



CREATIVE OAK



CREATIVE OAK ALTERNATIVES GIVE YOU THE FREEDOM TO FLAVOR YOUR WINE EXACTLY HOW YOU ENVISION.

With decades of tasting and toasting experience, our seasoned team of specialists, supported with state-of-the-art resources and high-quality products, helps you shape, sharpen then pinpoint your unique flavor profile time after time.

ARTFUL ALTERNATIVES



Since winemaking is both an art and a science, we, as a team of trained oak experts, tap into our experience in analyzing and layering aromatics as well as evaluating mouthfeel to help you fine-tune your flavor profile.

We offer complimentary measurement and analysis of oak aromatics, sensory evaluation of wine structure and oak profile, and scientific evaluation of consistency in oak toasting. Then, our cutting-edge science and technology push the limits of conventional wisdom on the chemistry of oak, heat and wine to provide you with premium products to create innovative flavor profiles that can be consistently replicated season after season.

HOW WE'RE DIFFERENT

EXPERT EXPERIENCE

Sampling all kinds of wine and working with all types of wineries for years, we can efficiently and effectively guide your oak adjunct decisions with confidence, clarity and creativity.

HIGH-TOUCH SERVICE

Based in the Northern California Wine Country, our collaborative team is accessible for consults and deliveries 12 months out of the year.

DEPENDABLE HIGH QUALITY

Leveraging our unbound passion, time-tested process and advanced technology, we maintain strict oversight from sourcing to flavor chemistry to toasting to help ensure consistency of your flavor profile case after case, year after year.

INFINITE FLAVOR POSSIBILITIES

We offer you endless toast options to craft a unique flavor profile for your wine.

From fire toasts that replicate the complexity of the barrel to convection toasts that highlight singular as well as specialty profiles, we offer you a collection to explore and innovate. We also can work with you to customize a toast that elevates your fruit to distinction.

CLASSIC PROFILES

SOURCE

COLLECTION

Our proprietary oak alternative fire toasting method, over an open oak flame, recreates the full complexity of both fine French and American oak barrels.

BLONDE

Our longest, lowest-temperature toast that enhances pure varietal expression, provides a “transparent” sensory profile, and sharpens focus on red fruits in reds and fresh crispness in whites

MEDIUM

A classic, light toast that offers a sweet harmony of coconut, creamy vanilla and yeasty grilled bread notes

MEDIUM SLOW

A lush toast that enhances richness and depth on the finish, and contributes “roundness” mid-palate, sweet oak aromas, vanilla, baking spices and hints of wood spice

MEDIUM PLUS

A slightly heavier toast that imparts a traditional, timeless blend of vanilla and roasted almonds with hints of marzipan, amaretto, cloves and nutmeg

HEAVY

A rich toast that helps build volume and creaminess on the palate with minimal contribution of wood tannin, conveying notes of cocoa, baking chocolate and espresso bean





CLASSIC PROFILES

FOREST

COLLECTION

These first-of-a-kind oak alternatives, each offered in its custom proprietary fire toast, are sourced from three of France's most prestigious forests whose oak has been used for centuries to build the world's finest wine barrels.

The single-forest sourcing, combined with a 24-month seasoning regimen, enable winemakers to achieve more elegant and complex flavors from oak alternatives. These Single Forest Alternatives are available as tank staves, tank bags and barrel inserts.

FONTAINEBLEAU ROYALE

The hunting grounds of the kings of France, the sandy soils of this region produce high-quality fine grain, contributing elegance and creamy texture.

Toast Profile:

Proprietary "Royale" Toast Profile

Matching wine styles: Bordeaux-style

Cabernet/Merlot; fine Pinot Noir; tight, lean Chardonnay

JUPILLES FLEUR

This forest of origin plays a more feminine role, supporting fresh, floral and fruity contributions.

Toast profile:

Proprietary "Fleur" Toast Profile

Matching wine styles: Merlot, Syrah,

Zinfandel, lighter whites

TRONÇAIS FORTE

This forest of origin is known for its masculinity, spice and phenolic/structural contributions.

