

eVOAK

Forward Thinking Oak Products

NEXT GENERATION OAK CHIPS



NEXT **NG** GENERATION

Next Generation products are the next step in a lineage of forward-thinking oak alternatives.

Through 25 years of crafting alternatives and a commitment to serving as a leader in our industry, we have created the next generation. We combined what we've learned through trials, science and technology to forge a new frontier.

What sets NG apart?

Next Generation products are defined by what matters most.

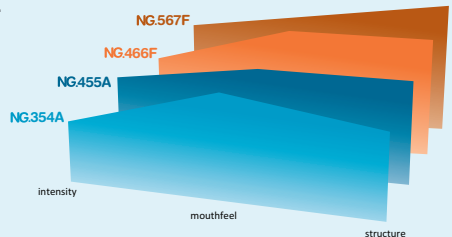
For years, many have defined the anticipated flavor of oak alternatives by the color derived during the toasting process. However, it's been proven that color chemistry is not directly linked to flavor. Of all the descriptors used in the industry, our research has identified three primary factors that influence what an oak alternative can do for your wine: **intensity** (overall oak impact), **mouthfeel** (the perception of weight on the palate), and **structure** (length on the palate, framework of the wine). While "medium toast" and "high toast" descriptors do help distinguish between products, Next Generation chips are defined by a new way of thinking—the true impact of a product on wine.

Reproducing precise flavors in oak requires extreme toasting accuracy.

We have developed a new process and corresponding technology that can change temperature quickly and more accurately, for better tasting, more precise flavors. This new advancement in toasting creates unique flavors through precise manipulation of French and American oak's many attributes.

We understand the importance of reproducibility.

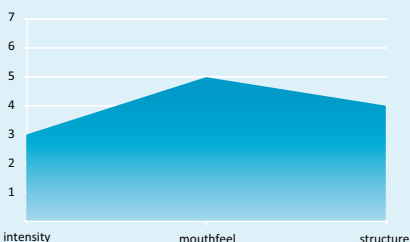
From the raw material to the finished product, we expertly monitor for quality and consistency. Our unique batch process provides computer-controlled accuracy from start to finish. It's the perfect pairing of technology and experience, resulting in original, reliable progress.



Next Generation offers four variations, allowing winemakers to select the best match for each wine.

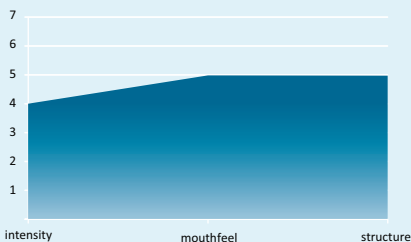
Next Generation products represent ideal combinations of intensity, mouthfeel and structure, while capitalizing on the unique properties of French and American oak.

NG.354A



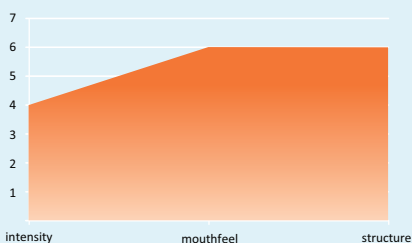
This American oak chip provides the softest overall impact. NG.354A focuses on mouthfeel while also building structure.

NG.455A



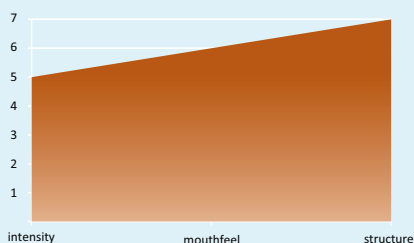
An American oak chip with moderate overall oak impact, and balanced addition of both mouthfeel and structure.

NG.466F



A French oak chip offering a moderate overall intensity while notably benefiting both mouthfeel and structure.

NG.567F



This French oak chip is the boldest of all, offering significant overall oak impact, complex mouthfeel and exceptional structure.

Taste our NG chips yourself. Bench trial sample kits are included.

Protocol

1. Select a wine of your choice that has not been exposed to oak.
2. For each *ev*OAK product you wish to trial, fill a 750 mL bottle with wine. Also fill an additional bottle to serve as the control.
3. The dose is already prepared for you.

Storage and Contact Time

The 750 mL bottles will be stored at room temperature and tasted after the recommended oak contact time of 3 days. Of course, contact time will be dependent on wine intensity.

Contact us and together, we'll apply some forward thinking to your wines.