

THE PROGRESSIVE CHANGES TO BARREL ALTERNATIVES IS HAPPENING NOW!

WineStix® and BeerStix™ products are the next generation of this process
with the balance of short grain to long grain milling
Here's what industry professionals are saying about WineStix® and BeerStix™...



“WineStix suit our appetite for experimentation very effectively, allowing us to try a myriad of different oak treatment techniques and combinations.”
Phil Plummer, Winemaker



Barrel Products

Wine Stix® Milling



- 8-Piece Barrel Tether
- 25-Piece Bulk Packs (Build Your Own)

Beer Stix™ Milling



[View WineStix®](#) [View BeerStix™](#)

Tank Products

- Tank Staves
Dosed for 30/60 gallons
- 25-Piece Bulk Packs
- Tank Segments
- Beer Stix™ Domininos
Dosed for 50/100 gallons



Domininos *Segments*

[View WineStix®](#) [View BeerStix™](#)

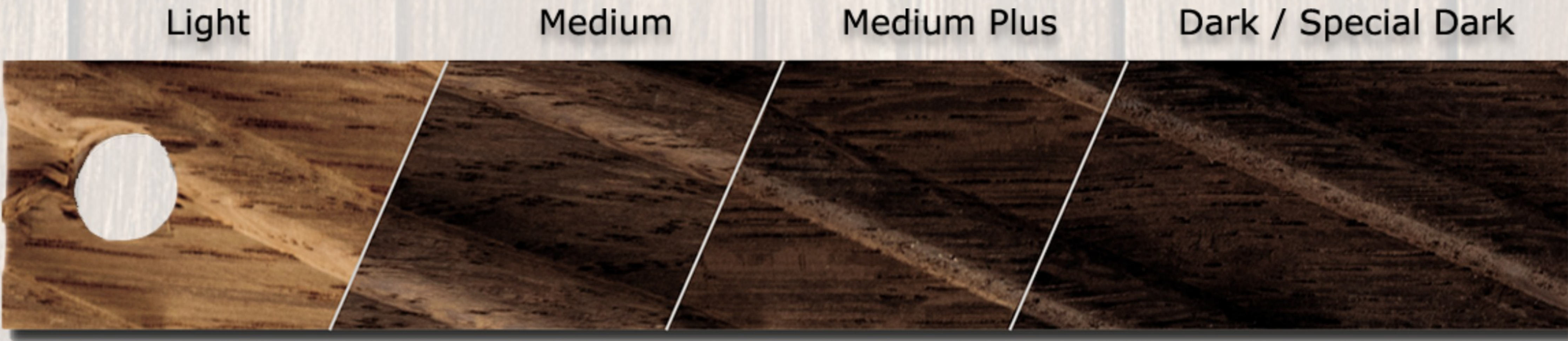
Carboy Products

- Carboy 2-Pack
- Carboy Multi-Pack
- Demi-Jon or Keg
- 25-Piece Bulk Pack



[View WineStix®](#) [View BeerStix™](#)

WINESTIX & BEERSTIX TOAST LEVELS



Perceived Flavors And Aromas By Species & Toast Level

Species	Light	Medium	Medium Plus	Special Dark
American Oak	Light Vanillin Almonds Coconut Fresh Oak	More Vanillin Roasted Nuts Hints of Spice Cinnamon	Roasted Coffee Spices Nutmeg Honey Light Chocolate Hints of Heather	Caramelized Toasted Dark Dark Chocolate Subtle Black Pepper
French Oak	Vanilla Cinnamon Cloves Structure Roundness Fat	Vanilla Coffee Sweetness Erasing of Bitterness & Excessive Astringency Vegetal Character	Roasted Toasty Almonds Coffee Caramel Sweetness Length on the Palate	Roasted Smokey Aromas Dark Coffee Sweetness Persistence

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About Us

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Peter DeVivi Productions, Inc. began as a company in 1972 and thru the years has evolved into many different aspects of working with solid wood only. WineStix®, Char-Stix™ and BeerStix™ products are milled in a way that exposes short grain and long grain in the same piece of wood.

So What? It goes like this:

A Wooden barrel exposes **only long grain** to the Wine, Spirits or Beer.

All barrel alternatives have degrees of short grain and some more than others.

