





In crafting **Tonnellerie Ô** barrels, we take our inspiration from the winemaker. We gain a clear understanding of your intent, then build your barrels to enhance the **essence of the wine.** We use premium materials to handcraft our iconic oak barrels to lift the flavor of the fruit and ultimately **capture the senses.**

# Our Story

## Ingraining Impressions

Tonnellerie Ô was founded over a decade ago as an independent French and American oak barrel maker in the same spirit as our pioneering North American winemaking neighbors: to advance the art and science of barrel making and capture the unique fruit and flavor of the vineyard. In this spirit, we apply a modern mindset and advanced technology to traditional methods of cooperage to augment precision, efficiency and, ultimately, the impression of the barrel on the wine.



“Our cooperage was conceived in the same spirit that guided Robert Mondavi and André Tchelistcheff as they undertook a revolution in American winemaking. Like these California visionaries, we believe that with the right tools and motivation, New World innovators can compete with the finest traditions of the Old World in every part of the winemaking process.”

– Quinn Roberts, Master Cooper, Tonnellerie Ô



“I’ve been in the forests during harvest to watch our trees being cut down. I’ve spent time with the people behind the process. They are truly invested in nurturing and protecting these forests for generations to come.”

– Tommy Struhm, Barrel & Alternative Oak Sales, Tonnellerie Ô

## Our Partnerships



We source our barrel wood from small, independent stave mills committed to the quality of both partnership and product in line with our own. We have strong multigenerational ties with French and American oak stave suppliers, working closely with them every step of the supply chain to control raw materials from tree to barrel. We verify the authenticity of the forest origin of all woods as well as make frequent visits to American regions and France to monitor progress of the 24-60 month seasoning program.

## Join Us in France

Take part in our “Master Cooper” series and experience a rare insider’s look at barrel making, from forest to your first bottle.

Our intention is to provide you with the opportunity to cultivate relationships with our stave mills similar to those you have with your grape growers to ultimately create barrel profiles that match the intention of your wine.

Hand-in-hand with Tonnellerie Ô Master Cooper Quinn Roberts, you’ll travel to France, to meet, drink and dine with the families who have been crafting quality staves for generations. They’ll provide you with a first-hand education

on sourcing while walking through the magnificent national forests. You’ll observe l’abattage de chêne, or the harvesting of the ancient, majestic trees that are the fruit of the Futaie silvicultural system. You’ll also hand-select and set aside wood for your own barrels. You’ll tour the mills and observe the entire process from cutting to seasoning.

After your oak staves are delivered to the Tonnellerie Ô cooperage in Benicia, California, you’ll meet up again with Quinn, who will take you through the barrel-making process, including determining your custom formats and barrel toasting.

For more information on joining our annual tour, please contact:  
[mastercooperseries@tonnellerieo.com](mailto:mastercooperseries@tonnellerieo.com)

## Our Barrels

We offer a wide array of handmade French and American oak barrels to **advance your inspiration.** Leveraging our variety of sourcing, styles, sizes and toasts, you can create wines **limited only by your imagination.** Our craftsmen, with nearly a century of experience among them, are honored to handcraft, hand-toast and hand-finish each of your barrels to **your specifications and senses.**



### Hands-on Service

Because we're located near Napa Valley, we have the unique advantage of being able to work directly with you throughout the year. From harvesting to bottling, we can collaborate easily with you on all aspects of barrel making – from flavor profiling to branding the barrel – to create barrels that ring true to your intent.