



THE AMERICAN OAK
COLLECTION

Founded nearly 30 years ago and now in its third generation of family leadership, Barrel Associates International consistently produces quality American oak barrels from selected Minnesota and Missouri white oak staves. Our three unique production methods offer options for every style of winemaking. We are honored that prestigious wineries around the world rely on Barrel Associates. All winemakers are looking for quality, consistency, and value and Barrel Associates American oak barrels deliver it - every time!



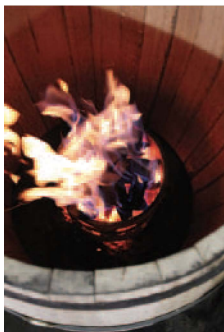
WATER BENT

Premium water bent barrels from Barrel Associates employ the same production methods of some of the most renowned French Cooperages. During the forming process, the barrels are submerged into boiling water, releasing some of the more assertive soluble tannins, resulting in a gentler and more finesse driven profile without losing any of the classic American Oak nuances winemakers have come to expect.



FIRE BENT

Barrel Associates also offers a barrel constructed with the classic Fire Bent method. Slowly seasoned stave wood toasts leisurely over an open fire stoked with the offcuts of the same oak for a rich and balanced wine. An enduring classic, Barrel Associates Fire Bent barrels have been employed in the production of some of the world's most popular wines.



DEEP TOAST

A breakthrough method created by the founders of Barrel Associates, Deep Toast was first launched in 1998. This proprietary manufacturing process employs both fire and water to raise the stave wood temperature beyond that of our other two methods. This special combination enhances the flavor profile of the barrel and extends its performance life beyond that of any of our competitors. Winemakers have described this barrel as having "the most French-like qualities of any American Oak barrel they've ever tasted".

Offering the highest quality seasoned American oak and featuring three distinctly different bending methods, Barrel Associates has built an enduring reputation with discerning winemakers for consistently delivering high quality barrels and standing behind their products. Try your preference this vintage and taste for yourself what so many already know - it's simply a better barrel.



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WATER BENT:

A more finesse driven barrel that helps to elevate fruit aromas and provide structure to your wine with sweet, toasty oak flavors and great palate length.

FIRE BENT:

Classic method used to support rich, balanced wines looking for that extra lift of oak and enhanced aromatic profile.

DEEP TOAST:

The best of both methods! Deep Toast provides heightened aromatic complexity with a rich mid-palate weight and extended finish.



BARREL ASSOCIATES
INTERNATIONAL

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