



AMERICAN OAK BARRELS

2010 PRICING

AMERICAN OAK*

Bordeaux Export

Barrel Description	Unit	10 or More	Container
225L Export 27mm	\$410.00	\$395.00	\$385.00
225L Export F.A.E. 22mm	\$410.00	\$395.00	\$385.00

Burgundy Export

Barrel Description	Unit	10 or More	Container
228L Burgundy	\$410.00	\$395.00	\$385.00

Oversized Barrels

265L Export 27mm	\$425.00	\$410.00	\$400.00
500L Puncheon	Call for pricing		

*Wood source: Pennsylvania. 3 year air dried and custom lasering available.

EAST BERNSTADT
COOPERAGE

BORDEAUX STYLE

3-Year Air Dried**

Barrel Description	Unit
225L Bordeaux Export 27mm	\$358.00

**Wood source: Kentucky Appalachian Mountains

NOTE: Truck Load Pricing is FOB: Winery



AMERICAN OAK BARRELS

Marchive

Our Marchive American Oak barrel is a beautiful fit with a broad variety of wines. It imparts more subtle flavors than our Kentucky oak from EBC. The 36 month Pennsylvania oak is tight and uniform, delivering consistent results. Look for vanilla and caramel notes with a hint of spice.

Wood is air-dried for 24 and 36 months. Custom lasering available.

EAST BERNSTADT
COOPERAGE

QUALITY

In the end, a barrel is judged by the quality of the wood much as wines are made in the vineyard. **EBC** sources its wood within a 50 mile radius of the cooperage in the heart of the Appalachian mountains. The mountainous Kentucky terrain yields **Tight Grain** oak that, when slowly toasted, produces excellent aromatic flavors. Barrel, Builders and **EBC** have worked closely to develop a set of specification - from wood selection to wood seasoning and toasting to ensure the Barrel Builders' brand barrel is of the highest quality.

We know you want a barrel that provides consistent flavors year after year. Because EBC sources wood from a relatively small region, the terrain where the oak is grown is very consistent. At the cooperage, EBC has acres of drying yards where stave wood is aging under perfect conditions - plenty of rain and long, cold winters. All wood is air-dried for a minimum of 36 months.

Try this barrel for your big reds.