

OAK BARRELS: PART 2



SEE PART 1 FOR:

- HISTORICAL REASONS WHY OAK IS USED FOR WINE BARRELS
- WHY FRENCH AND AMERICAN BARRELS ARE SO DIFFERENT
- PROs AND CONs OF FRENCH & AMERICAN OAK FOR WINEMAKING

TODAY, WE'LL COVER OTHER OAK VARIABLES:

- THE OTHER FACTORS THAT AFFECT WINE FLAVOR ARE:
 - BARREL SIZE
 - BARREL TOAST LEVEL
 - BARREL AGE

FIRST, A DISTINCTION:

- WE'RE FOCUSING ON THE "STANDARD" TYPE OF OAK BARRELS USED TO:
 - MATURE MOST RED WINES AFTER FERMENTATION
 - FERMENT SOME WHITE WINES & ALSO MATURE THEM



NOT THE RARE OAK
“VATS” USED TO FERMENT
SOME FINE RED WINES

SIZE MATTERS



SMALLER BARRELS:
EASY TO MOVE,
USUALLY REPLACED
EVERY FEW YEARS

LARGER BARRELS:
MORE PERMANENT,
OFTEN BUILT IN
PLACE

SIZE MATTERS



SMALLER BARRELS:
MORE SURFACE AREA
FOR WINE-WOOD
CONTACT

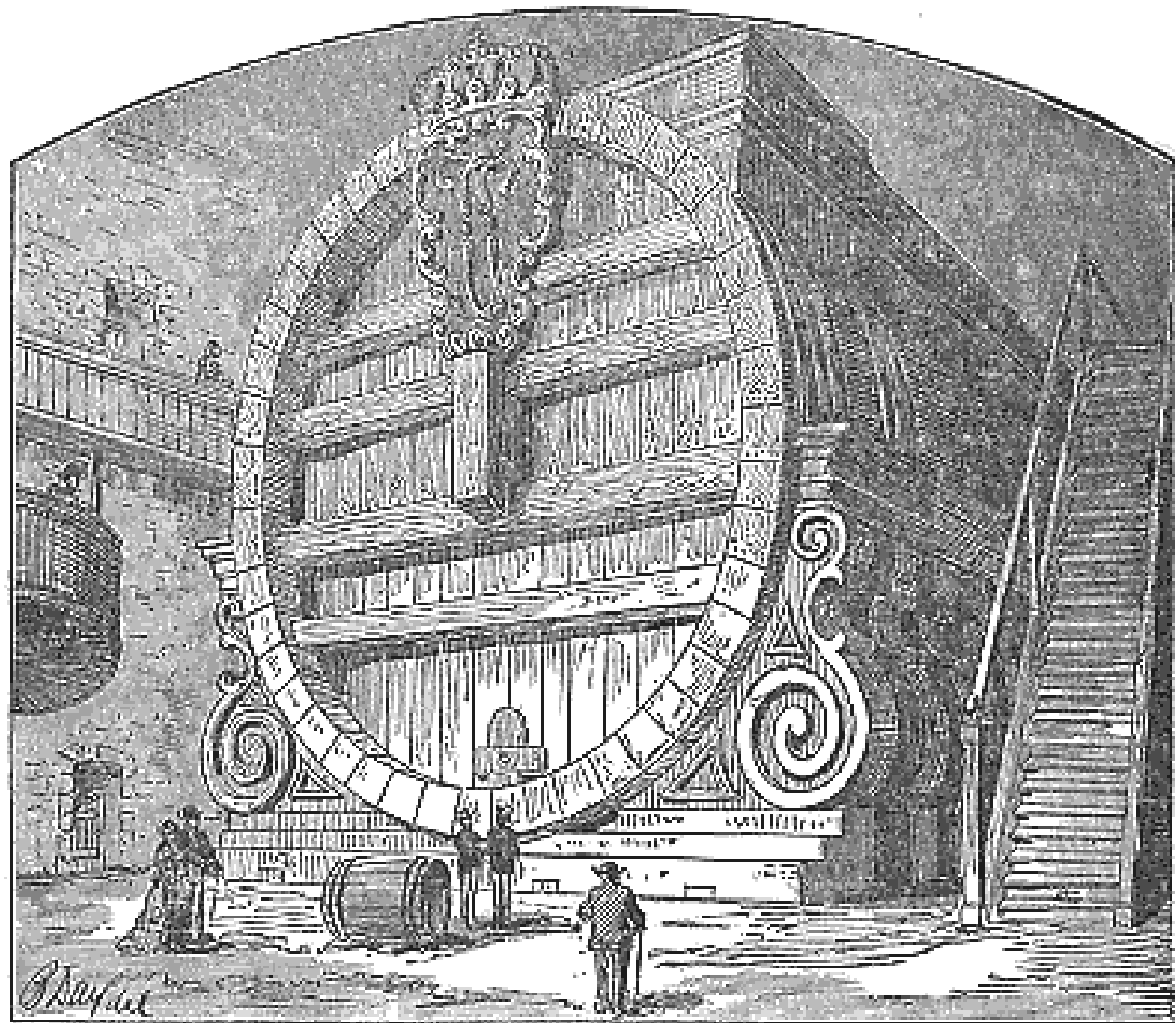
LARGER BARRELS:
LESS SURFACE AREA
FOR WINE-WOOD
CONTACT

SIZE MATTERS



SMALLER BARRELS:
MORE EXPENSIVE
OVER TIME

LARGER BARRELS:
MORE COST-EFFECTIVE
OVER TIME





SOLO
GGIO
ELLI

