

Tonnellerie Ô barrels are handcrafted, hand-toasted and hand-finished to your exact specifications. We build our barrels with the same passion, attention to detail and respect for nature as our winemaking partners use to craft their wines. Our expert team of craftsmen has nearly a century of experience and we're proud of the pivotal role that our California made French and American oak barrels play in helping winemakers make the wine of their dreams.

All trees have MEDULLARY RAYS, structures which resemble spokes, radiating from the center of a tree to the outer layer (bark), conducting sap and also creating a natural point of separation within the trunk of the tree. French oak, with its high porosity, must be split along the medullary rays so that the ray remains parallel along the width and length of each stave. American oak—THE WHITE OAK QUERCUS ALBA—is less porous than French oak and can be quarter sawn instead of split.

### ► FRENCH OAK FUTAIE SELECTIONS

Tonnellerie Ô produces two different Futaie barrel formats from premium oak staves chosen exclusively from trees harvested from within the French National Forest System, the Forêt Domaniale. The French National Office of Forestry or ONF has overseen for centuries the management of forests in northern and central France, resulting in oak wood of the highest quality available anywhere in the world, prized for its fine grain and rare uniformity. The organization also enforces sustainable forestry practices to make sure that the supply of this valuable natural resource endures for centuries to come.

For our Futaie barrels, we work with family-owned stave mills that have been crafting staves of the highest quality for generations.

Our proprietary toasting process is designed to bring out the very best, most natural expression of the barrel.

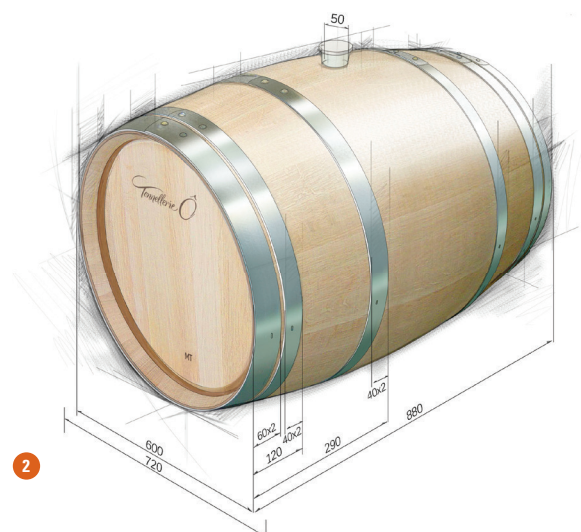
### ► BARRELS

1. FUTAIE BORDEAUX THIN STAVE, 225 LITER/22MM
2. FUTAIE BURGUNDY EXPORT, 228 LITER/27MM



### ► TOASTS

PROPRIETARY





## ▶ COOPERAGE

Tonnellerie Ô is a state-of-the-art cooperage near the heart of Northern California wine country, where artisan coopers hand-craft, hand-toast and hand-finish French and American oak barrels. Production methods feature innovative design and equipment from R. Monnot, SA, including a multi-stage jointer that is one of a handful of its kind in the world. In addition to pioneering technology, our coopers employ time-honored practices, such as barrel toasting in our traditional 2,500 square foot brick lined toasting room. Collectively, our Master Cooper and his team have nearly a century of experience crafting artisan barrels.

## ▶ PEOPLE

At Tonnellerie Ô, everyone from our coopers and laboratory team to our sales consultants and customer service staff work closely with our winery partners to support their barrel programs. We all take pride in delivering the highest quality barrels made to our customers' specifications, and in providing ongoing support through barrel maintenance and repair, lab analyses and much more.

## ▶ QUALITY

The quality of a barrel is directly related to the quality of the oak. To make sure that only the finest wood makes it into each Tonnellerie Ô barrel; our team evaluates quality from forest to cooperage, culling any flaws along the journey.

The in-house laboratory at Tonnellerie Ô maintains rigorous quality assurance standards in every step of the process, from inspecting incoming wood to analyzing oak markers and aromas. The lab is outfitted with GC-MS, HPLC and GC-ECD equipment and is staffed by flavor chemists and enologists.

## ▶ ABOUT US

At Tonnellerie Ô, we build barrels with the same passion, attention to detail and respect for nature as our winemaking partners use to craft their wines. It's a collaboration based on shared history—the trust that comes from long-term relationships. We're proud of the pivotal role that our California-made French and American oak barrels play in helping winemakers produce the wines of their dreams.

## ▶ TONNELLERIE Ô

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## ▶ LEARNING LIVE

Tonnellerie Ô offers instructional videos on barrel repair and maintenance on its YouTube channel:  
[WWW.YOUTUBE.COM/USER/TONNELLERIEO](http://WWW.YOUTUBE.COM/USER/TONNELLERIEO)

A series of videos hosted by Master Cooper Quinn Roberts, are posted to help wineries maximize their investment in oak barrels for wine fermentation and aging.

For more information, please visit Tonnellerie Ô on your favorite social media channel.

