

## FRENCH AND AMERICAN OAK CHIPS

|   | DESCRIPTION  | TOASTED                     | UNTOASTED                   |
|---|--------------|-----------------------------|-----------------------------|
| <b>POWDER</b><br><i>(Sold 22 lbs/10 kg per package)</i><br>TOAST LEVELS:<br>Light, Medium, Medium+                    | French Oak   | \$67.60 each<br>(\$3.07/lb) |                             |
|   | American Oak | \$62.70 each<br>(\$2.85/lb) |                             |
| <b>GRANULATE*</b><br><i>(Sold 22 lbs/10 kg per package)</i><br>TOAST LEVELS:<br>Dry Untoasted, Light, Medium, Medium+ | French Oak   | \$67.60 each<br>(\$3.07/lb) | \$52.00 each<br>(\$2.36/lb) |
|   | American Oak | \$62.70 each<br>(\$2.85/lb) |                             |
| <b>CHIPS*</b><br><i>(Sold 22 lbs/10 kg per package)</i><br>TOAST LEVELS:<br>Dry Untoasted, Light, Medium, Medium+     | French Oak   | \$67.60 each<br>(\$3.07/lb) | \$52.00 each<br>(\$2.36/lb) |
|   | American Oak | \$62.70 each<br>(\$2.85/lb) |                             |

\* Mesh bags for 22 lbs of chips are available for purchase: \$5.00 each.

Multiple Container Pricing available, call us for details.

General Conditions: FOB Radoux warehouse, Santa Rosa or American Canyon, CA.

Payment Terms: Net 30 days from departure of Radoux's warehouse with pre-approved terms.

Dimensions are approximate inches converted from centimeters for your convenience.

Toast levels for Pronektar products may not be available at all times and may require special order.

Heavy Toast is available by special order only.

### TONNELLERIE RADOUX USA, INC.

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## FRENCH AND AMERICAN OAK STAVES

|  | DESCRIPTION  | PRICE                       |
|--|--------------|-----------------------------|
| <b>SEGMENTS</b><br><i>(Sold 11 lbs/5 kg per package)</i><br>TOAST LEVELS:<br>Light, Medium, Medium+<br><i>Pre-packaged in mesh bags.</i>       | French Oak   | \$78.54 each<br>(\$7.14/lb) |
|  | American Oak |                             |
| <b>BARREL STAVE SET</b><br><i>(Priced per Barrel set of 11.1 sq ft of oak. Installation NOT included.)</i><br>TOAST LEVELS:<br>Medium, Medium+ | French Oak   | \$55.00/set                 |
|  | American Oak | \$47.00/set                 |

STAVE DIMENSIONS: 18.5" x 1.85" x 0.28"

### BARREL STAVE INSTALLATION BY RADOUX:

\$20 per Barrel (does NOT include price of Stave Set)

-Minimum 30 barrels -Maximum 30 miles from Santa Rosa

We can provide a quote for requests outside above parameters.

|  | DESCRIPTION  | SHORT<br>24 OAK STICKS/SET | LONG<br>60 OAK STICKS/SET |
|--|--------------|----------------------------|---------------------------|
| <b>SET OF STICKS</b><br>TOAST LEVELS:<br>Medium, Medium+ | French Oak   | \$35.00/set                | \$75.00/set               |
|  | American Oak | \$30.00/set                | \$65.00/set               |

|  | DESCRIPTION           | PRICE                         |
|--|-----------------------|-------------------------------|
| <b>TANK STAVE</b><br>TOAST LEVELS:<br>Light, Medium, Medium +<br>STAVE DIMENSIONS:<br>37.8" x 1.85" x 0.28"<br>One stave = 1.123 sq ft | French Oak<br>"BLEND" | \$3.72 each<br>(\$3.32/Sq Ft) |
|  | French Oak            | \$3.07 each<br>(\$2.73/Sq Ft) |
|  | American Oak          | \$2.65 each<br>(\$2.36/Sq Ft) |
|  | Multi-Use             | \$4.55 each<br>(\$4.05/Sq Ft) |

### FAN SYSTEM ASSEMBLY BY RADOUX:

\$5 per fan (does NOT include price of Staves)

## CONTACT INFORMATION

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**PRONEKTAR**  
2009 PRICE LIST



## POWDER

### PRODUCT DESCRIPTION:

Oak powder can best be described as oak flour. Due to very careful processing, the particle size of Pronektar powder is smaller than 0.3mm. Attentive aging of the oak, and uniform toasting ensures a quality product that can be used with confidence. Offered in the following toast levels: light, medium, and medium plus.

**USE:** Commonly used during fermentation, powder can be added directly to picking bins and has been shown to reduce oxidation and protect natural fruit characteristics. Oak powder aids in the reduction, or elimination, of vegetal characteristics found in certain varietals, under-ripe fruit, or that coming from young vines. Furthermore, powder aids in the fixing of color and cross polymerization of tannins (structure), without the addition of excessive oak aromas, during this critical stage of winemaking.

Used during aging, powder allows for very rapid extraction. Nevertheless, caution is advised as the integration of oak aromas and tannins will not happen as rapidly as extraction; hence, one can expect a period of evolution, with a softening over time, in any wine treated with powder during aging.

### DOSAGE:

During fermentation: 0.5-1 gram per liter or 4-12 lbs. per 1000 US gallons.  
During aging: 0.5-1.5 grams per liter or 4-12.5 lbs per 1000 US gallons.



