


Crafting Partnerships



PRICE LIST 2018



A photograph of a forest with tall, straight oak trees and a ground covered in fallen leaves. The trees are densely packed, and the ground is covered in a thick layer of brown and yellow leaves. The lighting is soft, suggesting a late afternoon or early morning setting. The overall scene is a lush, green forest with a hint of autumn.

In crafting our premium oak barrels, World Cooperage is committed to the long term sustainability of our forests. By utilizing nearly 100% of each oak log for staves, World Cooperage operates one of the most sustainable environmentally conscious cooperages in the world.

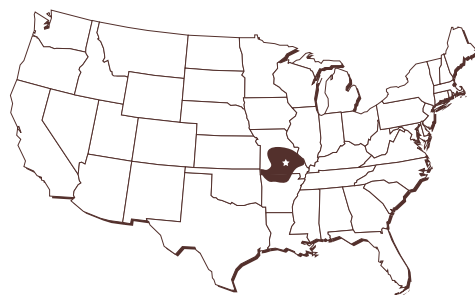
www.worldcooperage.com

Crafting Partnerships is our Passion

World Cooperage is a family-owned company building on four generations of experience in the oak industry. Our story is rooted in family values, technology and innovation. We maintain a long-term vision for every aspect of our business – most importantly, to craft enduring partnerships with wineries around the world.

The forest is our vineyard.

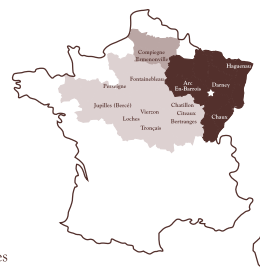
Premium raw material is essential to crafting a high quality barrel. We source 100 percent of our oak supply through company-owned stave mills, ensuring quality and consistency every step of the way.



- Primary Source for Wine Cooperage
- ☆ Company-owned Stave Mill

American Oak

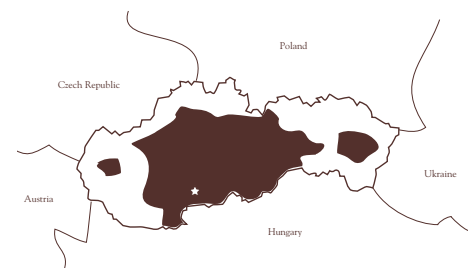
Our American oak is primarily sourced through our two stave mills located in the Ozarks, where tight grain logs are found in abundance.



- Vosges
- Northern France
- Central France
- ☆ Company-owned Stave Mill

French Oak

We carefully source French oak logs throughout the premiere forest regions of France. These logs are then milled at our stave mill nestled in the heart of the Vosges region.



- European Oak Source (Slovakia)
- Wine Quality White Oak Growing Region
- ☆ Stave Mill

European Oak

Insert copy for European oak sourcing. Insert copy for European oak sourcing. Eastern European oak option available for Fusion barrels.



The cooperage is our winery.

Our cooperage is equipped with state of the art technology, allowing each barrel to be customized to a winemaker's unique specifications. Our new house engineering team, forges new frontiers in innovation to offer the most diverse wine barrel portfolio available. Traceability is maintained from start to finish, with each barrel barcode linked to its individual data set.



Traditional Series

Our Traditional Series offers a classic barrel for your winemaking needs. This barrel is the world's best value thanks to the amazingly consistent and well-rounded oak character it imparts during aging.

TOAST LEVELS

LIGHT > Enhanced structure and light notes of toast

MEDIUM > Soft caramel accented by toasted bread

MEDIUM PLUS > Sweet cream with notes of vanilla & brown sugar

New! MEDIUM LONG > descriptive text here descriptive text here

HEAVY > Rich mocha character accentuates darker fruits

Fusion Series

This dynamic barrel series allows you to design a sophisticated barrel tailored to the precise style you are seeking by combining 2-3 different oak species. *Prices are determined by the design created.* Contact your Account Manager to custom design your barrel.

Fusion Barrel Example

50% French Oak Staves

50% American Oak Staves

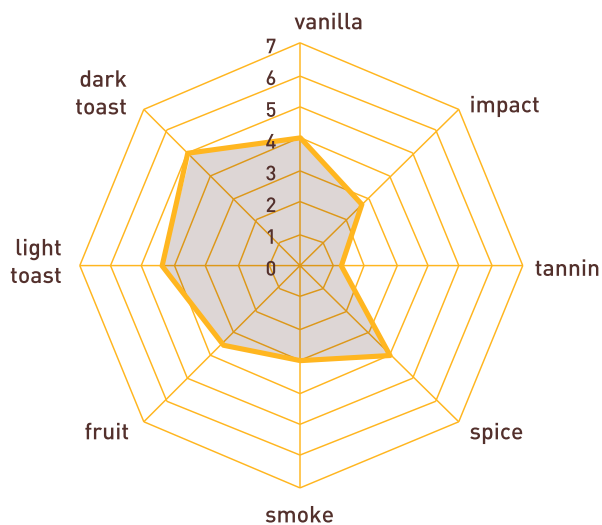
Toasted European Oak Heads

36-month, Fine Grain

Profile 105



Download our
Fusion Designer Barrels app
through the iTunes App Store.

