

## What Customers Say

**“I used Flextank Stacker Tanks this year for some of my Pinot Noir. In blind tasting I found most people preferred the Flextank-made wine over new French Oak barrels. I also used the Dexter 80 Gallon Cylinders for whites with oak for very short times. People loved these wines too.”**

*--Don Hagge, Winemaker, Compris Vineyard*



**"I've used Flextank vessels for five vintages with great success and many best-in-class wines. The versatility and ease of use of the Apollo Tank allows me to focus on small lots with attention to detail and allow for gentle skin contact for a clean and proper extraction."**

*[Winner of 15 Wine Industry Awards. Rising Star Winemaker Award]*

*--Eric Harris, Owner & Winemaker, Two EE's Winery*



**“We employ a variety of techniques and cooperage types (stainless, barrels, concrete tanks and Flextanks). Flextanks have become an absolutely indispensable tool in our goal of making delicious wines in a range of styles. Our Flextanks are the best tanks to maximize the use of oak alternatives, and are loved by our cellar staff: They’re easy to clean, space efficient and convenient for making additions. We also lose less wine to evaporation and need to make fewer sulfur additions than to our wines aging in barrels. We have made several wines exclusively in Flextanks from press to bottle, and are thrilled with the results.”**

*--Mark McKenna, Winemaker, Andis Wines, McKenna Wine*



**“I consult for over a hundred small wineries and frequently recommend Flextanks. They breathe like a barrel – unlike a stainless steel vessel – and they allow off-gassing as well as oxygen uptake. Flextanks, when used in concert with well-selected oak alternatives, can yield aging results comparable with, or superior to, a good French Oak barrel at a fraction of the cost. We prefer their design to other plastic containers because they are designed to be topped and don’t have any air pockets.”**



**“The Apollo (“Egg”) Tank is a wonderfully convenient fermentation vessel. It’s so easy to load, punch-down, secure for fruit fly-free extended maceration, and dump into a press. Its corner-less design makes cleaning a breeze.”**

*--Clark Smith, Owner WineSmith Wines & Consulting*

**“We first came across Flextank’s Apollo Tanks on a visit to Napa in 2013, and were fortunately able to source them in for the 2014 vintage in South Africa.**



**We started with a couple of Apollo Tanks for the 2014 vintage, but were so impressed with them that we now have 12 of them at our cellar.”**

**“We love the versatility of Flextanks, and the high levels of hygiene and purity they bring to our wines. They are perfect for fermenting both white wine and red wines on the skins, and are extremely easy to clean and keep full. The fact that we get Oxygen permeability without oak influence really works well with our approach of trying to make wines that express a sense of place.”**

*--Andrea Mullineux, Owner & Winemaker, Mullineux & Leeu Family Wines*

*[2016 Winemaker of the Year, Wine Enthusiast. Platter’s Winery of the Year: 2014, 2016, 2019, 2020, 2023]*