Short grain can be thought of like this: take a piece of Red Oak 4” long and you can blow through it end to end!

The shorter the grain or **“end grain”** the faster the liquid can saturate the wood as in products like chips, beans, spirals and cubes....also the faster the extraction of flavors from the wood... so **long grain** is very slow to be saturated by the wine and more complexity occurs naturally and slowly.

The WineStix® shape is unique in that it gives the impact of oak flavors to the wine as in “short grain wood” (allowing less pieces of wood) and ***at the same time*** gives a more complex extraction of **“long grain wood”** like the Wooden Barrel does, in the same piece of wood!

In combination to this type of extraction of flavors is the fact that where the pattern occurs on the wood, due to this extra thickness allows **“gradience toasting”** as they are being processed in Light, Medium and Medium Plus toast levels. This means that the caramelization of the sugars (lignin) in the wood is gradient as in likeness to the toasting of a Barrel. This complexity acquired with WineStix® products are the closest Oak Alternative being made to replicate the magic of a Wooden Barrel.

BeerStix™ milling is 60% more “short grain” and 1/16” thinner to allow faster extraction to your brew or spirits, the tradeoff is quicker extraction for less gradience toasting, just can’t have it both ways. Fast extraction of any product does put the oak to the brew or wine but the marriage of wine or brew to oak is off kilter. *It’s like making a simple syrup, cup of sugar to a cup of water; good to go! 3 cups of sugar to one cup of water just doesn’t work, it’s in there but not together!* If maturation time is not a issue, Wine Stix® is the best choice.

If we had enough wood to build a barrel on the mill floor and converted that wood to WineStix® we could treat 57 barrels of wine as new barrel flavors! Since the average dosage is like a 2nd season barrel that same wood will treat 114 barrels of wine! Gotta love it...

Just put one carboy WineStix® in your 5-6 gallon carboy and give it 2-3 months (takes 2 months to become saturated) and allow the process happen. Over extraction seldom happens because the process is controlled and slow so you just take it out when you have the flavors you like!

Less Oak. Less Cost. Excellent Results.

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BeerStix™ Carboy Sticks

US \$10.00

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WineStix® Beer Stix™ 8 piece Barrel Tethers are sized so they go in and out easily thru the bung hole and treat 59 gallons. Please allow 6-15 months contact time. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. Please allow 3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the WineStix® milling. The end result is in likeness to a second use Barrel.

BeerStix™ Tethers 8 piece Barrel Tethers are sized so they fit in thru the bung hole and treat 59 gallons of brew. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. The BeerStix™ milling gives 60% more surface area compared to Wine Stix® allowing faster extraction due to more short grain. The milling is 1/16” thinner for a denser toasting.Please allow 2 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the Beer Stix™ milling. The end result is in likeness to a second use Barrel.



WineStix® and Beer Stix™ Tank Staves are sized so that one piece treats either 30, 60 gallon or a 5-piece bulk pack for 300 gallons. Easy to hold down because there are fewer pieces per 1000 gallons and by crisscrossing the milled in pattern keeps them for “sticking together” during aging. Staves are our slowest extraction product due to their size. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. Please allow 3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the WineStix® milling. The end result is in likeness to a second use Barrel.

BeerStix™ Tank Staves are sized so that one Stave is the dosage for 30 gallons of wine. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. The BeerStix™ milling gives 60% more surface area compared to Wine Stix® allowing faster extraction due to more short grain. The milling is 1/16” thinner for a denser toasting. Please allow 2 months minimum contact time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the BeerStix® milling. The end result is in likeness to a second use Barrel.



WineStix® and Beer Stix™ Carboy sticks are sized so that one stick is the dosage for 5-6 gallons of wine. They are easy to get in and out of the carboys. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. Please allow 2-3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the WineStix® milling. The end result is in likeness to a second use Barrel.

Beer Stix™ Carboy sticks are sized so that one stick is the dosage for 5-6 gallons of wine. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. The Beer Stix™ milling gives 60% more surface area compared to Wine Stix® allowing faster extraction due to more short grain. The milling is 1/16” thinner for a denser toasting. Please allow 2 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the Beer Stix™ milling. The end result is in likeness to a second use Barrel.



Build your own toasting profile,
Combine Species and Toast
levels and amounts of each!



