

O



In crafting **Tonnellerie Ô** barrels, we take our inspiration from the winemaker. We gain a clear understanding of your intent, then build your barrels to enhance the **essence of the wine.** We use premium materials to handcraft our iconic oak barrels to lift the flavor of the fruit and ultimately **capture the senses.**

Our Story

Ingraining Impressions

Tonnellerie Ô was founded over a decade ago as an independent French and American oak barrel maker in the same spirit as our pioneering North American winemaking neighbors: to advance the art and science of barrel making and capture the unique fruit and flavor of the vineyard. In this spirit, we apply a modern mindset and advanced technology to traditional methods of coopering to augment precision, efficiency and, ultimately, the impression of the barrel on the wine.



“Our cooperage was conceived in the same spirit that guided Robert Mondavi and André Tchelistcheff as they undertook a revolution in American winemaking. Like these California visionaries, we believe that with the right tools and motivation, New World innovators can compete with the finest traditions of the Old World in every part of the winemaking process.”

– Quinn Roberts, Master Cooper, Tonnellerie Ô



“I’ve been in the forests during harvest to watch our trees being cut down. I’ve spent time with the people behind the process. They are truly invested in nurturing and protecting these forests for generations to come.”

– Tommy Struhm, Barrel & Alternative Oak Sales, Tonnellerie Ô

Our Partnerships



We source our barrel wood from small, independent stave mills committed to the quality of both partnership and product in line with our own. We have strong multigenerational ties with French and American oak stave suppliers, working closely with them every step of the supply chain to control raw materials from tree to barrel. We verify the authenticity of the forest origin of all woods as well as make frequent visits to American regions and France to monitor progress of the 24-60 month seasoning program.

Join Us in France

Take part in our “Master Cooper” series and experience a rare insider’s look at barrel making, from forest to your first bottle.

Our intention is to provide you with the opportunity to cultivate relationships with our stave mills similar to those you have with your grape growers to ultimately create barrel profiles that match the intention of your wine.

Hand-in-hand with Tonnellerie Ô Master Cooper Quinn Roberts, you’ll travel to France, to meet, drink and dine with the families who have been crafting quality staves for generations. They’ll provide you with a first-hand education

on sourcing while walking through the magnificent national forests. You’ll observe l’abattage de chêne, or the harvesting of the ancient, majestic trees that are the fruit of the Futaie silvicultural system. You’ll also hand-select and set aside wood for your own barrels. You’ll tour the mills and observe the entire process from cutting to seasoning.

After your oak staves are delivered to the Tonnellerie Ô cooperage in Benicia, California, you’ll meet up again with Quinn, who will take you through the barrel-making process, including determining your custom formats and barrel toasting.

For more information on joining our annual tour, please contact:
mastercooperseries@tonnellerieo.com

Our Barrels

We offer a wide array of handmade French and American oak barrels to **advance your inspiration.** Leveraging our variety of sourcing, styles, sizes and toasts, you can create wines **limited only by your imagination.** Our craftsmen, with nearly a century of experience among them, are honored to handcraft, hand-toast and hand-finish each of your barrels to **your specifications and senses.**



Hands-on Service

Because we're located near Napa Valley, we have the unique advantage of being able to work directly with you throughout the year. From harvesting to bottling, we can collaborate easily with you on all aspects of barrel making – from flavor profiling to branding the barrel – to create barrels that ring true to your intent.



FRENCH

All our French oak comes from the ancient forests of northern and central France carefully cultivated for centuries to produce the highest-quality oak. To secure the finest wood, we work hand-in-hand with small, family-owned stave mills who have been sourcing, crafting and seasoning staves for generations. Our Futaie barrels are sourced from wood from within the French National Forest System, chosen exclusively from trees grown and harvested in accordance with the Futaie system of forest management. Under strict direction of French National Office of Forestry, the Futaie forests have become the source of some of highest quality oak found anywhere in the world, renowned for its fine grain and rare uniformity.

Toast Profiles

WHITE	DESCRIPTIONS	RED
PURITY	Blonde: Our longest, lowest-temperature toast provides the most “transparent” barrel profile, sharpening the focus on red fruits in reds and a fresh, crisp quality in whites. Designed to enhance the purest varietal expression possible.	PURITY
	Flash Toast: Woody, slightly earthy aromas, can have subtle aromas of sandalwood and incense. Can bring a sense of “freshness” to heavily extracted, concentrated reds.	
ELEGANCE	Medium: More aromatic complexity than Blonde toast. Contributes “roundness” mid-palate, sweeter oak aromas, toasted baguette, vanilla, baking spices, hints of wood spice (e.g., sandalwood). Also enhances “freshness.” Can emphasize perception of red over black fruit.	ELEGANCE
	Medium Slow: Aromatic profile similar to Medium: toasted nuts, caramel, toasted bread, vanilla, brown spices. Enhances richness and depth mid-palate.	
OPULENCE	Medium Plus: Vanilla bean, amaretto, marzipan, baking spices, caramel. At times it can enhance the perception of slate, graphite or other “mineral” aromas and flavors. Accentuates viscosity. Emphasizes black over red fruit.	OPULENCE
	Medium Plus Slow: Aromatic profile similar to Medium Plus, but with maximum impact on smoothness and richness of wine’s texture from decrease in wood tannin with extended toasting. Enhances perception of sweet dark fruit.	
	Heavy: Common descriptors include cocoa, baking chocolate, espresso bean, crème brûlée. Minimal contribution of wood tannin helps build volume and creaminess on the palate.	
	Boost: Designed to match with the boldest styles of New World red winemaking. Heavy toast with a special twist that permits the deepest penetration of heat to deliver maximum sweetness and richness without charry or smoky characters.	



