

EXPORT

Lighter hand in toasting to give a uniquely exuberant yet elegant character

The wood for our two-year selection American oak barrels is selected primarily from one of the best sources of White oak in the country: the Ozark Highlands of Missouri. These barrels are designed to offer all the classic attributes of premium American oak: aromas of vanilla, coconut and brown spices; volume and richness on the palate; and a long, sweet finish.

Application	Available Toasts	Specifications
For wines that show an affinity for the best characteristics of classic American oak	Medium, Medium Plus, Heavy	Grain Fine Volume 225L, 228L Stave thickness 27mm Heading thickness 27mm Seasoning 24 months
	Source Eastern United States	

BESPOKE

Pushing the traditional boundaries of American oak usage

When you choose to work with our Bespoke Selections, you have the option to choose your toast profile, select nonstandard sizes including 200L and 265L formats, adjust stave thickness and include your logo on the barrel head. For an additional cost, you also may order Château formats, specify stave mill sourcing (when available), extend seasoning, substitute French oak heads (Hybrid) and even select 300L Hogsheads.

Application	Available Toasts	Specifications
For winemakers who want to challenge perceptions and explore the possibilities of American oak	Custom	Grain Fine Volume 200L, 225L, 228L, 265L Stave thickness 22mm, 27mm Heading thickness 22mm, 27mm Seasoning 24 months
	Source Eastern United States	

