



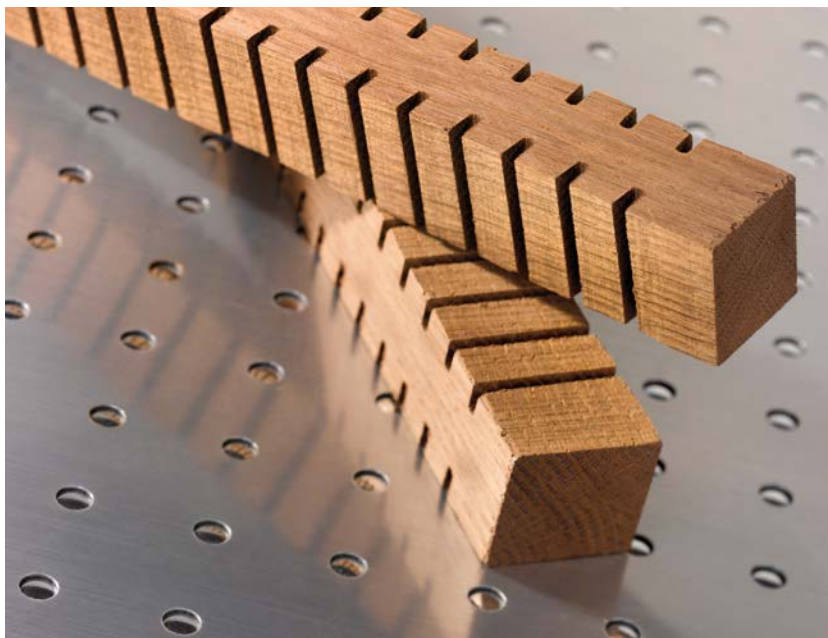
FINE NORTHERN OAK

ABOUT US

Fine Northern Oak has more than a decade of experience in American oak alternatives, sourcing top-quality fine grain white oak and designing products for targeted extraction rates. We work with leading stave companies, who are renowned for their barrel-quality wood. An extra-long seasoning of more than two years and a gentle, extended toasting process are the key elements of our successful range.

CROSSCUT BAGS

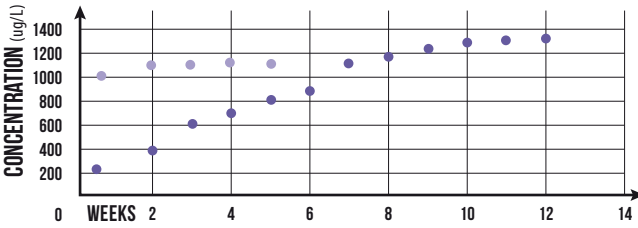
FNO Crosscut Bags provide a precise profile for aging in tank, and like Crosscut Chains, they utilize FNO crosscut technology. The cross-cut staves combine the benefits of toasting large pieces of wood (thermic inertia, retention of raw material quality, aromatic complexity), with improving yield and speed of the oak compounds' extraction. They also increase and intensify oxygen levels coming from the oak's natural porosity.



★ THE BEST OF AMERICAN OAK

CROSSCUT BAGS

INNOVATIVE DESIGN AND PROCESS



■ Parallel Grain Exposed (14 months of aging)
 ■ Cross-cut Grain Exposed (6 months of aging)

Length of time of furfural extraction from cross-cut and parallel grain. The cross-cut exposure extraction solution was changed after removing the fifth sample.

Source: The effect of grain orientation on extraction of oak flavor compounds, *Practical Winery & Vineyard (January 2014)

ENOLOGICAL PROFILE

LIGHT



Light, floral notes. Soft tannins and elegance.

MEDIUM



Complex vanilla and marshmallow aromas. Volume and creaminess.

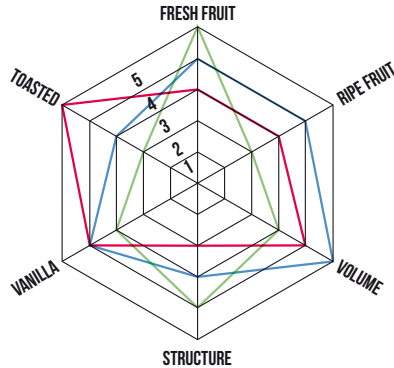
MEDIUM+



Spices & cappuccino notes. Powerful & sound.

SENSORIAL IMPACT

- LIGHT TOAST
- MEDIUM TOAST
- MEDIUM+ TOAST



TECHNICAL ELEMENTS

Dimensions: **12.5 x 1.2 x 1.44 in**
 Unit Weight: **18 lbs**
 Packaging: **Infusion bag of 36 cross-cut staves**
Heated, sealed PE-Alu bag

DOSAGE

Light red wine: **18 lbs/1,000 Gal**
 Concentrated red wine: **54 lbs/1,000 Gal**
 White wine: **18 lbs/1,000 Gal**
 Recommended dosage at 30% = 21 lbs/1,000 Gal

IMPLEMENTATION

RECOMMENDATION FOR USE

Contact Time: **8 to 20 weeks**

Total extraction of the main oak compounds is done after 10 weeks of contact time. It is also possible to get a satisfying profile sooner. In those cases, it is possible to use the bags a second time, after cleaning the bags with potable, chlorine-free water.

STORAGE CONDITIONS

This product is sensitive to odors and airborne contaminants. For best results, store in its original packaging, with no ground contact and in a cool and odorless environment. Recommended shelf life: 3 years when stored in its original PE-ALU packaging.

CONTACT: Our team is available to assist you and share its knowledge of the FNO Crosscut Bags. For personalized advice, please contact them at: info@finenorthernoak.com

QUALITY & SAFETY: The Fine Northern Oak range is produced under strict conditions intended to guarantee food safety and meet current regulatory requirements. The choice of high quality packaging material ensures maximum protection against potential contamination during transport and storage.

REGULATIONS: Prescribed designations: Pieces oak wood. Resolution n°03/2005 and n°430/2010 of the oenological Codex adopted by the OIV.