FRENCH
EXPORT & BESPOKE

At Tonnellerie Ô we produce two different formats for our French Export Selection barrels – a Bordeaux Export and a Burgundy Export – and offer four basic toast profiles (Blonde, Medium, Medium Plus and Heavy).

Bespoke Selections are barrels you can customize with our Master Cooper Quinn Roberts to achieve the aesthetic and/or flavor profile you intend for a specific wine.

FRENCH EXPORT & BESPOKE

EXPORT

Lighter hand in toasting to give a uniquely elegant style

Our 225L barrels are made from a blend of wood from four regions within Northern France (Hauts-de-France, Île-de-France, Normandy and Grand Est), which include the forests of Halatte, Chantilly, Fontainebleau, Darney and Bellême, among others. Our Burgundy Export Barrels are produced from a blend of wood from four regions in the Center of France (Auvergne-Rhône-Alpes, Bourgogne-Franche-Comté, Val de Loire and Centre-Val de Loire), which include the forests of Orléans, Saint-Palais, Tronçais, Bercé and Bertranges, among others. All staves are seasoned for at least 36 months at the mill where they are made before shipment to our cooperage in Benicia, California.

Application	Available Toasts	Specifications	
For wines that show an affinity for the best characteristics of classic French oak	Blonde, Medium, Medium Plus, Heavy	Grain	Fine
	Source	Volume	225L, 228L
Central France Northern France		Stave thickness	27mm
		Heading thickness	27mm
		Seasoning	36 months

BESPOKE

New level of partnership between winemaker and cooper

When you choose to work with our Bespoke Selections, you have the option to choose your toast profile, select nonstandard sizes including 200L and 265L formats, adjust stave thickness, add toasted heads and include your logo on the barrel head. For an additional cost, you also may order Château formats, identify forests (when available), extend seasoning, specify grain density, and substitute American oak heads (Hybrid).

Application	Available Toasts	Specifications	
For winemakers who want to challenge perceptions and explore the possibilities of French oak and its relationship with their wine	Custom	Grain	Fine, Extra Fine
	Source	Volume	200L, 225L, 228L, 265L
Central France Northern France		Stave thickness	22mm, 27mm
		Heading thickness	22mm, 27mm
		Seasoning	36 months



FRENCH
PRESTIGE

Through years of working with customers to develop their perfect barrel, we have developed five profiles that we consider to be our Prestige Selections. Each of these five barrels is made with a specific intention and represent our artistic contribution to the winemaking process.

FRENCH PRESTIGE

FUTAIE
PUR BLANC - PUR NOIR



Focus + Purity

After centuries of rigorous management, the majestic Futaie forests of Central and Northern France have become today’s source of some of the best oak for barrels.

Sharp focus on vivid fruit and floral characters to create lifted, delicate aromas, energy and nerve on the palate and a bright, focused finish

Application

For programs where the goal is vibrant, natural fruit expression

Source

Futaie

Specifications

Grain	Fine
Volume	225L, 228L
Stave thickness	27mm
Heading thickness	22mm, 27mm
Seasoning	36 months



FRENCH PRESTIGE

SOUS L'EAU

ELEGANCE • PURITY



Harmony + Refinement

An overnight “cold soak” of staves in pure, filtered water washes away tannin and woody aromatic compounds, leaving a uniquely clean, elegant sensory profile.

Process to create balance of clear varietal expression and refined oak influence

Application	Source	Specifications	
For delicate whites to retain a crisp, lean character (Purity toast) and for full-bodied whites to enhance their richness and complexity (Elegance toast)	Central France Northern France	Grain	Fine
		Volume	225L, 228L
		Stave thickness	27mm
		Heading thickness	27mm
		Seasoning	36 months

FRENCH PRESTIGE

CRÈME DLC

ÔR • ÔR ROUGE



Complexity + Substance

To build this limited-production barrel, our coopers select only the finest-grain staves milled from the most renowned forests of Central France.

Long, controlled toasting to bring greater definition to the aromatic and textural elements of the finest oak: complex aromas, richer mouthfeel, extended finish

Application	Source	Specifications	
For extended aging of medium- to full-bodied whites; finds its best fit with medium-bodied reds aged 10 months or more	Central France	Grain	Extra Fine
		Volume	228L
		Stave thickness	27mm
		Heading thickness	27mm
		Seasoning	36 months

FRENCH PRESTIGE

ÉLEVAGE

LUXE



Richness + Opulence

Our expert craftsmen choose only fine-grained, flawless staves – the fruit of the labor of generations of foresters – to create a barrel made for exceptional wines of great depth and presence.

Deep, slow toast to amplify ripe dark fruit, velvety texture and lush, sweet finish

Application	Source	Specifications	
For expressing a sense of generosity and abundance in bold red wines	Northern France	Grain	Extra Fine
		Volume	225L
		Stave thickness	22mm
		Heading thickness	27mm
		Seasoning	36 months

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FRENCH PRESTIGE

Ô CHÂTEAU

FERRÉ • TRADITION



Sophistication + Heritage

A blend of oak from the jewels of the French national forest system: the Forêt Domaniale de Tronçais and the Forêt Domaniale de Bercé.

Time-honored toasting method to bring out the most natural expression of this exquisite oak to contribute complexity, structure, finesse

Application	Source	Specifications	
For enriching the tonal and textural palette of wines of distinction and character	Forêt Domaniale de Tronçais	Grain	Extra Fine
	Forêt Domaniale de Bercé (Jupilles)	Volume	225L, 228L
		Stave thickness	22mm, 27mm
		Heading thickness	22mm, 27mm
		Seasoning	36 months

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FRENCH
SINGLE FOREST

Tonnellerie Ô invites you to explore the complexity of forest terroir. Each year we reserve small quantities of wood from some of the most renowned forests of France and season them four years for winemakers who wish to apply the principles of fine winegrowing to make a more discriminating choice of oak.

