



BARREL BUILDING DEMONSTRATION

An entertaining and visual, on-site demonstration of actual barrel building techniques at your event. This coopering demonstration provides an added value for any wine venue. The demonstration is basically the Barrel Education Seminar made visual.

INTRODUCTION

- Jason Butler work history
- 40-40-20 barrel rule

RAW MATERIAL

- Oak Types
- Forest Regions
- Anatomy
- Grain
- Sourcing
- Milling and Staves
- Seasoning

BARRELS

- History
- Anatomy
- Barrel types
- Fabrication
- Certifications
- Pricing

CELLAR

- Barrel programs for wine
- Humidification

CURRENT EVENTS

- ONF
- Global market for barrels
- Grain vs. Forest

OAK ALTERNATIVE TASTING

- Oak sensory tasting
- Barrel vs. Alternatives