



OAK
INFUSION
SPIRAL®

A NEW TWIST ON A
**TIMELESS
TRADITION**

OAK INFUSION SPIRALS FOR WINE, BEER, SPIRIT AND CIDER

INFUSIONSPIRAL.COM



WINEMAKERS, DISTILLERS & BREWMASTERS ALL AGREE



“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
BOSTIC, 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



OAK INFUSION SPIRAL®

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, maximum surface area is created 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 at a reduced cost and timeframe.

We applied the precision and consistency of convection oven toasting and created a product that delivers, arguably, 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 flavor and aroma compounds into liquid. In a matter of weeks, you get refined, integrated new oak impact for your beverage.



TOAST OPTIONS, FROM LIGHT TOUCH TO BIG PUNCH

Whether you are making wine, beer, whiskey or cider, fine-tuning your desired oak impact is easy with the Barrel Mill's range of toasts and origins.

Multiple-toast Barrel Pack Blends uniquely mimic a barrel's fire-toasted gradient using a mix of up to four different toast levels in a single barrel application. The result is unmatched balanced and layered qualities comparable to the unmistakable aromas and flavors found in the finest barrel-aged wines.



TRADITIONAL TOASTS

ORIGINS OF OAK: FRANCE | USA | EASTERN EUROPE

HEAVY



MEDIUM +



MEDIUM



LIGHT



FOR BARREL OR TANK

EASY IN, EASY OUT

Forget the mess of chips or powder. The Oak Infusion Spiral is clean, easy and simple to use. Inside our Infusion Spiral Barrel Pack, six 9-inch spirals are connected and neatly contained in food-grade nylon netting. And whereas chains of oak sticks require anywhere from seven to 14 links of oak, the Infusion Spiral has only five, making insertion and removal through the bung hole quick and hassle-free.

To install, one end of the Infusion Spiral Barrel Pack nylon netting can be fastened to the bottom of a bung using a stainless steel eye screw (available separately) or tied to a non-wicking line fed through the bung hole and fastened securely to the outside of the barrel.

For larger volumes, our 48-inch long pack of Tank Spirals can be easily hung on the inside wall of, or dropped into, a stainless steel or plastic tank.



ORDER ONLINE

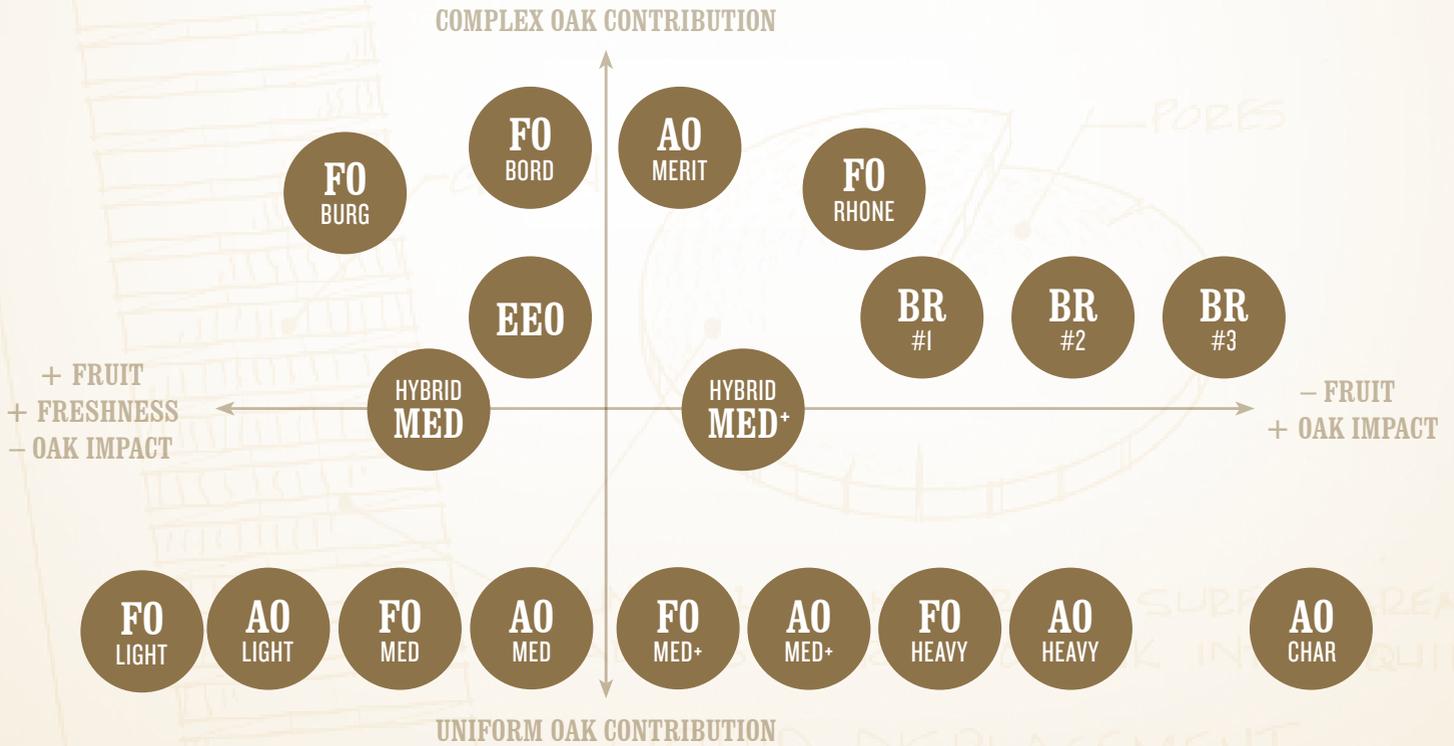
IT'S EASY AND FAST! USE THE
INFUSION SPIRAL PRODUCT
RANGE CHART TO SELECT YOUR
OAK AND TOAST (OR BLEND OF
TOASTS) FOR YOUR BEVERAGE.
VISIT INFUSIONSPIRAL.COM OR
CALL US AT 800.201.7125 FOR
ASSISTANCE. NO MINIMUM
ORDER QUANTITY!