## GRANULATE

### PRODUCT DESCRIPTION:

Oak granulates are sized between powder and chips. This finely ground product resembles a loose tea or pipe tobacco in appearance. Attentive aging of the oak and uniform toasting ensures a quality product that can be used with confidence. Offered in the following toast levels: dry un-toasted, light, medium, and medium plus.

**USE:** Primarily used during fermentation, granulates can be added at the crusher/stemmer or directly to the fermentation vessel. Their small size allows them to pass through winery equipment without risk. Oak granulates, like oak powder, aid in the reduction, or elimination, of vegetal characteristics found in certain varietals, under-ripe fruit, or that coming from young vines. Furthermore, granulates aid in the fixing of color and cross polymerization of tannins (structure), without the addition of excessive oak aromas. The size of granulates is perfect for full extraction in a classic fermentation of around one week.

### DOSAGE:

During fermentation: 1-2 grams per liter or 8-16 lbs. per 1000 US gallons.



## CHIPS

### PRODUCT DESCRIPTION:

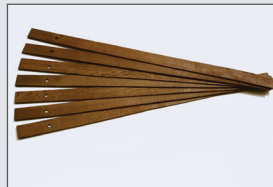
The classic oak adjunct – medium-sized pieces of oak. Attentive aging of the oak and uniform toasting ensures a quality product that can be used with confidence. Offered in the following toast levels: dry un-toasted, light, medium, and medium plus.

**USE:** In aging both red and white wines, chips are used when rapid turnover is important. Thanks to their small size and large surface area, extraction can be accomplished in 3-5 weeks. In the classic tea-bag form (chips restricted to a nylon bag), they are remarkably easy to use and require no modification to existing stainless tanks. Chips allow for the contribution of structure and oak aromas when barrel aging is not an option. Due to the rapid extraction of aromas and tannins a period of evolution in the wine can be expected after treatment – with a softening over time.

A useful tool in the fermentation of white wines, the chip's size allows them to be used in the classic tea-bag form (chips restricted to a nylon bag). The un-toasted chip, when used at this stage, will add structure and aid in the elimination of reductive characteristics, while stabilizing color and allowing for the natural expression of the fruit. When aging white wines with chips, it is recommended to do so on lees.

### DOSAGE:

During fermentation: 1-2 grams per liter or 8-16 lbs. per 1000 US gallons.  
During aging: 1-4 grams per liter or 8-32 lbs per 1000 US gallons.



## STAVES (single use – standard and tight grain)

### PRODUCT DESCRIPTION:

Staves are offered pre-assembled in fan systems, or loose – to be assembled as one might wish. Attentive aging of the oak and uniform toasting ensures a quality product that can be used with confidence. Offered in the following toast levels: light, medium, and medium plus.

**USE:** Primarily used in aging, staves allow for a slow extraction of both tannins and aromas; hence, the integration is as close to that of a barrel as can be obtained with the use of non-coopered oak. The use of staves in red wine can begin at the start of malo-lactic fermentation and continue during aging or be initiated during aging. In white wines, stave use can begin at the start of primary fermentation and continue through malo-lactic fermentation or begin at malo-lactic fermentation. Optimal extraction on standard staves can be accomplished in 3-5 months. On the tight grain or Blend staves this period is extended to 4-6 months. The Blend stave's tight grain offers more aromatic potential, with reduced tannins, but requires more time for extraction.

### DOSAGE:

White wines: 2-3 staves per 100 liters or 80-120 sq.ft. per 1000 US gallons.  
Red wines: 2-4 staves per 100 liters or 80-160 sq.ft. per 1000 US gallons.



## SEGMENTS

### PRODUCT DESCRIPTION:

Segments are staves that have been cut into roughly 2-inch squares. They come pre-packaged in 11lb. nylon bags and are ready for immediate use. Attentive aging of the oak and uniform toasting ensures a quality product that can be used with confidence. Offered in the following toast levels: medium and medium plus.

**USE:** Segments can be used in precisely the same manner as the staves with the exception of aging time. Aging can be reduced to 2-4 months because increased surface area allows for more rapid extraction. The fact that they are pre-packaged in 11 lb. nylon bags allows for immediate use and eliminates the need for fan preparation and installation.

### DOSAGE:

One 5 kg. bag per 1200-2000 liters or one 11 lb. bag per 300-500 US gallons.



## STICK SETS

### PRODUCT DESCRIPTION:

Stick sets are staves that have been cut and linked to form what is essentially an oak chain that can be introduced via the bung hole for barrel aging. The short set consists of 24 pieces in 8 sections. The long set consists of 60 pieces in 20 sections. Attentive aging of the oak and uniform toasting ensures a quality product that can be used with confidence. Offered in the following toast levels: light, medium, and medium plus.

**USE:** Stick sets are used in barrel aging once the vessel has become neutral. The short set approximates 30% of the effect of a new barrel, while the long set approximates 70%. Optimal extraction can be obtained after 3-6 months. These sets may then be moved to another barrel. Please note, however, that any secondary use will require the period of extraction to be extended.

### DOSAGE:

One stick set per 60 US gallons (standard barrel).

(Note: Please do not hesitate to contact your sales manager for personalized advice. Oak origins and toast levels can be mixed to obtain different results. Please make your objectives known so that we might tailor a product to meet your needs.)

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