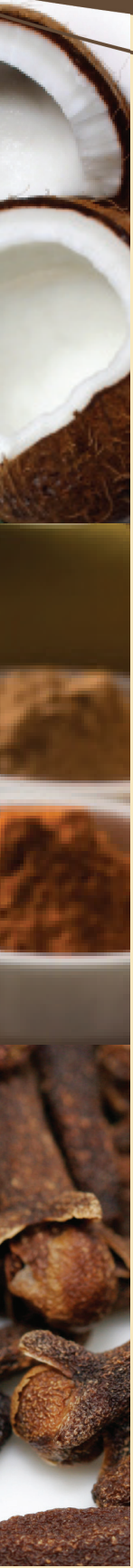




# Premium Oak-Mor®



### Description:

Premium Oak-Mor is made from select American White Oak (*Quercus alba*) chosen for qualities that enhance and complement flavors and aromas of fine wines. This Granular Oak has undergone a light toasting that provides a smooth and rich flavor.

### Uses & Benefits:

- ◊ Flash toasting process produces classic American Oak flavors
- ◊ Excellent tool to reduce astringency and soften young wines
- ◊ Assists in controlling vegetal notes during fermentation
- ◊ Commonly used in an oak blending wine program
- ◊ Granular form allows for rapid extraction of desirable flavors

Dose Rate: White/Rose Wines: 5 - 20 lbs / 1000 gallons  
 Red Wines: 5 - 30 lbs / 1000 gallons

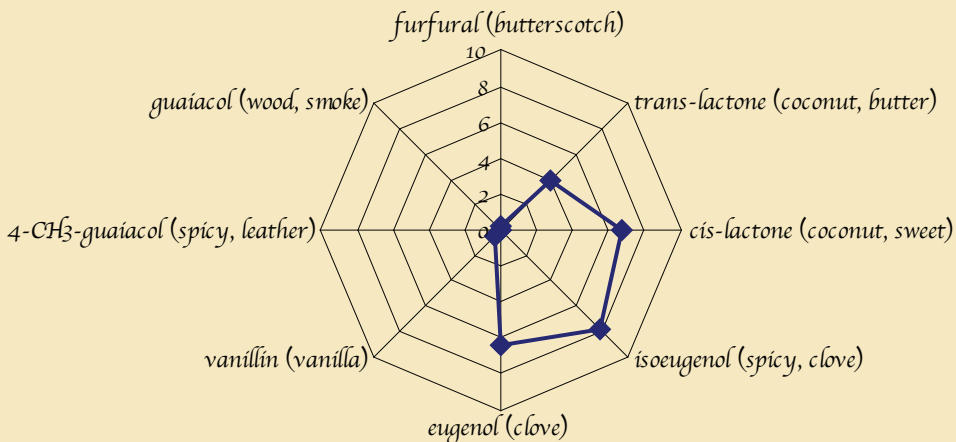
Package Size: 40 lb bag  
 Bulk: 10 lb Infusion Bags (53/pallet) or 800 lb tote

Particle Size: 37% 0.5 - 2.0 mm  
 63% < 0.5 mm

Toast Level: Light Toast

### Flavor Components:

- ◊ High levels of eugenol and isoeugenol produce flavors of spice and clove
- ◊ Low levels of toasted components, allowing minimal smoke/wood character
- ◊ Hints of coconut and butter contribute a rich creaminess to the mouth feel



#### 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