Toast profile:

Proprietary "Forte" Toast Profile

Matching wine styles: Generous,

big California wines including Cabernet Sauvignon, Zinfandel, Syrah, buttery Chardonnay

PRECISION PROFILES

ELEMENT

COLLECTION

AMERICAN OAK CARAMEL



Pure whiskey lactones showcasing butterscotch notes, vanilla, and a broad, rich mouthfeel

BUTTERSCOTCH



Sweet, smooth, complex butterscotch, dulce de leche and candied syrup notes

COCONUT



Velvety coconut and rich macadamia nut flavor

Our in-house convection toasts highlight specific aromatic components of the oak to create distinct flavor profiles. These isolated profiles can be used individually or in endless combinations.

EXTREME CARAMEL



Rich, sticky flavors of bubbling sugar, caramel apple and crème brûlée

EXTREME VANILLA



Clean, smooth flavors of vanilla extract, like French vanilla ice cream

SMOKEY



Gripping, substantial notes of coffee bean, dark chocolate, hickory and bacon

SPICY



Intriguing anise and delicate ginger interwoven with notes of star anise and cinnamon sticks

VANILLA



Soft vanilla extract and vanilla bean notes

PRECISION PROFILES

ETHOS

COLLECTION

We have created more complex oak alternatives of the most requested toast flavors for ease of use and to ensure consistency across your vintages and varietals.

BROWN SUGAR



Classic cola nut sweetness, hint of ginger, fluffy cotton candy

BUTTER



Scent of freshly churned butter, creamy and oily in the mouth

CRÈME BRÛLÉE



Crackly caramel crust, lemony custard, confectionary notes

CUSTARD



Buttery vanilla and ginger, with a rich palate of egg yolks and cream

MAPLE BACON



Warm maple syrup nose, and combined sweet and savory notes on the palate

MEDIUM RARE



Grilled meaty aromatics, rich bone marrow mouthfeel

MOCHA



Dark roast coffee with notes of milk chocolate, rich soft tannins

ROAST MARSHMALLOW



Smoky, subtle sweet vanilla aromas and a soft, chewy mouthfeel

VANILLA SPICE



Enticing Christmas spice, cinnamon and cola with a soft smooth palate

WHISKEY SMOKE



Mellow Bourbon barrel sweetness and pleasant "grippy" tannins

PERFECTING
YOUR PROFILE

PRODUCT

LINES

We offer a variety of products in different formats and toasts to suit your winemaking intent, timeframe and budget. These products ensure precision of profile from one year to the next. All our products are made from Center of France oak air-dried for a minimum of two years.

SINGLE STAVES



*Recommended Aging Time: 6-12 months
0.2kg / 920mm x 48mm x 7mm*

FAN PACKS



*Recommended Aging Time: 6-12 months
4kg / 20 staves at 920mm*

HALF STAVES



*Recommended Aging Time: 5-10 months
9kg / flow-through food-grade mesh bag
Each piece is 460mm x 48mm x 7mm*

BRICKS



*Recommended Aging Time: 3-6 months
9kg / flow-through food-grade mesh bag
Each piece is 230mm x 48mm x 7mm*

SQUARES



*Recommended Aging Time: 1-4 months
9kg / flow-through food-grade mesh bag
Each piece is 48mm x 48mm x 7mm*

CHIPS



*Recommended Aging Time: 3-12 weeks
9kg / flow-through food-grade mesh bag
Untoasted, Medium, Medium Plus and Dark*

BUNG INSERTS





*Recommended Aging Time: 3-8 months
1.27kg / chain of 16 linked 229mm infusion bags*

HEAD INSERTS



*Recommended Aging Time: 4-12 months
2.09kg / 14 staves at 700mm x 48mm x 7mm*

-  For Tanks
-  For Barrels

*All products are available
in all toasts.*



FRENCH OAK CHIPS

Working with one of our long-trusted stave mill partners, we have created a line of elegant, fast-acting chips to offer quick impact and closely replicate a new Tonnellerie Ô French oak barrel.

Sourced from Center of France oak seasoned for a minimum of 20 months, the chips are made from off-cuts and log ends from the stave milling process, free of bark and sapwood. Toasting is accomplished after chipping via radiant heating. Thermocouples are used to monitor temperatures and ensure consistency. As with all Creative Oak products, standard protocols are used at our plant in Benicia, California, to test for TCA and other contaminants.

Available Untoasted and in Medium, Medium Plus and Dark toasts, the chips are packed in 9kg flow-through food-grade mesh bags for use in tanks.

ORDERING

ONLINE

www.creativeoakstore.com

To ensure precision of ordering, visit www.creativeoak.com/calculator to easily determine the amount of product you will need.

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