WINEMAKERS, DISTILLERS & BREWMASTERS ALL AGREE

“A NEW TWIST ON A TIMELESS TRADITION

INFUSIONSPIRAL.COM

OAK INFUSION SPIRAL

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INFUSIONSPIRAL.COM  |  800.201.7125  |  AVON, MN

Wine & Beer

For home wine and beer makers, we offer smaller spirals for carboys available exclusively through L. D. Carlson Company, Kent, Ohio. Available in a pack of 2 spirals.

“WE LIKE THE OAK SPIRAL PRODUCTS FOR ADDING COMPLEXITY TO OUR BLENDS. IT GIVES AN OAK PROFILE DIFFERENT FROM OTHER ADJUNCTS AND MORE RESEMBLES BARREL AGING.”
— GREG KITCHENS, WINEMAKER DON SEBASTIANI & SONS NAPA, CA

“WITHOUT THE USE OF THESE SPIRALS WE WOULD NOT HAVE A PRODUCT ON THE SHELVES YET, MUCH LESS WINNING AWARDS LEFT AND RIGHT, INCLUDING ‘THE BEST NEW WHISKY OF THE YEAR’.”
— MATT TACKETT BLUE RIDGE DISTILLING BOSTON, NC

“AFTER USING THE SPIRALS FOR THE FIRST TIME ON A COMMERCIAL SCALE, WE WERE AWARDED A GOLD MEDAL AT THE 2009 GABF FOR WOOD AND BARREL-AGED BEER.”
— WAYNE WAMBLES, BREWMASTER CIGAR CITY BREWING

Our charred bottle spirals are small enough to fit in the neck of a bottle but powerful enough to give your whiskey, rum or tequila a shot of robust oak complexity and color.

Available in 6-, 12- and 24-unit packages. Charred spirals also available in a 9-inch Barrel Pack and 48-inch Tank Pack.

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BarrelAgedInABottle.com

Also by the Barrel Mill

INFUSIONSPIRAL.COM | 800.201.7125 | AVON, MN

Oak Infusion Spirals for Wine, Beer, Spirit and Cider

Premium American oak barrels from 5-gallons to 30-gallons, toasted or charred.

WHISKEYBARREL.COM

Our spirals are simulated by marketing and sales materials
CREATIVEBARREL.COM

BarrelAgedInABottle.com

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TOAST OPTIONS, FROM LIGHT TOUCH TO BIG PUNCH

Whether you are making wine, beer, whiskey or cider, fine-tuning your desired oak impact is essential to the beverage’s range of tastes and aromas. Multiple-toast Barrel Pack Blends can be created by loading a spiral loaded using a mix of up to four different toast levels, in a single barrel application. The result is unmatched balance and layered qualities comparable to the barrel-aged wines.

For BARREL OR TANK
EASY IN, EASY OUT

Forget the mess of chips or powder. The Oak Infusion Spiral is clean, easy and efficient. Instead of loading oak chips or oak dust into a tank, simply tie the spiral on the inside wall of, or dropped into, a stainless steel or plastic tank. For larger volumes, our 48-inch long spiral can be connected and neatly contained in our Barrel Pack, six 9-inch spirals are connected and neatly contained in one barrel application. The Oak Infusion Spiral is clean, easy and efficient.

Forget the mess of chips or powder. The Oak Infusion Spiral is clean, easy and efficient.
You get refined, integrated new oak impact for your beverage. Flavor and aroma compounds are infused into liquid in a matter of weeks. We applied the precision and consistency of convection oven baking to create the most barrel-like results of any oak adjunct on the market. Inside a small envelope. This results in a smarter, faster, more efficient way to give new, barrel-quality oak to wine, beer, spirit and cider — all in a manner that’s cost and time effective.

The key is the spiral’s dual grain exposure of oak cross grain and parallel grain. It speeds submersion and extraction of oak impact is easy with the Barrel Mill’s Multiple-toast Barrel Pack Blends. This multi-toast approach to toasted oak results in a mix of up to four different toast levels, in a single barrel application. The result is unmatched balance and flavor. Oak alternatives are comparable to the unattainable aromas and flavors found in the finest barrel-aged wines.

