

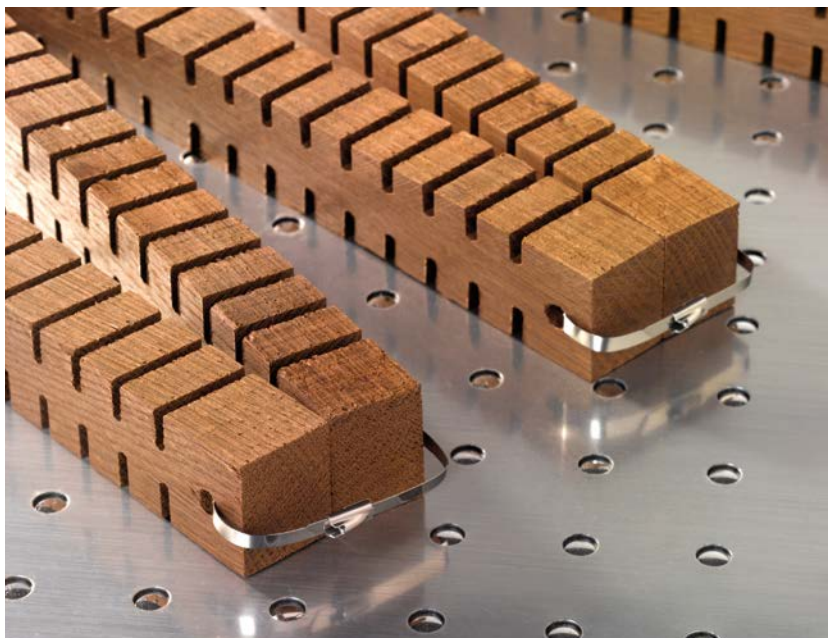
FINE NORTHERN OAK

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 CHAINS

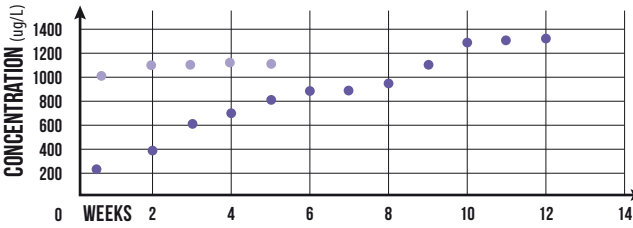
The Crosscut Chains are designed for barrel use, to quickly bring out very elegant and subtle oak flavors. They bring sweetness and roundness without overwhelming impact and utilize FNO crosscut technology. Fine Northern Oak, in studies done in conjunction with researchers at the University of Wisconsin, demonstrated that cross-cut grain exposure greatly impacts the extraction speed of flavor compounds from oak and also the yield of the extraction.



★ THE BEST OF AMERICAN OAK

CROSSCUT CHAINS

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



Floral & vanilla notes. Freshness & sweetness on palate.

MEDIUM



Complex & soft profile, with aromas of vanilla and marshmallow. Volume and improved mouthfeel.

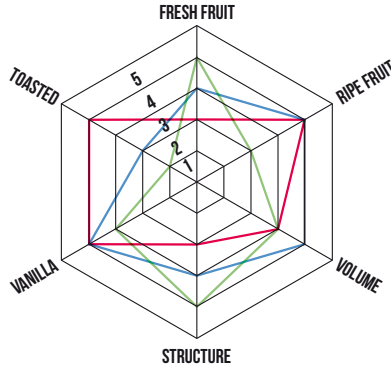
MEDIUM+



Cappuccino notes, plus spices & ripe fruit. Sweet and powerful.

SENSORIAL IMPACT

- LIGHT TOAST
- MEDIUM TOAST
- MEDIUM+ TOAST



TECHNICAL ELEMENTS

Dimensions: **12.5 x 1.2 x 1 in**
 Unit Weight: **2.1 lbs**
 Packaging: **8 link chain**
Heated, sealed PE-Alu bag

IMPLEMENTATION

IMPLEMENTATION IN BARREL

1 chain per barrel. After an initial short aging (less than 6 weeks), a second use is possible, giving a soft and well-integrated profile.

RECOMMENDATION FOR USE

Contact Time: **8 to 20 weeks**
 Shorter periods are possible; 3 to 6 months is recommended for better integration.

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 Chains. 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.