INFUSION SPIRAL PRODUCT RANGE CHART

FO FRENCH OAK
AO AMERICAN OAK
EEO EASTERN EUROPEAN OAK
BR BIG ROAST BLEND

BURG BURGUNDY BLEND
BORD BORDEAUX BLEND
MERIT MERITAGE BLEND
RHONE RHONE BLEND
HYBRID 50% **FO/AO** BLEND

LIGHT LIGHT TOAST
MED MEDIUM TOAST
MED+ MEDIUM PLUS TOAST
HEAVY HEAVY TOAST
CHAR CHARRED TOP LAYER,
 MEDIUM TOAST CORE



EFFICIENCY DEFINED

	WINE	BEER	SPIRITS	CIDER
2.5-INCH SPIRAL (For bottle)	N/A	1 Bottle Spiral per 750mL for 1-2 weeks	1 Bottle Spiral per 750mL for 1-2 weeks	1 Bottle Spiral per 750mL for 1-2 weeks
8-INCH SPIRAL (For carboy)	1 Carboy Spiral per 3-6 gallons for 6 weeks	1 Carboy Spiral per 3 gallons for 3-6 weeks	1 Carboy Spiral per 3 gallons for 3-6 weeks	1 Carboy Spiral per 3 gallons for 3-6 weeks
9-INCH SPIRAL (For barrel)	1 Barrel Pack per 59-70 gallon neutral barrel for 90-100% New Oak Impact In 6 weeks	2-4 Individual Spirals per 31 gallon barrel for 3-4 weeks, depending on beer style	1 Barrel Pack per 59-70 gallon neutral barrel for 90-100% New Oak Impact In 6 weeks	1 Barrel Pack per 59-70 gallon neutral barrel for 90-100% New Oak Impact In 6 weeks
48-INCH SPIRAL (For tank)	1 Tank Pack per 1000 gallons for 25-30% New Oak Impact in 6 weeks	1 Tank Pack per 300 gallons for 10 days to 4 weeks, depending on beer style	1 Tank Pack per 240 gallons for 6 weeks	1 Tank Pack per 300 gallons for 4-6 weeks



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.

Spirits

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.



BarrelAgedInABottle.com



ALSO BY THE BARREL MILL

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

Oak or pine barrels for marketing and sales displays
CREATIVEBARREL.COM

INFUSIONSPIRAL.COM | 800.201.7125 | AVON, MN