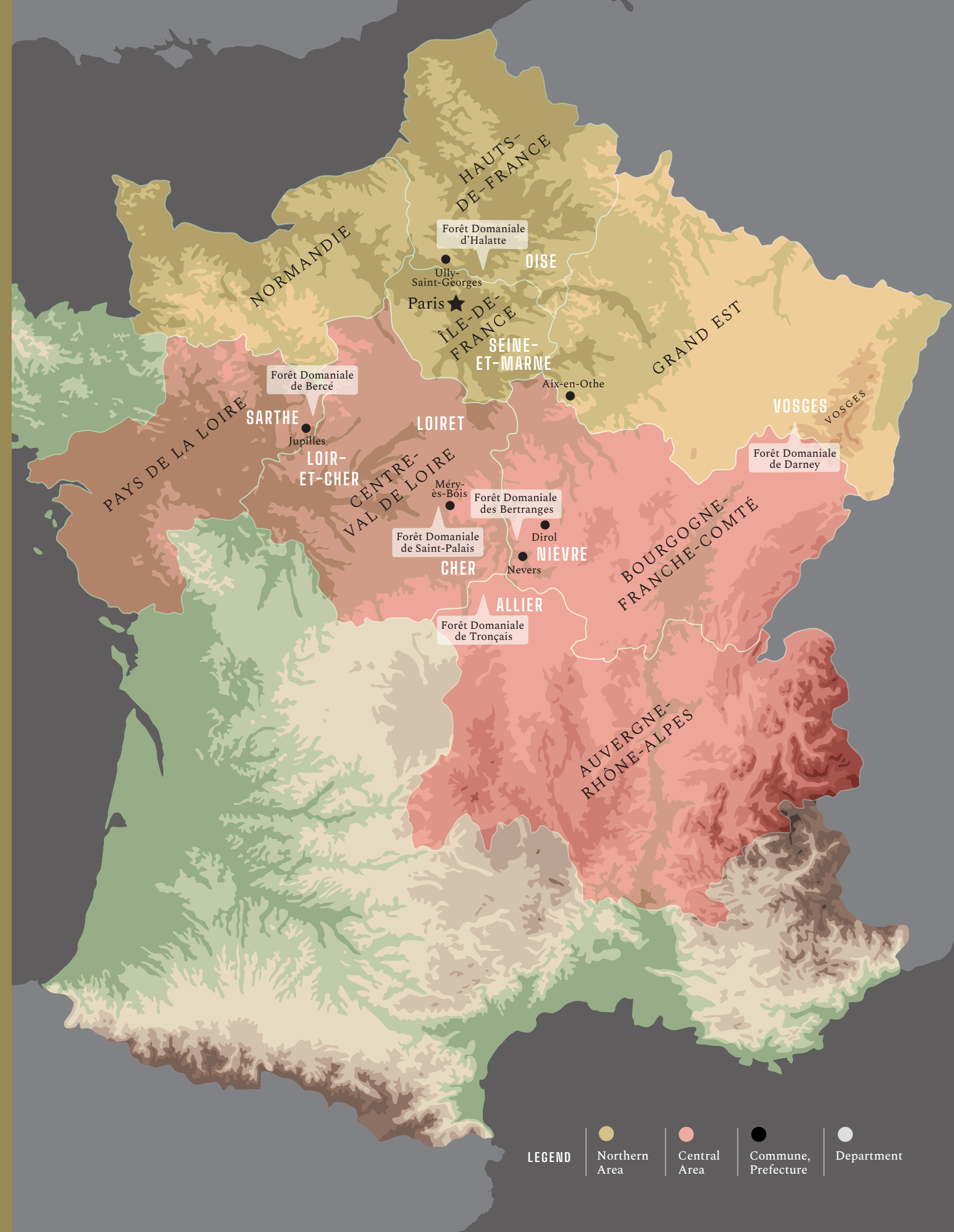
Our selections consist of the Forêt Domaniale de Bercé, Forêt Domaniale des Bertranges, Forêt Domaniale d’Halatte, Forêt Domaniale de Saint-Palais, Forêt Domaniale de Tronçais and Forêt Domaniale de Darney (Vosges).

Available Toasts

Custom

Specifications

Grain	Fine
Volume	200L, 225L 228L, 265L
Stave thickness	22mm, 27mm
Heading thickness	22mm, 27mm
Seasoning	48 months



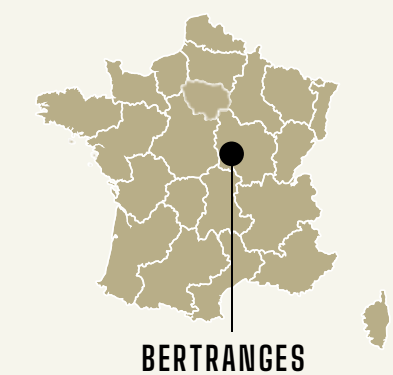
Forêt Domaniale de Bercé

In the heart of one of the most beautiful regions of France, the Loire Valley, lies perhaps its most beautiful forest: Bercé, also known under the name of Jupilles. Centuries of patient stewardship are evident in the majestic stands of giant oaks for barrels that stand above the rest.



Forêt Domaniale des Bertranges

In the region of Bourgogne-Franche-Comté, no forest is better known for cooperage oak than “Les Bertranges.” Beginning with Benedictine monks in the 12th century, trees here have been under cultivation almost as long as the region’s famous vines. While the demand for oak timber as an industrial resource has waned in the modern era, the reputation of Bertranges continues to shine among winemakers as a synonym for quality.



