



EPOCURE
STAVE CO

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BARREL PRODUCT PORTFOLIO

BARRELS

SIZE: 225 Liter BDX, 228 Liter BGX, 300 Liter, 500 Liter, Château Ferré and Château Tradition
GRAIN: Extra Fine Grain, Fine Grain, Medium Grain
SEASONING: 100% Natural, 24 Months
TYPES: French Oak, American Oak, Hybrid Barrels (French Oak Heads, American Oak Bodies)
OPTIONS: Toasted Heads, Laser Branding, Water Immersion (No Additional Charge)
SUSTAINABILITY: PEFC Certified

2021 PRICING

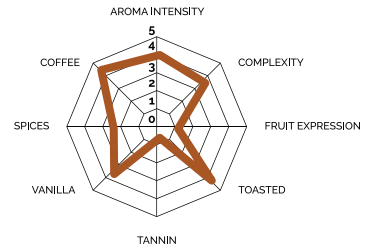
Fine Grain French Oak Export Barrel: Please inquire
Medium Grain French Oak Export Barrel: Please inquire
American Oak Barrel: Please inquire
Hybrid French/American Oak Barrel: Please inquire
300 Liter Hybrid French/American Oak Barrel: Please inquire
300 Liter French Oak Barrel: Please inquire
500 Liter French Oak Barrel: Please inquire
Extra Fine Grain Château Ferré Château Traditional Barrel: Please inquire

AVAILABLE TOAST

Médoc 🔥🔥🔥

OENOLOGY IMPRESSIONS:

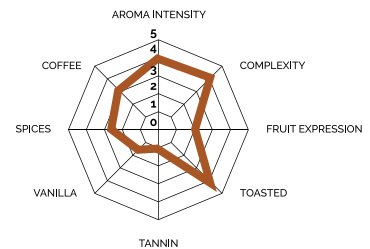
- Robust toast impact with minimal oak tannin influence
- Aromas and flavors including caramel, coffee, dark chocolate and spice
- Builds weight, structure and mouthfeel
- Recommended for Bordeaux varietals, Syrah and Zinfandel



Côte d'Or 🔥🔥+

OENOLOGY IMPRESSIONS:

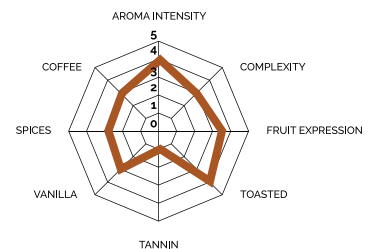
- Moderate overall toast impact
- Rich aromas and flavors of baked bread, nutmeg and espresso
- Contributes silky tannins and a soft mouthfeel
- Recommended for Bordeaux and Burgundy varietals



Ribera 🔥🔥+

OENOLOGY IMPRESSIONS:

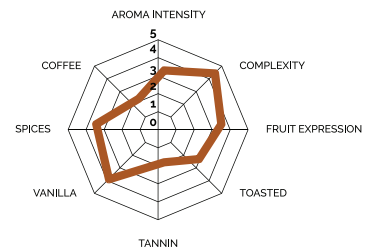
- Bold combination of fruit and toast with low oak tannins
- Accentuates varietal fruit characteristics with toasty sweet oak and mocha aromas
- Builds structure and adds softness and length
- Recommended for Big Reds and Zinfandel



Bourgogne

OENOLOGY IMPRESSIONS:

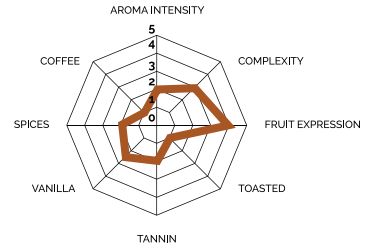
- Balanced Burgundian style toast with moderate oak tannins
- Aromatic contributions of vanilla, cinnamon and spice
- Adds length and texture to palate
- Recommended for Burgundy varietals and Syrah



Viura

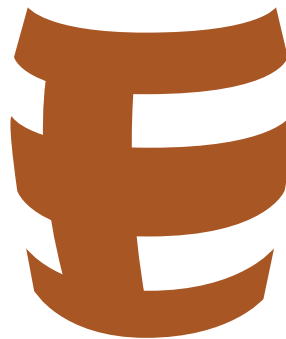
OENOLOGY IMPRESSIONS:

- Our lightest and most subtle toasting profile
- Elevated fruit expression with medium oak tannins
- Contributions include vanilla, custard and crème brûlée
- Recommended for Burgundy and Rhone style whites and light reds



Early order Discount: 3% for orders placed by April 30, 2021.

Pricing subject to change without notice.



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