



TW | BOSWELL

A Passion for Excellence

FOR OVER 100 YEARS

TW | BOSWELL

100 Years of Excellence

MÉDOC

“Our philosophy is built on transparently crafting wine barrels to the highest standards to complement a winemaker’s best fruit.”



Family-Owned, 4th Generation

For over 100 years the Boswell Family has built a strong foundation of excellence and a passion for quality.



Exceptional Oak Sourcing

We source only the best French, American and European oak for T.W. Boswell barrels through vertical integration and full ownership of stave mills in France and the United States.



Limited Production

T.W. Boswell barrels are intentionally limited to maintain uncompromising levels of excellence in our craft. Our premium oak is nurtured for 2-3 years according to the highest specifications, before being crafted into a barrel by our certified T.W. Boswell craftsmen.



A Commitment to Transparency

Every T.W. Boswell barrel is branded with a unique Certificate of Quality, affirming our commitment to full transparency.

Certificate of Quality

The information branded on each T.W. Boswell barrel head is our visual certification of quality that gives winemakers confidence in the transparency and excellence of our barrels.



OAK ORIGIN

French, American, Eastern European

Our team sources exceptional French and American oak through our company-owned stave mills and premium Eastern European oak staves from our longstanding partner. All of our staves season slowly and naturally at our mills, allowing us to retain complete control of the process.

SEASONING

Guaranteed Seasoning Location and Wood Age

We place a special emphasis on ensuring complete traceability throughout the natural seasoning process. Through our sophisticated tracking system, we are able to guarantee the seasoning location and wood age of every T.W. Boswell barrel we craft for your cellar.

GRAIN SELECTION

GPI: Growth Rings Per Inch

Using our proprietary Grain Recognition Technology, we scan and record the GPI of every individual stave. This optical selection provides each barrel with an average number of growth rings that is guaranteed to fall within a pre-determined range for either fine grain or extra-fine grain.

TOASTING ACCURACY

Creating Consistent Flavors

Each barrel in our T.W. Boswell collection is toasted utilizing our proprietary, advanced technology allowing us to toast with precise accuracy. We carefully monitor and record the toasting accuracy on each barrel to ensure consistent flavors for every barrel, every vintage.

BARREL CUSTOMIZATION

As Unique as Your Cellar

Mindfully curated, each of our French, American and Eastern European Oak collections offer distinct toasts designed to marry elegance and consistency. Further customize your barrel by modifying the toast level and head toasting, which is then branded on our Certificate of Quality.

BARREL ID NUMBER

A Unique Identifier

Our ultimate traceability, each barrel's ID number contains the story of its life throughout the cooperage process. This unique number, laser branded onto three separate barrel staves during stave selection, is scanned at ten specific checkpoints during the barrel's journey through the cooperage. Information is logged by coopers at each checkpoint to give us a full history of the barrel should we ever need to reference it for the winemaker.

The French Oak Collection

APPELLATION SERIES

The Appellation Series respects the three renowned wine-making regions: Burgundy, Rhône River Valley, and Bordeaux. We accentuate the styles of these regions, which have been making great wine for centuries.

Côte d'Or

Respecting the elegant, even delicate style of the Côte d'Or wines, this barrel uses a unique toasting method, typical of barrels coopered in Burgundy.

Medium Impact / Integrated Tannins / Toast / Rich Mid-Palate
Sweet Smoke

Côtes du Rhône

Designed for classic Rhone varietals and blends, this barrel adds texture on the entry and provides ample mid-palate structure.

Medium Impact / Toffee / Spice / Balanced / Smooth Finish

Médoc

Inspired by the classic barrels coopered for world-renowned chateaus of the Bordeaux region, this barrel marries well with concentrated wines that benefit from extended aging.

Medium + Impact / Structure / Texture / Cigar Box Spice / Mocha

CLASSIC SERIES

Our Classic Series is made to complement your fruit and assist you in creating a lasting fine wine.

Avant

Subtle and nuanced, Avant allows the full expression of your fruit to shine. Adds a refined entry and structure. Find bright, fresh fruit in the mouthfeel and a delicate mid-palate.

Low Impact / Structure / Balanced / Fruit Forward / Layered

Eau

This water immersed barrel adds a supple and elegant texture. This barrel is a good choice for winemakers who like water-treated methods and seek added dimension in their wine.

Medium + Impact / Roasted Nuts / Creamy Mouthfeel / Spice
Light Meringue / Mild Tannins

NEW Elevate

A subtle, layered toast for modern red wine styles. Floral and fruit aromatics are lifted with a velvety mouthfeel. Find cocoa, red fruits, and integrated oak on the palate.