Forêt Domaniale d’Halatte

Just north of Paris in the region of Hauts-de-France and the department of Oise, the forest of Halatte is part of a vast green expanse known as “Le Massif des Trois Forêts.” A royal domaine until the revolution, the forest of Halatte was originally singled out for preservation as a royal hunting ground. Today’s large remaining tracts of old-growth oak forest stand as a testament to the tireless efforts of the French National Office of Forestry, which has nurtured them into one of France’s most prized sources of wood for barrels.



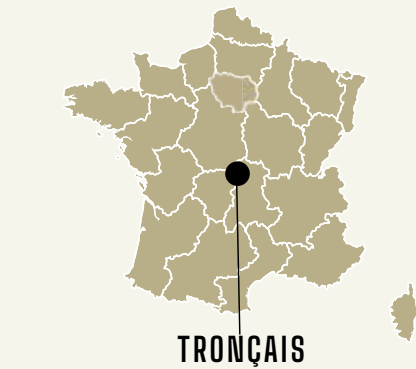
Forêt Domaniale de Saint-Palais

Located in the region of Centre-Val de Loire and the department of Cher in the eastern Loire Valley, this undersized national forest has an outsized reputation among coopers for the quality of its oak. Harvests are light within its tiny confines, but we partner with a family of merrandiers who have worked in the shadow of Saint-Palais for generations to keep us on the short list of coopers with regular access to this exceptional stavewood.



Forêt Domaniale de Tronçais

Thanks to a favorable confluence of geology, climate and history, Tronçais has acquired a legendary reputation among coopers and winemakers the world over. Blessed with rich soils, ample rainfall and an abundant population of Sessile oak, this rare forest is protected to ensure a plentiful supply of quality timber for quality barrels.



Forêt Domaniale de Darney

Nearly 40 inches of rain every year and fertile soils create the perfect environment for oak to thrive. Every year we set aside the best parcels from the Vosge Department for winemakers looking for oak with distinction.





FRENCH
RESERVE

Each year our Master Cooper travels to France to hand-select the finest grain staves available from the prized forests of Tronçais and Bercé and set them out to season for five years for the production of our Reserve barrel.

Tonnelleri Ô is proud to offer winemakers the rare opportunity to experience the combined influence of meticulous forest and grain selection, extended seasoning and delicate toasting on their finest wines.

FRENCH RESERVE

L'ETOILE
FIVE YEAR



Rarity + Luxury

Our Reserve barrel epitomizes the best of the prized forests of France and our attention to the traditions and innovations of barrel making.

Unique opportunity for winemakers to experience the rare results of meticulous forest and grain selection, extended seasoning and delicate toasting on their finest wines

Application

For giving precision and clarity to the most inspired winemaking efforts

Source

Forêt Domaniale de Tronçais
Forêt Domaniale de Bercé

Specifications

Grain	Extra Fine Grain
Volume	200L, 225L, 228L, 265L
Stave thickness	22mm, 27mm
Heading thickness	22mm, 27mm
Seasoning	60 months





FRENCH

PUNCHEONS

Tonnellerie Ô offers Puncheons
in 500L with 27mm staves and 600L with 27mm or 40mm staves.
Medium, Medium Slow, Medium Plus, Medium Plus Slow
and Heavy toast profiles are available.

FRENCH

PUNCHEONS



Application

For subtle integration of oak in
light- to medium-bodied red and
white wines.

Source

Grand Est

Specifications

Grain	Fine
Volume	500L, 600L
Stave thickness	27mm, 40mm
Heading thickness	27mm, 40mm
Seasoning	24 months





AMERICAN

Our American oak comes from the lush white oak forests across the upper and central Midwest, the Northeast and the Mid-Atlantic. We enjoy long-standing relationships with family-operated mills who have been in the oak business for several generations. The **Appalachian** region with its expansive oak forests and magnificent stands of white oak produce some of the best stave wood in the country. The **Minnesota** forests lie along the same latitude as some of France’s best oak forests and offer similarly elegant flavor profiles. **Missouri** quality white oak has been a mainstay of American barrel production for generations.

Toast Profiles

WHITE	DESCRIPTIONS	RED
ELEGANCE	Medium: Toast, vanilla, coconut. More wood tannin preserved at lower toasting temperatures to contribute structure as well as classic American oak aromas.	ELEGANCE
	Medium Slow: Aromatic profile similar to Medium: sweet vanilla, coconut, toasted bread. Enhances richness and depth mid-palate.	
OPULENCE	Medium Plus: Vanilla, powdered sugar, marzipan, baking spices, caramel. Accentuates viscosity. Amplifies expression of ripe fruit in both reds and whites.	OPULENCE
	Medium Plus Slow: Aromatic profile similar to Medium Plus, but with greater impact on smoothness and richness of wine’s texture from decrease in wood tannin with extended toasting. Sweetness takes on a tropical character. Enhances perception of sweet dark fruit in reds, stone fruits in whites.	
	Heavy: Common descriptors include crème brûlée, vanilla bean, tropical sweetness. Minimal contribution of wood tannin helps build big volume and creaminess on the palate.	
	Boost: Designed to match with the boldest styles of New World red winemaking. Heavy toast with a special twist that permits the deepest penetration of heat to deliver maximum confectionary and tropical sweetness on the nose and a lush, generous texture on the palate.	



AMERICAN
EXPORT & BESPOKE

View all products:

https://tonnellerieo.com/assets/Brochure_Unified/fdb46acf2b/TOBro_American_Unified.pdf?vid=1

At Tonnellerie Ô we produce two different formats for our American Export Selection barrels – a Bordeaux Export and a Burgundy Export – and offer three basic toast profiles (Medium, Medium Plus and Heavy).

