

MAVERICK



NO HESITATION. NO REGRETS.
JUST RESULTS.

Unmatched Complexity ↓

Our dual-sourced 36 month seasoned American oak combines Missouri's limestone-rich terroir delivering chocolate and walnut complexity with Minnesota's granite soils providing creamy vanilla and maple characteristics, giving winemakers the choice to blend or specify forest profiles for precise flavor control.

Proprietary Toasting →

Born from decades of refinement and offered nowhere else, our process unites fire, water, and air in controlled mastery, revealing warmth, depth, and complexity that remain locked away under conventional toasting, without the harsh charring that silences the oak's finest expressions.

- Complex furfurals
- Refined tannin integration
- Elevated structural elegance
- Fruit Aromatics First
- Preserved Mid-Palate
- Extended Layering
- Enhanced flavors by forest and toast level
- Less resinous inputs
- Less Soluble Lactones

Exclusive & Best Value →

Maverick delivers French-like complexity at \$750 per barrel. Get more barrels per vintage investment while achieving French oak complexity.

- Limited Production / Allocated
- Available in Thick or Thin Stave
- Great for 10 to 24 month aging
- Beautiful styling for visible cellars
- Similar extraction values across 3 vintages of fill
- The most French like American Oak barrel on the market.