Low Impact / Lifted Fruit / Light Cocoa / Integrated Oak
Hints of Vanilla

Legacy

Designed to impart a subtle old-world nuance, the French oak version of our Legacy barrel adds great complexity and finesse.

Medium Impact / Texture / Length / Vanilla / Spice / Balance

COOL CLIMATE SERIES

To emphasize fruit and terroir, Cool Climate barrels are exclusively crafted with 36-month, extra-fine grain oak. Low-impact toasts focus on finesse and elegance, thereby complementing the most delicate of fruit.

Aromatic Fruit

Utilizing an extended water bend this method heightens complexity and marries well with elegant and aromatic fruit.

Low Impact / Spice / Pepper / Herbal / Round Finish

Bright Fruit

This barrel highlights the purity of bright fruit and keeps the focus exactly where you want it to be.

Low Impact / Lean Structure / Length / Citrus / Spice
Enhanced Liveliness

Dark Fruit

Using a long, low temperature toast, this barrel offers balance and added dimension.

Low/Medium Impact / Light Toast / Vanilla / Savory Notes
High Fruit Volume / Texture

Minerality

Accentuate bright acidity and minerality, with a touch of oak. Minerality utilizes a water bending method to promote improved mouthfeel and finishes with light caramel and a hint of flintiness.

Low Impact / Light Oak / Tight Structure / Acidity / Minerality
Steely Finish



The European Oak Collection

The American Oak Collection



Our European Oak Collection embodies the finest efforts of the T.W. Boswell and Július Polonyi families. With oak harvested from the forests of Slovakia, two toasts were developed—Blanc and Rouge—to showcase the unique characteristics of European oak.

Polonyi Blanc

Designed for white wines, this barrel respects the fruit, while focusing on flavor and mouthfeel.

Medium Impact / Toffee / Spice / Stone Fruit / Creamy Mid-Palate

Polonyi Rouge

Designed for red wines, this barrel provides balance and added texture.

Medium Impact / Moderate Toast / Structure / Spice
Dark Berry / Smooth Finish



Our American Oak Collection begins with a premiere wood source from our company-owned stave mills. Designed to highlight the elegant side of American oak, our barrels provide structure and grace to any program.

Legacy

Designed to impart a subtle old-world nuance, our American oak Legacy barrel complements your finest wines, while maintaining a proper balance of oak and fruit.

Medium Impact / Texture / Length / Complexity / Toast
Vanilla / Mocha

Silver

An elegant and subtle expression of American oak, the Silver barrel is all about the fruit – clean, soft and refined with light structure.

Low Impact / Minimal Lactone / Light Toast / Fruit Focused

Soleil

Surrounding the fruit with rich, toasted oak flavors, this barrel highlights confectionary notes and a soft mouthfeel.

Medium + Impact / Vanilla / Caramel / Mid-Palate Sweetness
Smooth Finish

Avant

A soft expression of American oak, Avant encourages the bright, rounded fruit characters of your wine to shine. Added structure in the mid-palate with an elevated, vibrant fruit finish.

Low Impact / Structure / Balanced / Bright Fruit / Layered

Special Reserve Oak

Each year, we set aside limited quantities of French and American oak for our Special Reserve program. This 36-month, extra-fine grain material is hand-picked at our company-owned stave mills and represents the finest quality oak, adding finesse to your wines. Quantities are limited. Contact your Barrel Consultant early to inquire about your allocation.



Extra-Fine Grain

Extra-fine grain oak extends the palate and provides refined structure and sophisticated mouthfeel. The tight grain contributes subtle oak aromatics and highlights the essence of your fruit.



Seasoned 36 Months

For three seasoning cycles, our Special Reserve oak staves age naturally in optimal open-air climates where micro-flora flourish and the natural elements facilitate changes to oak chemistry. This results in added elegance and a softer oak profile.



Elevated Elegance

These premium oak staves produce more sophisticated flavors and contribute elegant integration with the wine. Overall, the result is an elevated impression of fruit and balance.

Sustainability

In crafting premium oak barrels we are committed to ensuring healthy, productive forests that will continue for generations to come. Our French oak stave mill, Merrain International, is certified "PEFC", along with all T.W. Boswell French oak barrels. This certification verifies we use French oak logs from sustainably managed and certified forests. Our American oak stave mills support our log suppliers through Professional Timber Harvest training which focuses on safety and sustainable forest management.

