

StaVin Barrel Head®



For tank applications, use a 1:1 ratio of toasted Fan (left) to Barrel Head Fan (right).



The Barrel Head Replica with 20% (two sections) as Barrel Head toast.



Combine Barrel Head Segments (left) and Barrel Head Long Beans (right) with our toasted products. Packaged in nylon mesh bags.

After years of research, we are proud to have created the next innovation in barrel alternatives: the StaVin Barrel Head. After naturally seasoning premium oak for a minimum of three years, we apply a proprietary heat treatment. This “barrel head” oak is then used *in conjunction with our fire toasted products* to emulate the nostalgic aromas and textures of the highest quality barrels.

Developed by our R&D team of Doctors Jeff McCord and Jeff Murrell, the Barrel Head component helps enhance wine with a more complex, full-bodied mouthfeel. The wine demonstrates improved mid-palate structure, while boosting the perceived viscosity and sweet lactone characters. At a cost savings up to 95%, the blend of StaVin’s Barrel Head with our toasted oak represents a significant advancement in replicating the rich textural elements found in the finest barrels.

Traditionally, a barrel contains 36 toasted staves and two heads for a total internal surface area of 24 square feet. More than 25% of that surface area is the untoasted heads. StaVin’s Barrel Head component *improves* the combination of flavors by replacing those untoasted head staves with heat treated oak.

We conducted a series of sensory tests, numerous time-and-temperature iterations and blind tasting panels. Eventually we arrived at the best parameters for our proprietary heating.

The StaVin Barrel Head offers you:

- A greater texture and mouthfeel.
- Elegant, complex flavor profiles.
- Rounded high notes in the aromas.

StaVin’s Barrel Head products are sealed in food-grade poly-bags to protect against contamination during shipment and storage.

To make it easy to taste the enhancements the Barrel Head offers, please request a sample. Each bag holds one sample with and one without the Barrel Head. Place each sample in a 750 ml bottle of wine and allow one week of contact time before tasting.

In a series of blind tastings, the majority of tasters preferred StaVin products that feature the Barrel Head. This unique blend provides the aromas and mouthfeel that you look for in your favorite barrels.

Dosage rate	Add 20%–30% Barrel Head to fire toasted oak.
Seasoning	3 years in natural elements
Heat method	Proprietary
Toast level	Light
Type of oak	French or Hungarian



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