



MASTER COOPERS



HISTORY

After 36 years of passion and dedication to the cooperage business, Vincent Bouchard created his own unique recipe for American Oak barrels.

Master Coopers strives for the integration of wood and wine throughout the 5 stages of tasting: the nose, the front palette, the mid palette, the finish and what in Italy is called the "retro-gusto" where the wine comes back after drinking or spitting. The integration is balanced in a way that shows a reverence for fruit and terroir.

What distinguishes the Master Coopers brand is the unique proprietary way the barrels are toasted. The proprietary toasting process is much longer than the traditional toasting time and done at a lower flame, designed to optimize the essence of American oak while minimizing its undesirable characteristics. That means more subtle oak nuances that lift the fruit and broaden the palate; and less aggressive lactones with no overt oakiness, plankyness or dill.



Vincent Bouchard.

1% FOR THE PLANET

One Percent for the Planet is an international organization whose members contribute at least one percent of their annual sales to environmental causes. Master Coopers is a proud member of this program, and the support its barrel sales provides. One Percent for the Planet members assist nonprofit organizations that protect land, forests, rivers, oceans and also encourage sustainable methods of energy production.

STYLISTICALLY

Proprietary toast deepens and enhances finesse, elegance and length on French oak and decreases presence of whiskey lactones on American oak.

PRODUIT DE BOURGOGNE

Working closely with a selected Burgundian Cooper with whom he has had the longest relationship, the barrels feature 100% 3-year air dry French oak from specially selected premier forests, and are available in both Slow Blue and Slow Red toasts:

- Slow Blue for Chardonnay and other whites
- Slow Red for Pinot Noir and other delicate/aromatic reds.



Master Coopers USA steam bent barrel.

STRONG POINTS

- Proprietary toast for wines and different char levels for spirits
- Special Barrel: Unity
- Blending of different French forests for the Slow Red and Slow Blue French oak barrels
- State specific forests used for American oak barrels:
 - Minnesota
 - Missouri
- Available in 225L or 228L
- Fire & steam bent barrels
- 3-year air dry and tight grain available upon request
- Master Coopers USA is proud to be partnered with 1% for the Planet



Master Coopers premium "Unity" American oak barrel ready to be filled.



Made in America

| | | ORDER BY MARCH 15 | ORDER AFTER MARCH 15 |
|---|-------|----------------------|-------------------------|
| Burgundy Export (228L) 25/27 mm staves, 6 galvanized hoops | 1-10 | \$ 550 | \$ 570 |
| | 11-30 | \$ 540 | \$ 560 |
| | 31+ | \$ 530 | \$ 550 |
| Bordeaux Export (225L) 25/27 mm staves, 6 galvanized hoops | 1-10 | \$ 550 | \$ 570 |
| | 11-30 | \$ 540 | \$ 560 |
| | 31+ | \$ 530 | \$ 550 |
| Bordeaux Export Thin Stave (225L) 20/22 mm staves, 6 galvanized hoops | 1-10 | \$ 560 | \$ 580 |
| | 11-30 | \$ 550 | \$ 570 |
| | 31+ | \$ 540 | \$ 560 |



\$620

The Unity barrel is a fine selection of tight grain Missouri and Minnesota oak that has been naturally aged in the elements between three to four years with four year air dry heads and a proprietary steam bending and toasting technique that aims to showcase the most subtle nuances of fine American oak to elevate your wine.

| BARREL OPTIONS | OAK SELECTIONS | PROPRIETARY TOAST FOR WINE |
|---|---|---|
| <p>Name</p> <hr/> <p>Toasted Heads (TH) No Charge</p> <p>Steam Bending (SB) +\$15</p> <p>3-Year Air Dry (3Y) +\$30</p> <p>Tight Grain Missouri Oak (TG) +\$30</p> <p>Extra-Tight Grain Minnesota Oak (ETG) +\$30</p> | <p>Slow-growth American white oak of the highest quality is seasoned for a minimum of 2 years and sourced from:</p> <p>Missouri Missouri oak offers sweetness and vanillia notes.</p> <p>Minnesota Minnesota oak is the tightest grained, providing elegance and depth.</p> | <p>The proprietary toasting process, developed personally by Vincent Bouchard, is much longer than the traditional toasting time and done with a lower flame, designed to optimize the essence of American oak while minimizing any undesirable characteristics.</p> <p>That means more subtle oak nuances that lift the fruit and broaden the palate and less aggressive lactones with no overt oakiness, plankiness or dill. Heads are toasted.</p> |
| | | <p>TOAST OPTIONS FOR SPIRITS</p> <ul style="list-style-type: none"> ■ Char 1 - Darkened ■ Char 2 - M+ Char ■ Char 3 - Heavy Char (Industry Standard) ■ Char 4 - Alligator Skin Char |

■ The prices above are listed in USD (\$) and include delivery to our Napa Valley, CA warehouse.

■ March 15 prices require delivery acceptance as early as June 1.

Produit de Bourgogne
Made in Burgundy, France.

| Product | Qty | FRENCH OAK | | | TOAST LEVEL |
|--|-------|------------|----------|------------|---|
| | | MARCH 15 | APRIL 15 | LATE ORDER | |
| Burgundy Export (228L) 25/27 mm staves, 8 galvanized hoops | 1-15 | 1,090 € | 1,153 € | 1,218 € | <ul style="list-style-type: none"> ■ Slow Blue Medium ■ Slow Blue Medium Long ■ Slow Red Medium Long ■ Slow Red Medium Plus |
| | 16-50 | 1,079 € | 1,142 € | 1,207 € | |
| | 51-75 | 1,068 € | 1,131 € | 1,196 € | |
| | 76-1C | 1,062 € | 1,125 € | 1,190 € | |

■ March 15 and April 15 prices require delivery acceptance as early as June 1 and July 1 respectively.

■ All prices above are listed in Euros (€) and include delivery to either of our distribution warehouses.

