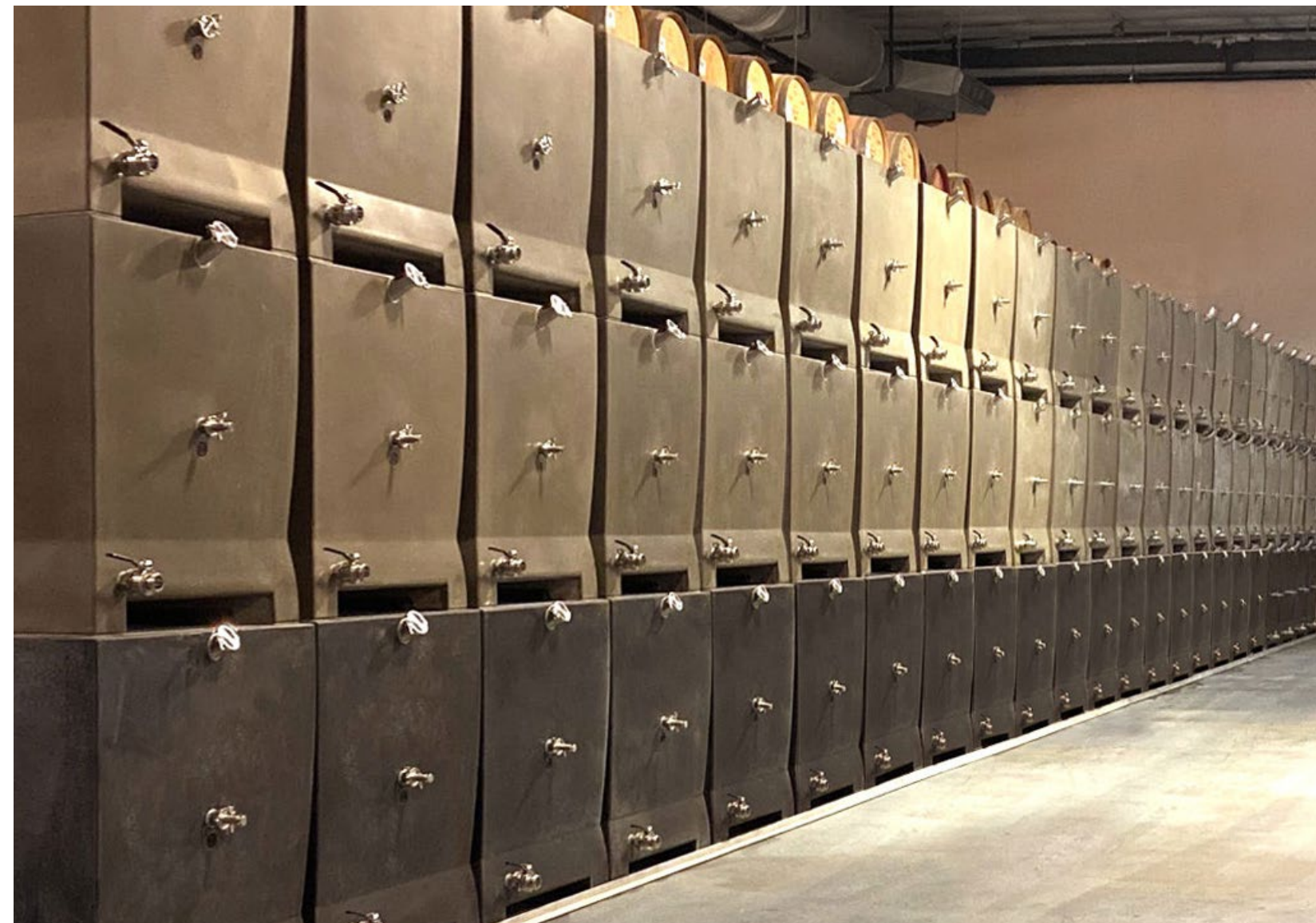


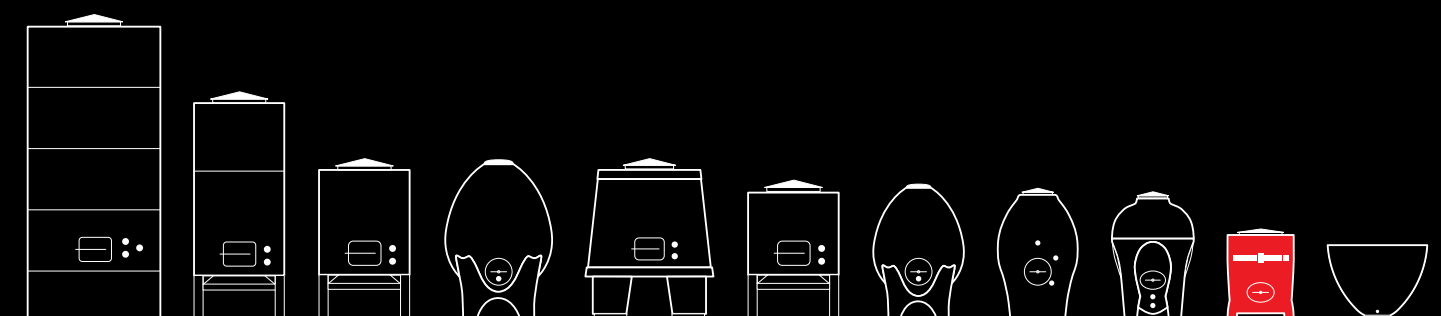


# SONOMA CAST STONE

## CONCRETE WINE TANKS



CONCRETE NUBARREL | 240 GAL







# SONOMA CAST STONE

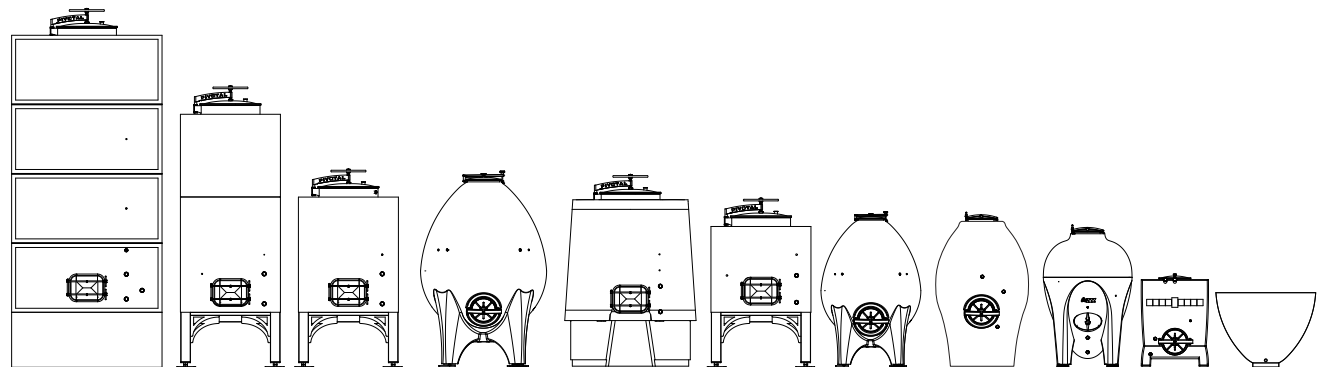
## DID YOU KNOW?

## Winemakers Around The World Have Returned To Concrete For Making Their Premium Wines.

Concrete offers the best of oak and stainless, by breathing depth and complexity into the wine without imparting any unwanted flavor to mask the fruit. In this way, concrete allows the wine to showcase its true terrior and taste more like where it's from with pure fruit, enhanced mouthfeel and a hint of crisp minerality.

The premiere American concrete manufacturer, **Sonoma Cast Stone**, long known for innovation in concrete product design and formulation, has been placing magnificent concrete fixtures in luxury hotels and restaurants as well as lush private homes for over 20 years.

With their jaw-dropping good looks and superior engineering, Sonoma Cast Stone concrete wine tanks have become the envy of the wine industry and are now sold around the world. Capacities from 240 to 28,000 gal.



Let us know when you're ready.

### **Only Sonoma Cast Stone Concrete Wine Tanks Are Engineered with A System Of Layered Concrete?**

The outer layer is a sprayed cementitious facecoat that gives a beautiful smooth appearance in any desired color. The second layer is a thick layup of high-tech glass-fiber reinforced concrete, which provides great strength and crack resistance. The inner, thickest layer is traditional cast concrete with no additives- just Portland Cement, sand, aggregate, and filtered water. This imparts unique concrete characteristics to the wine or beer. Temperature control tubing and any steel reinforcing are embedded in this layer. The three layers interlock for ultimate strength and resistance to cracking, and provide the added benefit of thermal mass for stable temperatures.