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We invite you to purchase your WineStix® and BeerStix™ products from one of our approved Retailers closest to you. If there are no local Retailers near you, you may always purchase directly from us.

Current retailers selling WineStix® and BeerStix™

ALABAMA

Papposilenus Winery
194 Still Meadow Rd
Somerville, Alabama 35670
6029203528
[Website](#)

CALIFORNIA

MoreWinemaking
995-G Detroit Avenue
Concord, California 94518
800-600-0033
[Website](#)

Napa Fermentation
575 Third Street
Building A
Napa, California 94559
707-255-6372
[Website](#)

Tanks For Wine, INc.
2300 Cordelia Road
Fairfield, California 94534
916-730-5485
[Website](#)

The Beverage People
1845 Pinver Road
#D
Santa Rosa, California 95403
707-554-2520
[Website](#)

CONNECTICUT

M and M Wine Grape Co.
101 Reserve oad
Hartford, Connecticut 06114
860-278-7703
[Website](#)

GEORGIA

Barley and Vine Wine Supplies
1445 Rock Quarry Road
Suite 202
Stockbridge, Georgia 30281
770-507-5998
[Website](#)

Flextank USA
PO Box 82483
Athens, Georgia 30608
1-877-407-3348
[Website](#)

MARYLAND

Annapolis Home Brew
836 Ritchie Hwy
Suite 19/20
Severna Park, Maryland 21146
4109750930
[Website](#)

MICHIGAN

Petraea Plus LLC
240 Spyglass Drive
Oakland, Michigan 48363
585-705-7500
[Website](#)

NEW JERSEY

Gino Pinto
373 S. White Horse Pike
Hammonton, New jersey 08037
60-561-8199
[Website](#)

NEW YORK

Bottom of the Barrel
1736 Mt. Hope Avenue
Oneida, New york 13421
315-366-0655

Fallbright, The Winemakers Shop
10110 Hyatt Hill Road
Dundee, New york 14837
607-292-3995
[Website](#)

Fulkerson Winery
5576 Route 14
Dundee, New york 14837
607-243-7883
[Website](#)

L & Wines Etc. Inc.
2100 park Street
Syracuse, New york 13208
315-428-9463

Montezuma Winery Seneca Falls Ny
2891 Auburn Road
Seneca Falls, New york 13208
315-568-8190

Aftek-Applied Filtration Technology, Inc.
740 Driving Park
Rochester, New york 14613
800-240-5366
[Website](#)

Proof 33 Provisions
132 Flatbush Ave.
Kingston, New york 12401
8454304724
[Website](#)

WHITE PINE VINEYARD
7256 SLOCUM RD
Ontario, New york 14519
5852652480

NORTH CAROLINA

Carolina Wine Supply
406 W. maple Street
Yadkinville, North carolina 27055
336-677-6831
[Website](#)

OHIO

Home Brew Ohio
6512 Milan Road
Sandusky, Ohio 44807
419-502-9019

L'uva Bella Winery
6597 Center Road
Loellville, Ohio 44436
330-536-6450
[Website](#)

PENNSYLVANIA

Vite e Vino
124 East 1st Ave
Derry, Pennsylvania 15627
724-309-9601
[Website](#)

Keystone HomeBrew
435 Doylestown Road
Montgomery, Pennsylvania 18936
215-855-0100
[Website](#)

Wine Barley & Hops Homebrew
248 Bustleton Pike
Feasterville, Pennsylvania 19053
215-322-4780

Simply Homebrew
2 Honey Hole Road
Druma, Pennsylvania 18222
570-788-2311

CFP Winemakers
One 21st Street
Pittsburgh, Pennnsylvania 15222
412-281-0722
[Website](#)

WASHINGTON

BrewCraft USA
PO BOX 1529
Vancouver, Washington 98688
877-355-2739
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Specs

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WineStix® Carboy: WineStix® Carboy sticks are sized so that **one stick is the dosage for 5-6 gallons of wine.** Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 6 toast levels we use. Please allow 2-3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the WineStix® milling. The end result is in likeness to a second use Barrel.

WineStix® Demi-jon/Keg fits in a 14.5 gal Demi or 15.5 gal keg. **One Stick is the dosage for 15 gallons of wine.** Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 6 toast levels we use. Please allow 2-3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the WineStix® milling. The end result is in likeness to a second use Barrel.