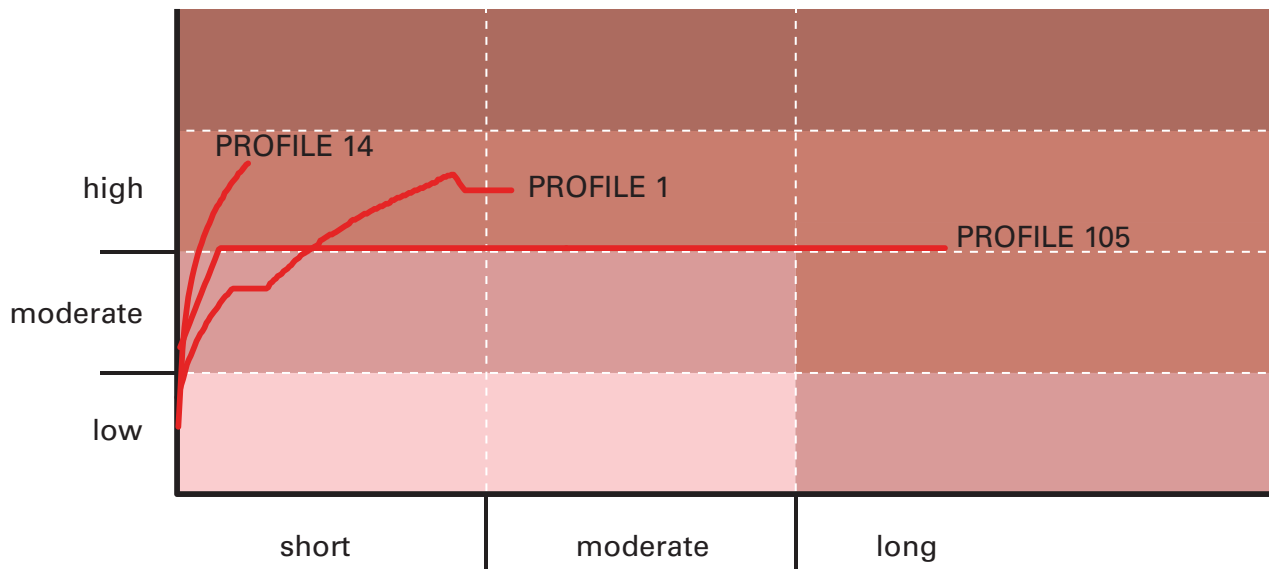


Profile Series

Diverse, definable flavor profiles are achieved with guaranteed repeatability to add complexity and depth to your barrel aging programs. Our Profile Series is available in Fire Toasted or Infrared Toasted barrels.

Fire Toasted Profiles

Our proprietary Barrel Profiling technology manages time and temperature combinations during fire toasting to create variety and consistency. These fire toasted profiles are available with French or American oak in three categories with 100+ profiles to choose from. Your Account Manager can consult with you to determine the perfect organoleptic profile for your wines. Our **Water Bent Profiles** include a water bending treatment to accent the toast, and the **Long Toast Profiles** are exposed to extended toasting times, creating more flavor extractives.



Profile 14

Standard Profile
French or American Oak
Classic Bordeaux-style toast.
Elevated Structure. Cigar Box
Spice. Mocha.

Profile 1

Water Bent Profile
French Oak
Classic Burgundian-style toast
with a water bend treatment.
Rich mid-palate. Low Tannin.
Vanilla. Spice.

Profile 105

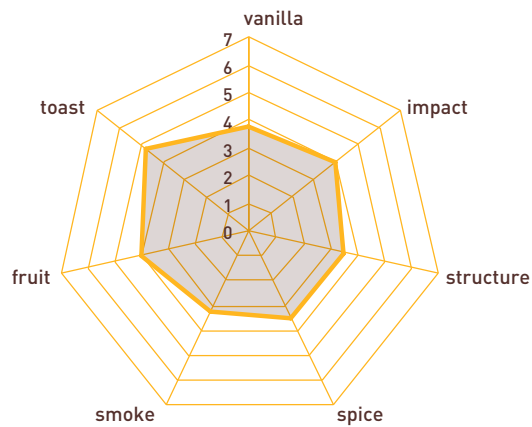
Long Toast Profile
American Oak
Toast that focuses on
carmelization of wood sugars.
Moderate Toast. Vanilla. Rich
mouthfeel.

Infrared Profiles

With our customized infrared technology, we use targeted combinations of wavelengths to yield precise toasting profiles that highlight different flavors and textures. *Available in Medium & Medium Plus toast levels.*

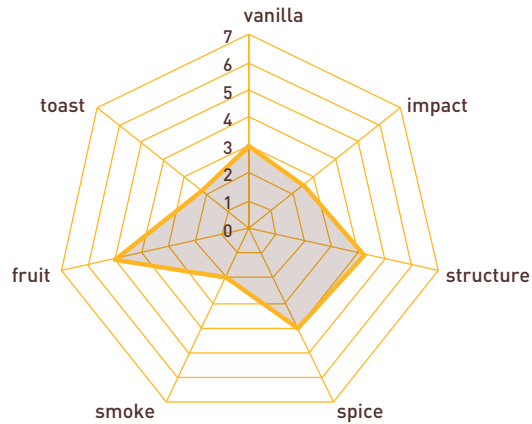
Aroma Profile

This profile offers a full spectrum of oak aromatics that accent forward fruit characters and richness on the mid palate.



Reflection Profile

Designed to serve as a reflection of your fruit, this profile lifts and enhances fruit character with mild oak and light aromatics.



Dimension Profile

Infrared toasting is applied to our proprietary wave staves, offering increased surface area and toasting complexity across the staves peaks and valleys. This profile enriches mouthfeel with velvety texture and layered aromatics, which carry through to a prolonged finish.