**TOAST OPTIONS, FROM LIGHT TOUCH TO BIG PUNCH**

Whether you are making wine, whiskey, or cider, fine-tuning your desired oak impact is easy with the Barrel Mill’s toast options. Multiple-toast Barrel Pack Blends create a product that delivers, arguably, the most toast-specific results in the industry. The key is the spirals, dual grain exposure of oak cross grain and parallel grain. It speeds submersion and extraction of oak impact is easy with the Barrel Mill’s Multiple-toast Barrel Pack Blends. This multi-toast approach to toasted oak results in a mix of up to four different toast levels, in a single barrel application. The result is unmatched balance and flavor. Oak alternatives are comparable to the unattainable aromas and flavors found in the finest barrel-aged wines.

**FIND BARREL OR TANK EASY IN. EASY OUT**

Perfect barrel or tank infusions for your beverage. The Oak Infusion Spiral is clean, easy to install, and delivers. For a Barrel Spiral Pack, six 3-inch spirals are connected and easily contained in a food-grade nylon netting. Each spiral features chains of oak staves that allow for easy removal once the infusion or toast is desired. The Oak Infusion Spiral has only five links, making insertion and removal through the bottom hole quick and hassle-free.

To install, one end of the infusing Spiral is inserted into a tapping hole or bung hole and fastened securely to the bottom of the barrel using a stainless steel eye screw (available separately) or tied to a non-wicking line fed through the bung hole. The Oak Infusion Spiral Barrel Pack nylon netting can be fastened to the bottom of a bung using a stainless steel eye screw (available separately) or to the inside wall of, or dropped into, a stainless steel or plastic tank. For larger volumes, our 48-inch long Barrel Pack Spiral can be easily hung or fastened to the inside wall of a stainless steel or plastic tank.

**THE SMARTEST OAK ALTERNATIVE**

Introduced in 2004, the Oak Infusion Spiral has set a new standard in oak alternatives by cutting a spiral form out of premium oak stave wood, maximizing surface area, and creating a product that delivers, arguably, the most toast-specific results in the industry. The key is the spirals, dual grain exposure of oak cross grain and parallel grain. It speeds submersion and extraction of oak impact is easy with the Barrel Mill’s Multiple-toast Barrel Pack Blends. This multi-toast approach to toasted oak results in a mix of up to four different toast levels, in a single barrel application. The result is unmatched balance and flavor. Oak alternatives are comparable to the unattainable aromas and flavors found in the finest barrel-aged wines.

**ORDER ONLINE**

It’s easy and fast! Use the Infusion Spiral Product Range Chart to select your oak and toast (or blend of toasts) for your beverage. Visit Infusionspiral.com or call us at 800.201.7125 for assistance. No minimum order quantity!

**EFFICIENCY DEFINED**

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**TRADITIONAL TOASTS**

RANGE CHART

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**INFINITY SPIRAL PRODUCT RANGE CHART**

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**TO BIG PUNCH FROM LIGHT TOUCH TOAST OPTIONS, FROM LIGHT TOUCH TO BIG PUNCH**

Whether you are making wine, whiskey, or cider, fine-tuning your desired oak impact is easy with the Barrel Mill’s toast options. Multiple-toast Barrel Pack Blends create a product that delivers, arguably, the most toast-specific results in the industry. The key is the spirals, dual grain exposure of oak cross grain and parallel grain. It speeds submersion and extraction of oak impact is easy with the Barrel Mill’s Multiple-toast Barrel Pack Blends. This multi-toast approach to toasted oak results in a mix of up to four different toast levels, in a single barrel application. The result is unmatched balance and flavor. Oak alternatives are comparable to the unattainable aromas and flavors found in the finest barrel-aged wines.

**FIND BARREL OR TANK EASY IN. EASY OUT**

Perfect barrel or tank infusions for your beverage. The Oak Infusion Spiral is clean, easy to install, and delivers. For a Barrel Spiral Pack, six 3-inch spirals are connected and easily contained in a food-grade nylon netting. Each spiral features chains of oak staves that allow for easy removal once the infusion or toast is desired. The Oak Infusion Spiral has only five links, making insertion and removal through the bottom hole quick and hassle-free.

