size:</b>	<b>20 rods — 36" x 1" x 3/8" ea.</b>
<b>Surface area:</b>	<b>20 sq. ft.</b>
<b>Dosage rate:</b>	<b>3-8 packs per 1000 gallons</b>
<b>Contact time:</b>	<b>1-18 months</b>
<b>Wood variety:</b>	<b><i>Quercus alba</i></b>



## CUBE BAG

Cube bags are added to tanks during the flashing, fermentation and aging process. Cubes are added to tanks in sewn, food grade polyethylene infusion bags.

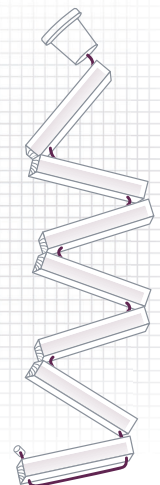
<b>Size:</b>	<b>20 lb. bag — cube dim: 1" x 1" x 7/8" ea.</b>
<b>Surface area:</b>	<b>34 sq. ft.</b>
<b>Dosage rate:</b>	<b>2-8 bags per 1000 gallons</b>
<b>Contact time:</b>	<b>1-9 months</b>
<b>Wood variety:</b>	<b><i>Quercus alba</i></b>



## BUNG SLEEVE

Bung sleeves are added during the fermentation and aging process. Bung sleeves are added to barrels directly through the bung hole. Each sleeve is made of 20 sections of oak in food grade polyethylene netting and fastened to the barrel bung with a #304 stainless steel eyelet.

<b>Size:</b>	<b>20 sections — 9" x 1" x 3/8" ea.</b>
<b>Surface area:</b>	<b>5.5 sq. ft.</b>
<b>Dosage rate:</b>	<b>1 per 60 gallons</b>
<b>Contact time:</b>	<b>3-12 months</b>
<b>Wood variety:</b>	<b><i>Quercus alba</i></b>





# THE oaklab™

The Oak Lab™ was founded with the vision of bringing a new perspective to the oak infusion market. Our mission is to deliver solutions for winemaking success and unparalleled customer experiences, all with an eye toward wine quality.

Our line of premium quality oak infusion products is paired with a revolutionary process for bench trials and the ability to create unique, customized blends based on your wines. The Oak Lab integrates deep oak know-how with more than a century's worth of North American winemaking expertise to provide products that are in harmony with the entire winemaking process.



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