Bespoke Selections are barrels you can customize with our Master Cooper Quinn Roberts to achieve the aesthetic and/or flavor profile intended for a specific wine.

EXPORT

Lighter hand in toasting to give a uniquely exuberant yet elegant character

The wood for our two-year selection American oak barrels is selected primarily from one of the best sources of White oak in the country: the Ozark Highlands of Missouri. These barrels are designed to offer all the classic attributes of premium American oak: aromas of vanilla, coconut and brown spices; volume and richness on the palate; and a long, sweet finish.

Application	Available Toasts	Specifications	
For wines that show an affinity for the best characteristics of classic American oak	Medium, Medium Plus, Heavy	Grain	Fine
		Volume	225L, 228L
	Source	Stave thickness	27mm
		Heading thickness	27mm
		Seasoning	24 months
	Eastern United States		

BESPOKE

Pushing the traditional boundaries of American oak usage

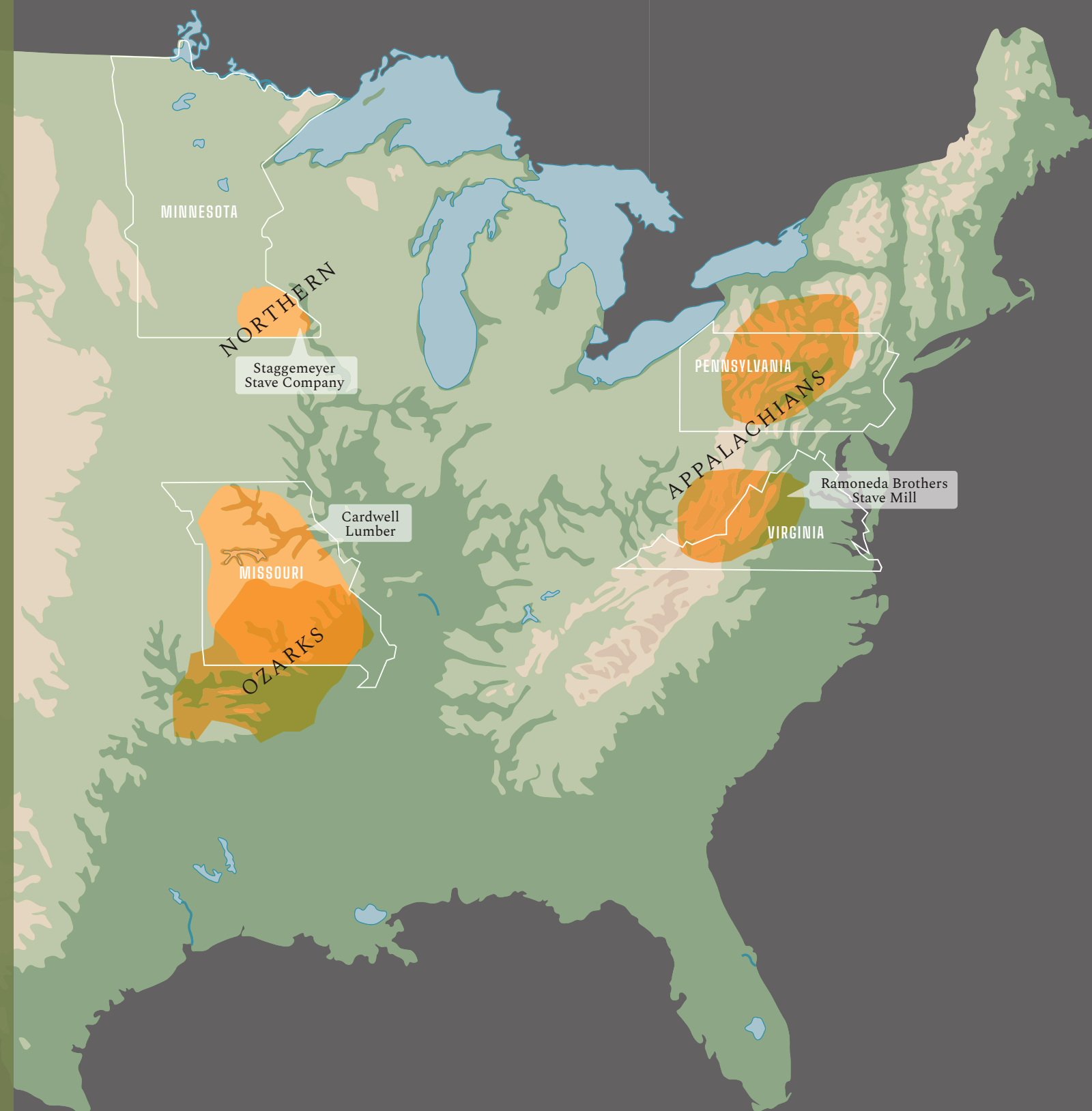
When you choose to work with our Bespoke Selections, you have the option to choose your toast profile, select nonstandard sizes including 200L and 265L formats, adjust stave thickness and include your logo on the barrel head. For an additional cost, you also may order Château formats, specify stave mill sourcing (when available), extend seasoning, substitute French oak heads (Hybrid) and even select 300L Hogsheads.

Application	Available Toasts	Specifications	
For winemakers who want to challenge perceptions and explore the possibilities of American oak	Custom	Grain	Fine
		Volume	200L, 225L, 228L, 265L
	Source	Stave thickness	22mm, 27mm
		Heading thickness	22mm, 27mm
		Seasoning	24 months
	Eastern United States		

Tonnellerie O

AMERICAN
PRESTIGE

Through years of working with American oak,
we have noticed unique attributes from the sourcing of our wood.
Our American Prestige Selections highlight these distinctions,
showcasing two unique habitats for the white oak.



