



BARREL EDUCATION SEMINAR

From the forest to the barrel cellar... this is on-site instruction working directly with wineries, banks, tasting rooms, guests, and wine clubs to offer basic and advanced knowledge of oak products and barrels. Pricing, quality, current events, and sustainability are a few of the topics covered from discussions.

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