



Founded in 2011 with the goal of making the world's best American wine barrels, Cornerstone Cooperage is the natural extension of a long-established family business, Pickering Winery Supply, started in 1982.

IT STARTS WITH THE OAK

Our wood supplier has been producing forestry products in the Keystone state of Pennsylvania for over three generations, during which time they have been buying and selling oak logs, quarter-sawing them into stave wood for tanks and barrels and shipping their products to customers worldwide.

As a result, their knowledge of Pennsylvania wood and how it affects wine is profound, and can be seen and tasted in the barrels that are made from it. For Cornerstone barrels, they choose for us the best logs from the thousands that pass through the stave mill every year.

WOOD AND SEASONING

The Pickerings believe that wine barrels should not be made from the same wood as bourbon barrels, whose oak comes from younger, less expensive trees, and which are prone to greenness and leaking. The Pennsylvania oak Cornerstone wine barrels originate with trees that are 90 to 150 years old and are sourced within a 100-mile radius of the mill in Pennsylvania. The uniform tightness of the logs' grain comes from the cold weather and short growing season unique to this area of Appalachia, and is a big factor in the less assertive, more delicate flavors Cornerstone barrels give to wine.

Another important factor is where the stave wood is aged. The seasoning yard for Cornerstone barrels gets about 75 inches of rain and snow in a year, averaging more in one year than most French coopers do in three!

BENDING

All of the barrels produced for Cornerstone Cooperage are bent with water. They are soaked in filtered hot water for about 30 minutes, washing away the bitterest tannins, which can be seen as residue in the water. For this reason, the water is changed daily. The water-bending is another essential reason for the less assertive character of these barrels.

TOASTING

Cornerstone uses a custom-designed brazier made from thicker steel than normal—to distribute the heat more evenly—and with a taller chimney, to keep most of the smoke outside the barrel. The toast is long—one hour—with the barrels flipped halfway through. The toast goes all the way to the ends of the staves, and when you see the finished barrel, you'll notice that even the stave wood in the croze is toasted. Because the temperature is moderate and the toasting is slow, there is no blistering.

CORNERSTONE barrels offer finesse and delicacy, not power and smoke. The result of the toasting is incredibly sweet and spicy flavors, with intense aromas of cinnamon, yeast, caramel and baked bread; a stunning and wonderful achievement!

Contact Pickering Winery Supply at 415-474-1588
www.winerystuff.com

CURRENT REFERENCES

Carol Shelton Wines	Naumes Crush
Chateau Ste. Michelle	Pallet Wine Company
Colter's Creek	Peacock Cellars, Inc.
Derby Wine Estates	Pondera Winery
Field Recordings	Preston Vineyards
Forth Vineyards	Robert Renzoni Vineyards
Gelfand Vineyards	Sans Liege Wines
Heritage Oak	Sunce Winery
Lava Cap Winery	Tanner Vineyards
Lucca Winery	Thurston Wolfe Wines
McConnell Estates Winery	Union Sacre Wine Company

2021 PRICING

Pennsylvania Oak	24-month aged wood
225/228L	\$557
265L	\$594

American Staves / French Heads (AOFO)	
225L	\$700
228L	\$710
265L	\$752

Charge for 36-month aged oak: \$30

FOB Northern California

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