WineStix® Tank: Tank Staves are sized so that **one Stave is the dosage for 30 or 60 gallons of wine.** Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 6 toast levels we use. Please allow 3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the WineStix® milling. The end result is in likeness to a second use Barrel.

WineStix® Tethers: 8 piece Barrel Tethers are sized so they fit in thru the bung hole and treat 59 gallons of wine. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 6 toast levels we use. Please allow 3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the WineStix® milling. The end result is in likeness to a second use Barrel.

WineStix® Segments: are a **bordeaux Toast Blend, 40% Medium and Medium Plus; 20% Dark. The 245 gram bag treats 50 gallons wine and the 490 gram bag treats 100 gallons wine.** Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 3 toast levels in segments. Please allow 2 months extraction time to balance the extractions of short and long grain. This is our fastest extraction due to the lengths being 3” long and consequently more “short” or end grain allowing faster wine penetration. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the WineStix® milling. The end result is in likeness to a second use Barrel.

BeerStix™ Carboy sticks are sized so that **one stick is the dosage for 5-6 gallons** of Beer. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. The BeerStix™ milling gives 60% more surface area compared to WineStix® allowing faster extraction due to more short grain. The milling is 1/16” thinner for a denser toasting. Please allow 2 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the BeerStix™ milling. The end result is in likeness to a second use Barrel.

BeerStix™ Demi-jon/Keg fits in a 14.5 gal Demi or 15.5 gal keg. **One Stick is the dosage for 15 gallons of beer.** Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. Please allow 2-3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the BeerStix™ milling. The end result is in likeness to a second use Barrel.

BeerStix™ Tethers: 8 piece Barrel Tethers are sized so they fit in thru the bung hole and treat 59 gallons of Beer. Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. The BeerStix™ milling gives 60% more surface area compared to Wine Stix® allowing faster extraction due to more short grain. The milling is 1/16” thinner for a denser toasting.Please allow 2 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the BeerStix™ milling. The end result is in likeness to a second use Barrel.

BeerStix™ Domininos: are 1-1/2” square pieces that allow faster extraction to your brew or Spirits. The BeerStix™’ milling gives 60% more surface area compared to Wine Stix? allowing faster extraction due to more short grain. The milling is 1/16” thinner for a denser toasting.Please allow 2 months minimum extraction time to balance the extractions of short and long grain. **The 245 gram bag treats 50 gallons Beer and the 490 gram bag treats 100 gallons Beer.** Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas in 4 toast levels. Please allow 1 month minimum extraction time to balance the extractions of short and long grain. This is our fastest extraction due to the lengths being 1-1/2” long and consequently more “short” or end grain allowing faster extraction. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the BeerStix™ milling. The end result is in likeness to a second use Barrel.

BeerStix™ Tank: Tank Staves are sized so that **one Stave is the dosage for 30 or 60 gallons of Beer.** Due to careful aging and seasoning of the wood, either French or American, and precise toasting delivers very specific flavors and aromas according to the 4 toast levels we use. The BeerStix™ milling gives 60% more surface area compared to WineStix® allowing faster extraction due to more short grain. The milling is 1/16” thinner for a denser toasting. Please allow 2 months minimum contact time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the BeerStix™ milling. The end result is in likeness to a second use Barrel.

Wine Stix™, BeerStix™ and Char-Stix™ Oak is carefully seasoned and cured in tow species; Northern American Oak and Allier French Oak.

Wine Stix® milling are available in 5 toast levels: Light, Medium, Medium Plus, Dark and Burgundy.

BeerStix™ milling are available in 4 toast levels: Light, Medium, Medium Plus and Special Dark

CharStix™ is made from Wine Stix milled Oak with a #2 Char Roast.

All of our Products are sized and dosed to deliver the flavors and aromas of a second use Barrel.

Wine Stix® and BeerStix™ Carboy and Demi-jon Keg Products: Each are sized so that **one stick is the standard dosage for either 5-6 gallons or 15 gallons.** Please allow 2-3 months minimum extraction time for both of these products to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain.

Wine Stix® and Beerstix™ Tank Products : Tank Staves are sized so that **one Stave is the dosage for 30 or 60 gallons or 5 staves for 300 gallons.** Please allow 3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain.