### **Only Sonoma Cast Stone Concrete Wine Tanks Are Made From Concrete Analyzed by The FDA**

Sonoma Cast Stone is the only concrete vessel manufacturer to have our concrete analyzed by the FDA and determined safe for use in wine fermentation and aging.

### **Only Sonoma Cast Stone Concrete Wine Tanks Offer Your Choice Of Color**

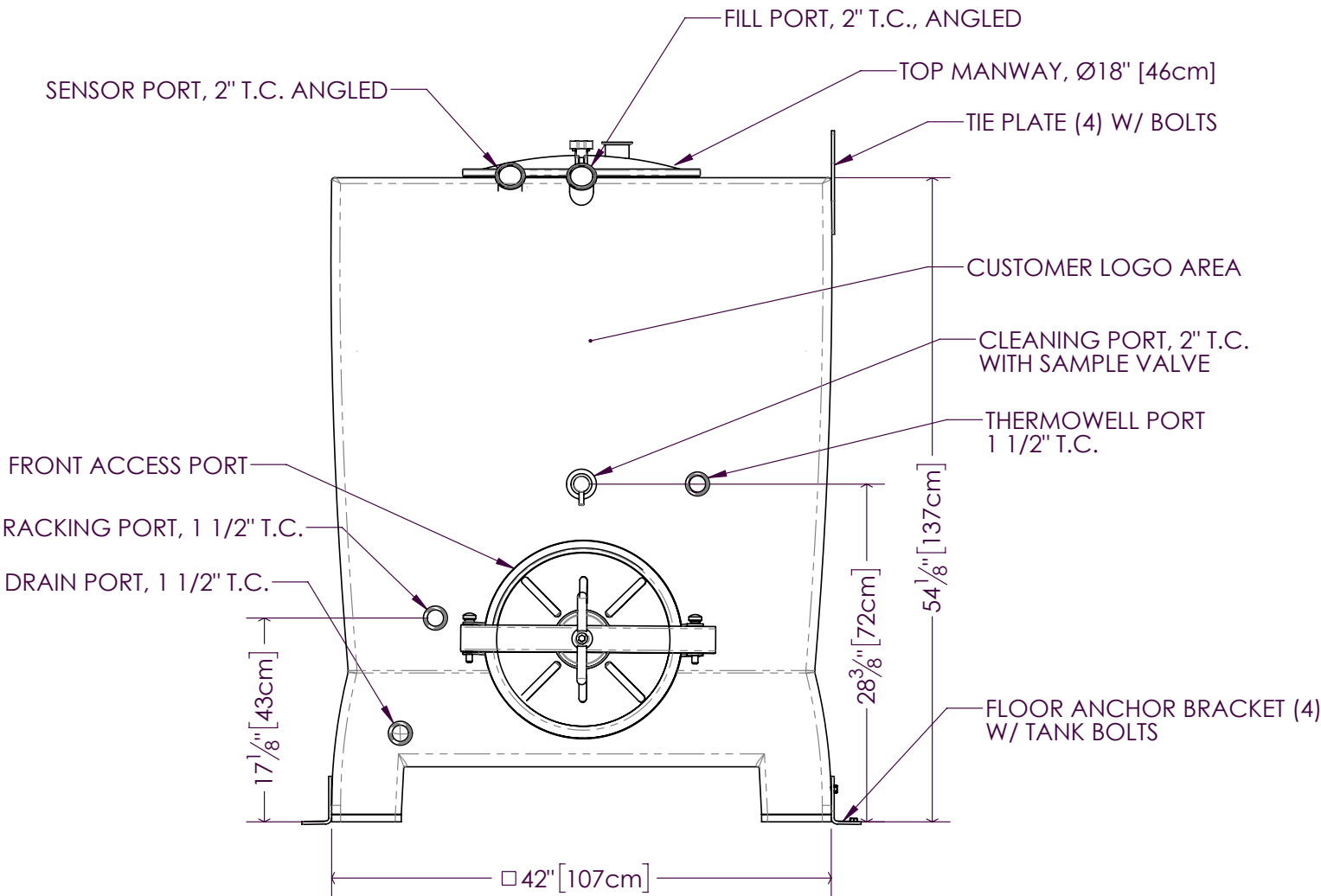
With dozens of natural and designer colors and the option of custom blending, Sonoma Cast Stone far outpaces the color options of any other manufacturer.