AMERICAN PRESTIGE

APPALACHIAN



The Appalachian region of the eastern United States is one of the most biologically diverse areas of North America, and its expansive oak forests are one of its greatest treasures.

Available Toasts

Elegance, Opulence

Source

Eastern United States

Specifications

Grain	Fine
Volume	200L, 225L, 228L, 265L
Stave thickness	22mm, 27mm
Heading thickness	22mm, 27mm
Seasoning	24 months

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AMERICAN PRESTIGE

NORTHERN



The exceptionally cold winters of central Minnesota and Wisconsin slow the growth of the region's white oaks, which yield staves with uncommonly fine grain.

Available Toasts

Elegance, Opulence

Source

Eastern United States

Specifications

Grain	Fine
Volume	200L, 225L, 228L, 265L
Stave thickness	22mm, 27mm
Heading thickness	22mm, 27mm
Seasoning	24 months

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AMERICAN
SINGLE MILL

Our Single Mill Selections, much like single vineyard wines,
are made to highlight the distinctive qualities of the
American mills we partner with each year.

Available Toasts
Elegance, Opulence

Specifications	
Grain	Fine
Volume	200L, 225L, 228L, 265L
Stave thickness	22mm, 27mm
Heading thickness	22mm, 27mm
Seasoning	36 months

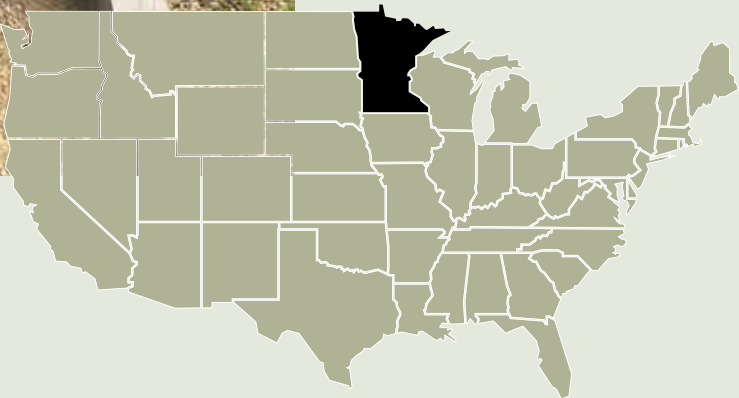
AMERICAN SINGLE MILL

MINNESOTA



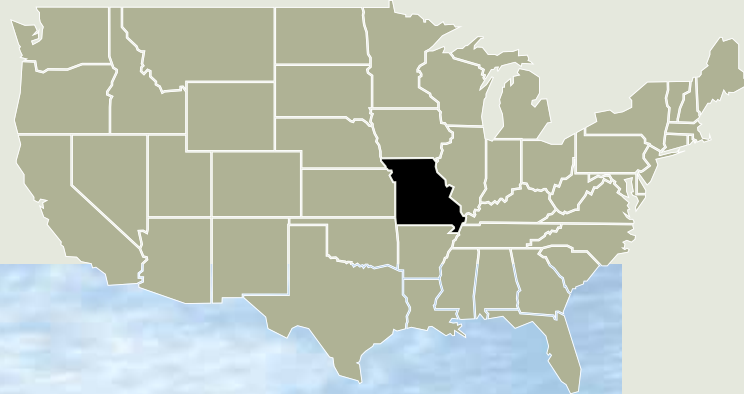
Established in 1967 by Norbert Staggemeyer, the Staggemeyer Stave Company, Inc., has been crafting premium quality wine staves in Caledonia, Minnesota, since 1993, when it quickly gained recognition as one of the best suppliers of American oak for wine barrels.

PHOTO:
President Jed Hammel
Staggemeyer Stave Company, Inc.



AMERICAN SINGLE MILL

MISSOURI



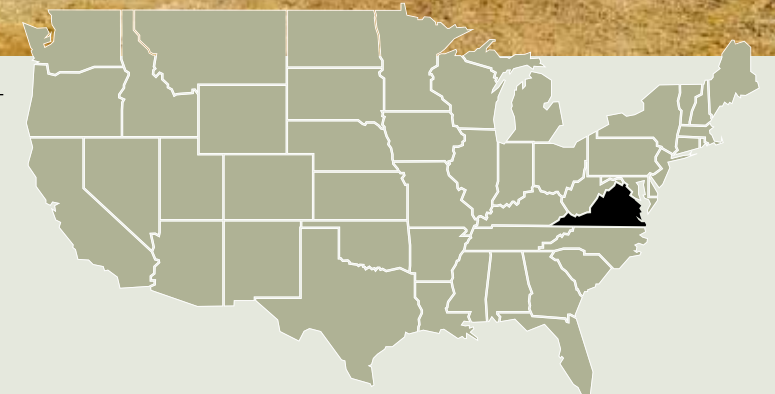
The Cardwell family has been cutting timber in Missouri since the early 1950s and is recognized as one of the best producers of American oak wine staves in the country. Their mills have been in family hands through four generations, with Bill Cardwell, the great-grandson of the founder, currently at the helm.



PHOTO:
President Bill Cardwell
Cardwell Lumber, Inc.

AMERICAN SINGLE MILL

VIRGINIA



With roots dating back to the 1880s, the Ramoneda family has been making staves in Culpeper, Virginia, for more than 60 years and perhaps longer than anyone else in the industry. Today, Vic Ramoneda continues the work of his great-grandfather by joining his team in the mill to craft premium-quality wine staves every day at Ramoneda Brothers Stave Mill.

