

## HOMEMADE OAK FLAVORING

*Homemade Oak Extract is a sound alternative to barrel storage. The marriage of flavors takes place in glass or stainless steel storage containers instead of barrels and therefore needs to be racked at least as frequently as a barrel to slowly introduce oxygen. Other than maintaining that program, the effects of oak flavor and aroma will very nearly match the tastes imparted from storage in oak cooperage. To make up your extract you will need a few supplies, as well as the oak chips.*

**You will need:**

8 oz. Oak Chips, Plain or Toasted    1 yd. Cheesecloth  
25 oz. Vodka (or Everclear)        Small Funnel  
2 Quart Mason Jars with Lids        .5 ml Pipet or Syringe  
100 ml Graduated Cylinder        5 Clean Wine Glasses

*To make the extract, fill one Mason jar with the oak chips and fill the jar completely with vodka. Cover and let stand for 24 hours. Line a funnel with several layers of folded cheesecloth and place over the second Mason jar. Pour in the oak and vodka mixture, stand until well drained. You will normally collect approximately 10 to 12 oz. of Liquid Oak Extract. You may further clarify this liquid by straining a second time through a paper coffee filter. Pour the extract into a clean bottle and store until needed.*

*Trial additions: measure 100 ml of wine into the*

*graduated cylinder and add .5 ml liquid oak extract. Pour 1 oz. of this flavored wine into a wine glass and mark .5 ml. Add 1 oz. of wine to the graduated cylinder. Add another .5 ml liquid oak extract. Pour 1 oz. of this second flavored wine into a second wine glass and mark .85 ml. Add 1 oz. of wine to the graduated cylinder and repeat this process 3 more times to give you five wine glasses marked .5, .85, 1.1, 1.28, and 1.41 ml. Now taste and smell these different wines until you decide which amount is the most desirable.*

*Now, to treat five gallons of wine, multiply your favorite amount (in ml) by 188. For example: your favorite sample wine glass holds is the sample with 1.28 ml added. Multiply 1.28 x 188 = 241 ml. Add this extract per 5 gallons of wine you are flavoring. Taste it now and again in three weeks. The wine will appear to have lost some of its fruitier flavor and aromatic components, but after several weeks, the extract will "marry" to the wine and the fruit will reappear. We recommend you do the extract addition several weeks before bottling, in case you want to increase the amount of oak by making a second addition.*

<i>Sample</i>	<i>Dosage</i>	<i>Add to 5 gallons</i>
Glass #1	.50 ml	x 188 = 94 ml.
Glass #2	.85 ml	x 188 = 160 ml.
Glass #3	1.10 ml	x 188 = 207 ml.
Glass #4	1.28 ml	x 188 = 241 ml.
Glass #5	1.41 ml	x 188 = 265 ml.