



# Natural Selection

MEETS

# Intelligent Design

The evolution of the oak Infusion Spiral™ begins with slow-growing oak trees—selected for the right grain and extractives.

After two years of air seasoning, constant quality inspection, precision shaping and exacting convection oven toasting, the development of one of winemaking's most intelligent tools is complete.

For winemakers who demand elegant, barrel-quality French or American oak without the cost, space, or hassle of new barrels, the Infusion Spiral offers:

- Optimized exposure of side and cross grain surface areas that extract in six weeks
- Tidy, variable-dosage thru-bung-hole barrel sets for easy control of oak contribution
- Available tank sets for lowest oak cost per gallon

The oak alternative has come a long way since the chip. It's advanced to the Infusion Spiral.



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Proudly made in the USA



*The Oak Alternative, Evolved*