To install, one end of the infusing Spiral is inserted into a tapping hole or bung hole and fastened securely to the bottom of the barrel using a stainless steel eye screw (available separately) or tied to a non-wicking line fed through the bung hole. The Oak Infusion Spiral Barrel Pack nylon netting can be fastened to the bottom of a bung using a stainless steel eye screw (available separately) or to the inside wall of, or dropped into, a stainless steel or plastic tank. For larger volumes, our 48-inch long Barrel Pack Spiral can be easily hung or fastened to the inside wall of a stainless steel or plastic tank. For larger volumes, our 48-inch long Barrel Pack Spiral can be easily hung or fastened to the inside wall of a stainless steel or plastic tank.
You get refined, integrated new oak impact for your beverage. Flavor and aroma compounds are extracted into the liquid. In a matter of weeks, we applied the precision and consistency of convection oven barrel aging to achieve the most barrel-like results of any oak adjunct on the market. The key is the spiral’s dual grain exposure of oak cross grain and parallel grain. It speeds submersion and extraction of premium oak stave wood, maximizing surface area and ensuring efficient use of oak. By cutting a spiral form out of oak alternative, we are able to deliver the same oak impact as found in the finest barrel-aged wines. The Oak Infusion Spiral is clean, easy and quick to install. Forget the mess of chips or powder. Easier to use than chips or powder, the Oak Infusion Spiral has only five links, making insertion and removal through the bung hole quick and hassle-free.

To install, one end of the Infusion Spiral is inserted into a bung hole and secured. The result is unmatched balance and flavor expression. To release, remove the Infusion Spiral barrel Pack, six 9-inch spirals are conveniently and easily contained in a food-grade nylon netting. A premium oak stave wood is required. Any wine, beer or spirit can be enhanced with a mix of oak alternatives. By cutting a spiral form out of oak alternative, the Oak Infusion Spiral has set a new standard in oak alternatives. It’s easy and fast! Use the Oak Infusion Spiral Product Range Chart to select your barrel or tank toast (or blend of toasts) for your beverage. Visit infusionspiral.com or call 800.201.7125 for assistance. No minimum order quantity!

ORDER ONLINE

Barrel or Tank
Easy in, easy out. Perfect expression of oak to wine, beer or tank. The Oak Infusion Spiral is clean, easy and fast to install. Whether using a Barrel Pack or Tank Spiral, six- to nine-inch spirals are conveniently and easily contained in food-grade nylon netting. It’s easy to install, easy to remove and easy to clean. The Oak Infusion Spiral is a hassle-free way to give new, barrel-quality oak to wine, beer, tank spirit and cider—without a mess and without hassle.

The key is the spiral’s dual grain exposure of oak cross grain and parallel grain. It speeds submersion and extraction of premium oak stave wood, maximizing surface area and ensuring efficient use of oak. By cutting a spiral form out of oak alternative, we are able to deliver the same oak impact as found in the finest barrel-aged wines.

To install, one end of the Infusion Spiral is inserted into a bung hole and secured. The result is unmatched balance and flavor expression. To release, remove the Infusion Spiral barrel Pack, six 9-inch spirals are conveniently and easily contained in a food-grade nylon netting. A premium oak stave wood is required. Any wine, beer or spirit can be enhanced with a mix of oak alternatives. By cutting a spiral form out of oak alternative, the Oak Infusion Spiral has set a new standard in oak alternatives. It’s easy and fast! Use the Oak Infusion Spiral Product Range Chart to select your barrel or tank toast (or blend of toasts) for your beverage. Visit infusionspiral.com or call 800.201.7125 for assistance. No minimum order quantity!

IT’S EASY AND FAST TO USE THE OAK INFUSION SPIRAL PRODUCT RANGE CHART TO SELECT YOUR BARREL OR TANK TOAST (OR BLEND OF TOASTS) FOR YOUR BEVERAGE! Visit infusionspiral.com or call 800.201.7125 for assistance. No minimum order quantity!
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For more information contactspirals from 5-gallons to 250-gallons, toasted or charred.
WHISKEYBARREL.COM

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