Wine Stix® and BeerStix™Tethers: 8 piece Barrel Tethers are sized so they fit in thru the bung hole and treat 59 gallons. Please allow 3 months minimum extraction time to balance the extractions of short and long grain. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain. The end result is in likeness to a second use Barrel.

WineStix® Segments: are a **bordeaux Toast Blend:** 40% Medium and Medium Plus; 20% Dark. The 245 gram bag treats 50 gallons wine and the 490 gram bag treats 100 gallons wine. Please allow a minimum of 2 months extraction time to balance the extractions of short and long grain. This is our fastest extraction due to the short lengths and consequently more “short” or end grain allowing faster liquid penetration. Removal of the wood early only allows certain extractions of flavors and primarily from the short grain.

BeerStix™ Domininos: available in 4 toast levels and are 1-1/2” square pieces that allow faster extraction to your brew or Spirits. The BeerStix™ milling gives 60% more surface allowing faster extraction due to more short grain. The milling is 1/16” thinner for a denser toasting. Please allow 2 months minimum extraction time to balance the extractions of short and long grain. **The 245 gram bag treats 50 gallons and the 490 gram bag treats 100 gallons.** Removal of the wood early only allows certain extractions of flavors and primarily from the short grain in the BeerStix™ milling.

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Shipping Policy

We use various shipping carriers in an attempt to ensure our customers that they receive their good in as fast and safe a time frame/process as possible. Please note that:

- 1) We cannot control the time frames our shipping partners deliver in regardless if those carriers have indicated a “guaranteed” time frame/service. We cannot nor will not be held liable, financial or otherwise, for such delays in delivery.
- 2) We suggest you consider insurance for any order that you might want to be reimbursed for damages to your order due to the negligence of any particular carrier.

Returns & Exchanges

Peter DeVivi Productions, Inc. established in 1972 does guarantee that our products are what we say they are.

We can’t promise you great wine but we can promise you that we do everything with your wine in mind as if it were our own.

We will accept returns under the following conditions only:

- 1) The product has not been opened/taken out of the original packaging
- 2) If the product was taken out of the packaging, it must NOT have been used in any way and MUST be suitable for resale.
- 3) Customer must pay for return delivery. Delivery confirmation is highly recommended.

Privacy Policy

We take your privacy as serious as we take our own. That being said, we keep any information we receive from you from orders or communications internal to our company and do not share it with third parties. We do not collect or store credit card information..

Affiliate Program

Our affiliate program is free and enables members to earn revenue by placing a link or links on their web site which advertises WineStix or BeerStix or specific products on it. Any sales made to customers who have clicked on those links will earn the affiliate commission. The standard commission rate is currently 5% Affiliates are not eligible to receive discounts on their own referrals-violation of this is subject to termination in the program and loss of any outstanding commissions due.

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Testimonials

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This product is awesome. I can control the flavor of the oak in each demi . You can make the wine have your own unique flavor. The barrels are to much work, but the WineStix® has it beat. I recommend this product highly, reason is that I win in wine competitions and I like that Gino Pinto has these products for me.

★★★★★ submitted by Frank on 09/05/2015

Across three vintages now we have being using Peter DeVivi's wonderful Winestix® product. Thanks to Peter's work, gone are the days when oak staves are an inferior product to barrels. Peter's commitment to purchasing the highest quality wood leads to a product that is uniform and consistent in quality. We've also found it to be indistinguishable from oak barrel aging in tasting trials. Indeed, a comment we received from a professional tasting panel regarding our 2012 Cabernet Franc was "good oak integration." Using Winestix® has saved us thousands of dollars on purchasing and maintaining oak barrels. We will continue to use Winestix® across our portfolio and are grateful for the cost savings these products allows us while maintaining high quality standards. Conner Galliger, Winemaker Song Hill Winery, Finger Lakes New York.

