



OAK SOLUTIONS
group

Flavor by Design Workshop

Designing Wines Using the Latest Oak Flavoring Technology & Sensory Science

California, June 2006 - Oak Solutions Group provided winemakers with an informative seminar, demonstrating practical tips and new techniques to enhance flavors of wine. OSG Specialists hosted a blending workshop utilizing seven products that included Infrared, Convection, and Fire Toasted Tank Staves, as well as four High Extract Staves (Vanilla, Mocha, Spice and Toast).

Oak Solutions Group has developed a team committed to making sure winemakers receive the technical expertise and service they deserve. In addition to a creative blending session, oak maturation scientists, Dr. James Swan and David Llodrá, organized presentations on a variety of topics that included oak chemistry, oak extraction rates and a summary of the physics, chemistry, and sensory of oak alternatives.

“The seminars provided an interactive experience by blending several wines each aged on single tank stave products,” stated David Llodrá. “Each winemaker was able to design their own wine blend and discover how our oak products can be combined to create their own unique target fitting for their particular situation.”

The Flavor by Design Workshop was held Tuesday, June 13 in Paso Robles, Wednesday, June 14 in Modesto and Thursday, June 15 in Sonoma.

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