### **Only Sonoma Cast Stone Concrete Wine Tanks Offer Your Choice Of Logo Treatment**

### **Only Sonoma Cast Stone Concrete Wine Tanks Are made in America!**

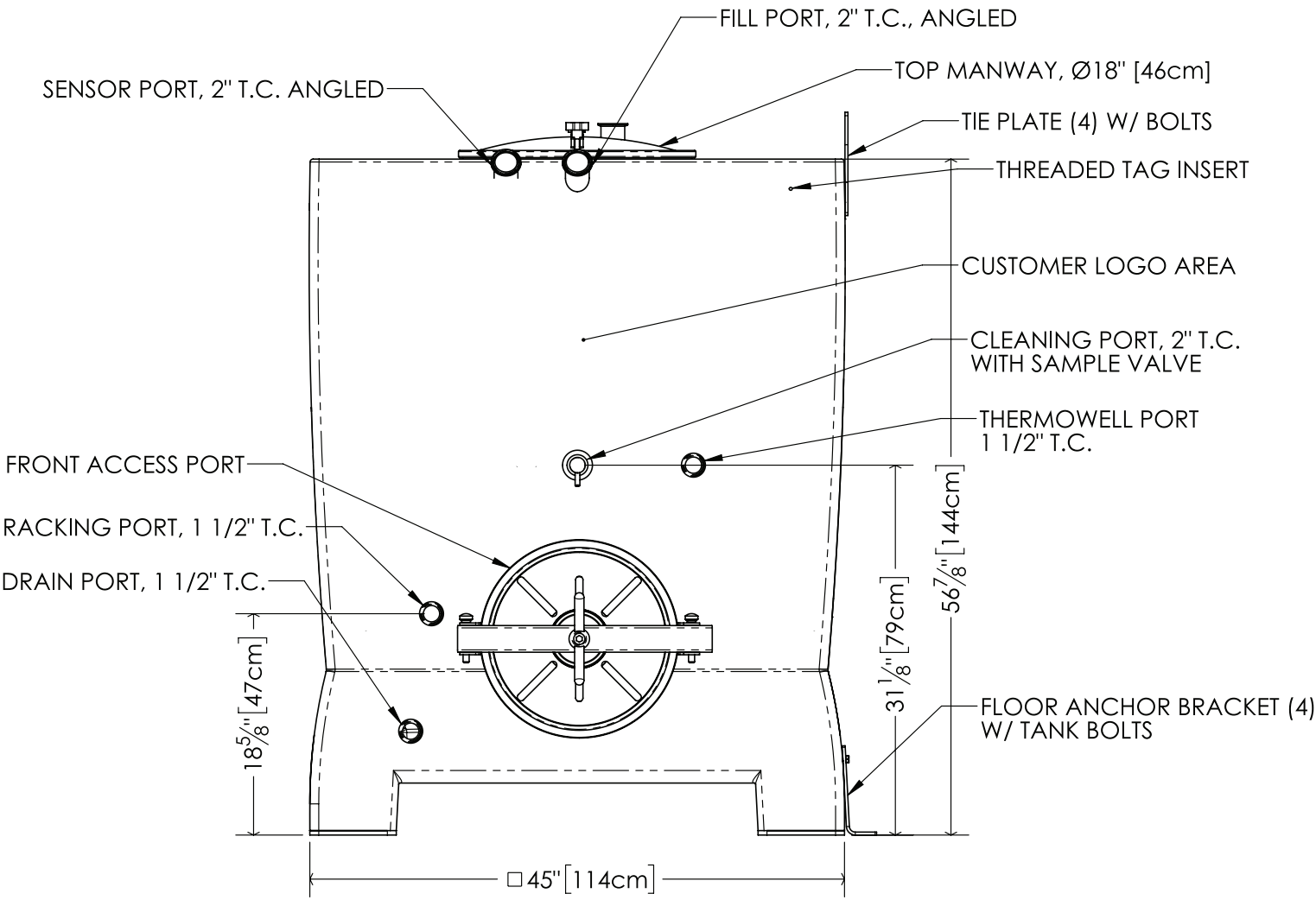


## NuBarrel® Standard Unit



## NuBarrel® Base Unit

Allows Stacking Two Standard Units on Base Unit (3-High Stack)  
Or, Stack Two base Units with Two Standard Units on Top (4-High Stack)







One concrete NuBarrel® will ultimately  
yield the wine of 40 oak barrels.

How much did your winery spend on oak last year?



30 BARRELS, 1800 GALLONS  
8 NUBARRELS, 1920 GALLONS  
SAME FOOTPRINT