★★★★★ submitted by Conner Galliger on 03/12/2015

"I have been both experimenting with and producing estate vinifera wines with WineStix® over the past 3 years with exciting results. Of particular interest was a 2012 Pinot Noir trial in which 4 wines were produced using French oak Carboy sticks in the light, medium, medium plus and dark toasts. After 12 months, each toast was distinctively different in its offering, The light toast added very delicate tannins and structure while enhancing the fruit. Medium and medium plus toasts were well suited for mid palate structure while the dark toast had well integrated roasted and toasted aromas with nice dark fruit flavors that persisted through the finish. Favorable results have also been achieved using WineStix® segments during primary fermentation. I really enjoy the flexible convenience of creating custom blends of toasts and species with a well engineered product. WineStix® customer service is second to none." Justin Paolicelli, Winemaker 3-Brothers Winery, Finger Lakes, New York.

★★★★★ submitted by Justin Paolicelli on 02/28/2015

"I have worked with several oak alternative products over the years but now use WineStix® exclusively. I feel the unique design helps deliver more integrated flavor and mouth feel. WineStix® have become an integral component of our Chardonnay and all of our dry reds".

★★★★★ submitted by Shawn Kime, Winemaker at Thirsty Owl on 11/20/2014

"I essentially can produce wines with flex tanks and Wine Stix® that are indistinguishable to wines made with cooperage at a substantial cost savings." He went on to say " Amortizing the flex tanks for five years (as that is how we do it, knowing they last longer that that) and using Wine Stix® Oak cost less that \$1.00 per gallon of wine. Buying a good French Oak barrel amortized 5 years costs \$5.00 per gallon (knowing they last longer) makes it a no-brainer for me". Dave Breeden, Winemaker Sheldrake Point Winery Finger Lakes, New York Winemaker of the Year Back to Back Winery of the Year

★★★★★ submitted by Dave Breeden on 08/08/2014

We started to really use WineStix® extensively this past vintage (2013), and we were quickly converted. Red and white wines treated with WineStix® compared very favorably with wines that were aged or fermented in barrels, and at a fraction of the cost and turnaround time. Additionally, we’ve found that WineStix® suit our appetite for experimentation very effectively, allowing us to try a myriad of different oak treatment techniques and combinations, while keeping the economics of these experiments very attractive. Traditional cooperage will always have a role in the wine world, but with a product like WineStix® available, its role in our winery is quickly becoming a predominantly aesthetic one. Phil Plummer Winemaker, Montezuma Winery and Idol Ridge Winery

★★★★★ submitted by Phil Plummer on 08/07/2014

"I have used Winestix® oak in many different applications of wine making, as well as different oak species and toast levels. Each and every time, I have been very pleased in the over all quality of the end product after using Winestix®. They have continuously added great depth and complexity to the mouth feel and great aromas and flavors to the wines made. I have and will continue to include Winestix® as part of my production of future vintages". Darren Bowker Winemaker Serenity Vineyard <http://Facebook.com/serenityvineyards>

★★★★★ submitted by Darren Bowker on 03/22/2014

I've been using Winestix® for the past year on 20 different carboys. In the past I used med and heavy toast. I just stocked up on a bunch of med toast Winestix®. This is a great product. In the past I was using the used stix for smoking on my grill but in the future I am going to follow Winestix instructions for second time use and use them on wines I want lightly oaked.

★★★★★ submitted by Dan Wolfe on 03/06/2014

Last year was the first year trying your WineStix® and they were great!! Left them in for 6 months, thinking I needed to maximize the oak flavors and we got great oak taste. Thanks and we’ll be buying more this season – my friend was impressed as well! Mark

★★★★★ submitted by Mark on 09/04/2013

Got my Winestix®, med toast for the carboys, man these smell great..nice product!! thk you

★★★★★ submitted by Bill Surrette on 05/07/2013

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Updated News section coming soon!

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Demi-John/Keg Stix

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Name : **Demi-John/Keg Stix**

Model : **Demi-John/Keg Stix**

Price : **US \$13.75**

Quantity :

Available Options

Species* : ▼

Toast Level* : ▼

Categories : **WINESTIX® CARBOY**

Carboy Products: One Stick per package. One stick good for 15 gallons.

Product dimensions are 1/2" thick x 1-1/2" wide x 17" long

Species: American Oak, French Oak

Toast Level: Light, Medium, Medium Plus, Dark Toast

☐ **We Encourage you to buy from a retailer near you**

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carboy category

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Demi-John/Keg Stix

US \$13.75

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WineStix® Carboy Sticks Multi-Pack

US \$21.00

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WineStix® Carboy Sticks

US \$10.00

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