MONTACARICHI PER
TRASPORTO DI SOLE COSE
MORALE DI SICUREZZA

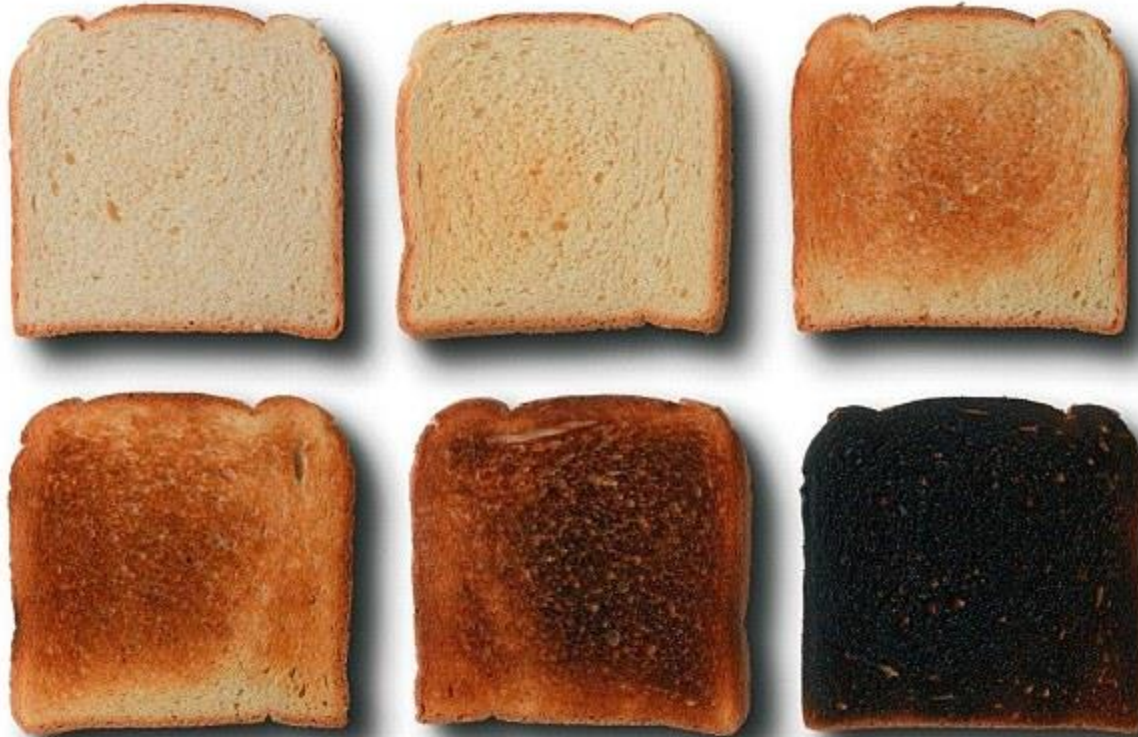
PIRELLA
PNEUMATICI
PER SUICIDA
PNEUMATICI
PNEUMATICI

VIETATO
L'INGRESSO
AI NON ADDETTI





TOAST LEVELS



WINEMAKER'S SEASONING



BARRELS ARE ALWAYS “FIRED” DURING COOPERAGE



HEAT ALLOWS STRAIGHT “STAVES” TO BE ROUNDED



BUT ALSO “TOASTS” THE
INTERIOR OF THE BARREL



TOAST LEVELS:

VERY LIGHT: PRESERVES MOST TANNINS,
FLAVORS: NUTS, VANILLA

LIGHT: PRESERVES LESS OAK TANNIN,
FLAVORS: BROWN SUGAR,
TOASTED BREAD

MEDIUM: PRESERVES FEWER TANNINS,
FLAVORS: CARAMEL, SPICE

HEAVY: PRESERVES LEAST TANNINS,
FLAVORS: COFFEE, SMOKE

WINE BARRELS:
ALWAYS TOASTED,
NEVER CHARRED





OAK BARREL ALTERNATIVES



BARREL AGE



NEW OAK BARRELS

- Add oak flavor
- Enrich texture & concentrate wine



OLDER "NEUTRAL" OAK BARRELS

- Add no oak flavor
- Enrich texture & concentrate wine

BARREL FLAVORS FADE

OAK FLAVOR EFFECTS BECOME WEAKER WITH EACH USE



NEW BARRELS IMPART STRONGEST FLAVOR, BUT IT FADES OVER TIME