PHOTO:
Owner Vic Ramoneda, Associate Bill DiSantis
Ramoneda Brothers Stave Mill



Tonnellerie O

AMERICAN
RESERVE

Created to revolutionize the American oak barrel,
the Revolution barrel is sourced from and seasoned in Minnesota
for five frigid winters. It is subtle and delicate enough to work beautifully
with wines not normally associated with American oak aging.

AMERICAN RESERVE
REVOLUTION
FIVE-YEAR



Sourced from and seasoned in Minnesota for five cold winters,
this barrel is created to revolutionize the American oak barrel.

Application

Subtle and delicate enough to work
beautifully with wines not normally
associated with American oak aging

Available Toasts

Elegance, Opulence

Source

Minnesota

Specifications

Grain	Fine
Volume	200L, 225L, 228L, 265L
Stave thickness	22mm, 27mm
Heading thickness	22mm, 27mm
Seasoning	60 months

Partners

Winemakers share their experience creating with us and reflect on the value of the barrel.

“There is nothing like the strength of partnering with passionate people to build the best possible barrel for the best possible wine.”

– Josh Trowbridge, Vice President and General Manager, Tonnellerie Ô

WINEMAKER
BOB
CABRAL

Three Sticks Wines and
Bob Cabral Wines
Sonoma, California

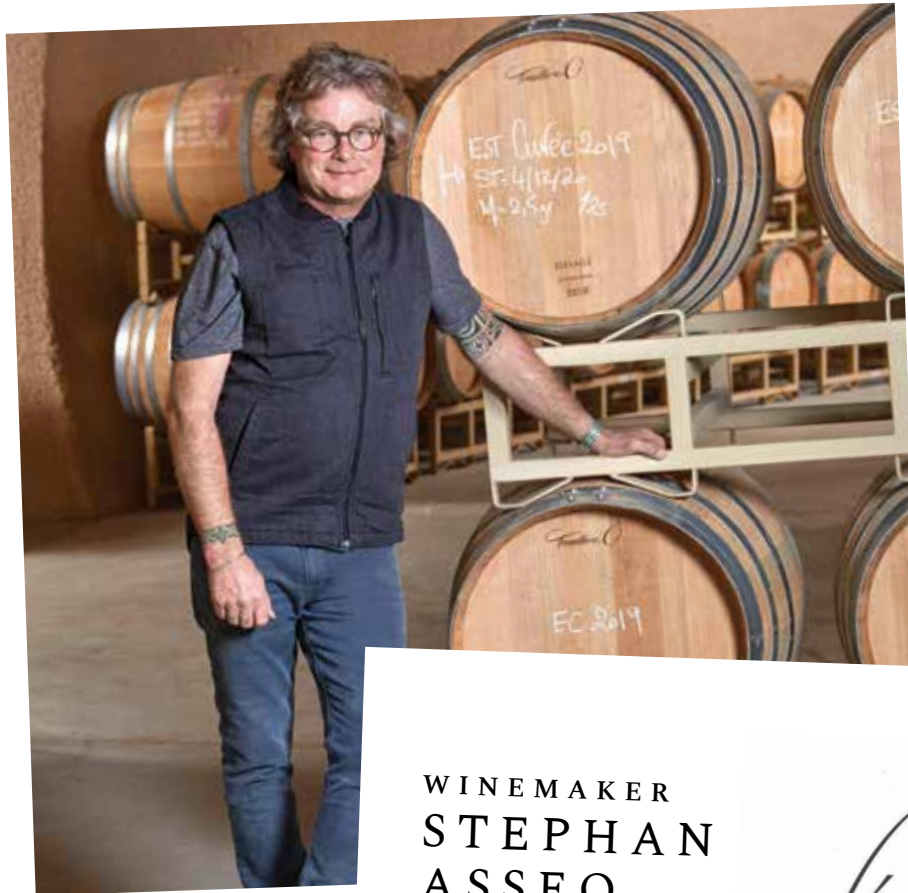


Bob Cabral Wines

Collaboration and Innovation

Bob Cabral has the same passion for people as he does for wine. He has an affinity for building strong relationships, whether with the stave mill owners in France, the newbie winemakers he mentors in California or the master coopers building his barrels. He believes collaboration leads to better wines and better times. “I want to have the same relationship with the people who manage the wood supply and build the barrels as I do with those who manage the vineyards because I learned early on that you can’t do all things by yourself and that it’s the people you surround yourself with who determine your path for success.” So Bob gets his hands dirty growing the grapes, choosing the wood for his barrels, overseeing his barrel toasting and blending his wines. Through the Tonnellerie Ô Master Cooper Series, which he helped to envision, as well as his close relationship with Tonnellerie Ô’s Master Cooper Quinn Roberts, Bob has been able to better understand what distinguishes a quality barrel. “Until I experienced the harvesting of trees, the craftspeople grading the staves by size, length and grain, then building the flowers and toasting them, I didn’t realize how many variables need to be managed in making a barrel. Like vintage variation, there is barrel variation, and you need an experienced master cooper to eliminate those variables for consistency season over season.” He is grateful to Tonnellerie Ô for helping him gain a hands-on education and a deep appreciation for the barrel. “Our collaboration has offered me the rare opportunity to make barrels no one else can by controlling the entire process from the ground to the wine.”





WINEMAKER
**STEPHAN
ASSEO**

*L'Aventure Winery
Paso Robles, California*



Simpatico Artisans

Stephan Asseo works and lives by his own style – and he expects the same from his cooper. “I make the wine of my place, then I like to drink it,” he says. “If you like my taste, great.” To him, authenticity is the key to great wines, great relationships and great barrels. “When you are in this niche market, you need to keep your personality,” he explains. “Coopers, too, have to stand to their position and philosophy.” Stephan and Tonnellerie Ô Master Cooper Quinn Roberts share this common ground, which has paved the way for creating and perfecting the elusive long blond toast for L'Aventure's Estate Cuvée. Based nearby, Quinn and his team visit the winery regularly to taste the wine and hear Stephan's thoughts, then roll up their sleeves to interpret his taste in the style of the barrel. “The barrels have the responsibility of the wine for a long time, and you put your wine in the hands of the barrel,” Stephan says. “It's therefore super important to have the full confidence of the barrel maker. I see the cooperage as a partner-to-partner relationship. I see Tonnellerie Ô as part of my team.”

