



Hello,

You are cordially invited to meet key representatives of Tonnellerie Radoux at the 2009 Unified Wine & Grape Symposium as they present a **special evening seminar on oak fermentation** and discuss the latest developments in barrel making during **two full days of trade show activities**.

Oak Fermentation Seminar

6:15-7:15pm, Tue, Jan 27

Tofanelli Room, Grand Sheraton Hotel (across the street from the Unified Symposium)

No Fee. Reservations required. RSVP by Jan 22 to Maria Ortiz (707.284.2888 x15 or mortiz@radoux-usa.com).

Raphaële Verdier, Radoux's oak fermentation specialist and winemaker from Bordeaux, will discuss the benefits of oak fermentation:

- wood tanks and barrels versus stainless steel for red and white wines
- how the size of the vessel affects fermentation
- options: oak tanks, barrels, staves, chips, granulates or powder

Trade Show: Booth 935 of the Exhibit Hall

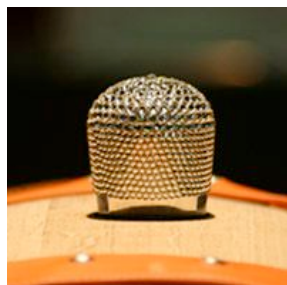
9am-6pm, Wed, Jan 28 and 9am-4pm, Thu, Jan 29

Officials from Radoux France (Christian Liagre, president; Nicolas Mähler-Besse, VP of sales and mkt;

Raphaële Verdier, oak fermentation specialist and winemaker; Guillaume de Jarnac, dir of Pronektar) join forces with their American colleagues at the trade show.



Raphaële Verdier



Products to See

- X-Blend: limited edition barrel with optional Swarovski crystal bung and leather covered hoops and pine bar.
- Oak Fermentation Tank: forklift-tippable and variable capacity.
- Oak Alternatives: Pronektar products and applications.

Processes to Discover

- Oak Fermentation: winemaker Raphaële Verdier furthers the subject of her Tuesday evening seminar.
- Radoux OakScan™: an innovative process using near infrared spectrometry to measure extractable tannins in individual staves prior to barrel production.
- Revelation toast: developed "for optimum respect of the fruit".
- Bureau Veritas: third party verification of traceability of French wood origin.
- PEFC: a non-profit organization that promotes sustainably managed forests through independent third party certification.

Thank you,
Joe Gargiulo
JAG Public Relations
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for Radoux Cooperage