



AMERICAN

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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.	