WINEMAKER

**ARYN
MORELL**

*A. Morell Wines
Walla Walla, Washington*



Mutual Appreciation

Aryn is a winemaker's winemaker. He serves as not only a consultant to some of the best but also the standard of excellence in innovation. With an inquisitive mind and a drive for perfection, he looks to illuminate the best attributes of wine through exploring, experimenting and understanding what is possible. Recently Aryn approached Tonnellerie Ô to work with him on the Lumen Project, a program to shine light on the role the barrel can play in his ultimate goal: evoking an emotional response to wine. “We need to treat barrels not as vessels to hold wine over time or as an item in a spice cabinet, but as a means to influence the emotional response a consumer has when experiencing a wine, while, at the same time, considering the effect a barrel can have on the wine and customers over time,” Aryn explains. He compares wine to perfume, and sees the barrel as a main component in eliciting a physiological reaction. Working side-by-side with Tonnellerie Ô Master Cooper Quinn Roberts, Aryn spent a handful of days at the cooperage, choosing staves, and overseeing and experimenting with the temperatures and timing of toasts. “We don't work with any other cooper that sees our goal as part of their own company agenda,” says Aryn. “Tonnellerie Ô allowed me to come and disrupt their production, setting aside time, space and resources to do my own project. We don't run across vendors that go the extra five miles to get exactly what we're looking for and ask what else they can do to for us. That's why we've expanded our purchasing with Tonnellerie Ô, which is the largest cooper we use by far.” The decade-long partnership is based on mutual appreciation. “The relationship works because Tonnellerie Ô knows we want the best from and for them as we do for ourselves,” notes Aryn. “They have a phenomenal product and professionalism, and the level of family, of familiarity, we get with them is different from anyone else.”



A Toast to Oak

Through collaboration and creativity, Tonnellerie Ô offers the best of oak to expand flavor possibilities for winemakers through alternatives.

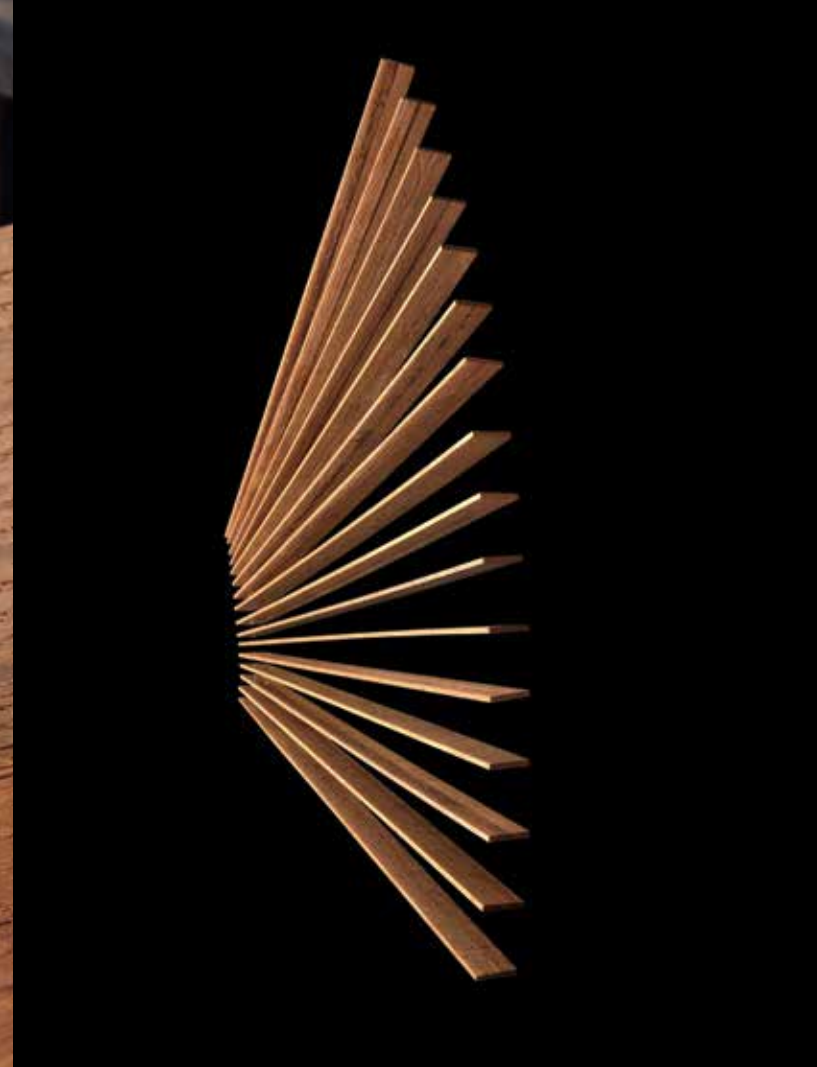


CREATIVE OAK

Creative Oak offers winemakers premium French and American oak alternatives made from wine-grade oak from the same partner mills as our barrels, seasoned at the mills for a minimum of 18 months. These products are hand-toasted over oak fires or in carefully monitored convection ovens, targeting specific taste and aromatic profiles. We can work with winemakers to customize a toast to elevate their fruit to distinction.

Visit: www.creativeoakstore.com

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