

American Oak

AMERICAN OAK COLLECTION

For over 20 years, Barrel Associates International has been developing and producing the finest American oak wine barrels. When one or more of our traditional or innovative bending and toasting regimes are utilized, a wine gains delicious depth, complexity and palate length.



Deep Toast
Water Bent
Fire Bent



AMERICAN OAK COLLECTION

Deep Toast™



This proprietary production regime uniquely employs fire, water and air to raise the stave wood toasting temperature above that of our other two methods. Chocolate, toffee and fine almond nuances help you make wines you thought could only be made from French oak barrels.



114 L	BORDEAUX TRANSPORT
225 L	BORDEAUX TRANSPORT
265 L	BARRIQUE
300 L	HOGSHEAD

Premier Wine Cask, Inc.

AMERICAN OAK COLLECTION

Fire Bent



Classic fire-bent barrels are made from air dried American oak, leisurely toasted over an oak fire to caramelize the naturally occurring sugars in the wood. Our perfectly toasted fire-bent barrels deliver a rich, balanced texture, aromatic vanilla, pepper and allspice flavors.



114 L	BORDEAUX TRANSPORT
225 L	BORDEAUX TRANSPORT
265 L	BARRIQUE
300 L	HOGSHEAD

Premier Wine Cask, Inc.

707.257.0714 ■ www.premierwinecask.com

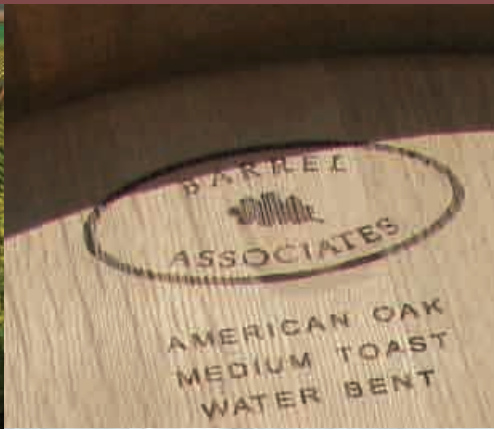
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Water Bent

Water Bent



Our water-bent barrels are first immersed in very hot water to break down the lignin in the wood, bent to shape, then slowly toasted over an oak fire while still wet. Because water conducts heat better than air, this toasting penetrates extraordinary depth. Typical characteristics associated with this barrel are sweet nose, velvety texture and spicy confluence of vanilla, cinnamon, nutmeg and roasted nut.



114 L	BORDEAUX TRANSPORT
225 L	BORDEAUX TRANSPORT
265 L	BARRIQUE
300 L	HOGSHEAD

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