

Cooperage is our *Craft*



Established in the
Napa Valley

Since 1980



AMERICAN OAK RANGE

First French Cooperage *of* America

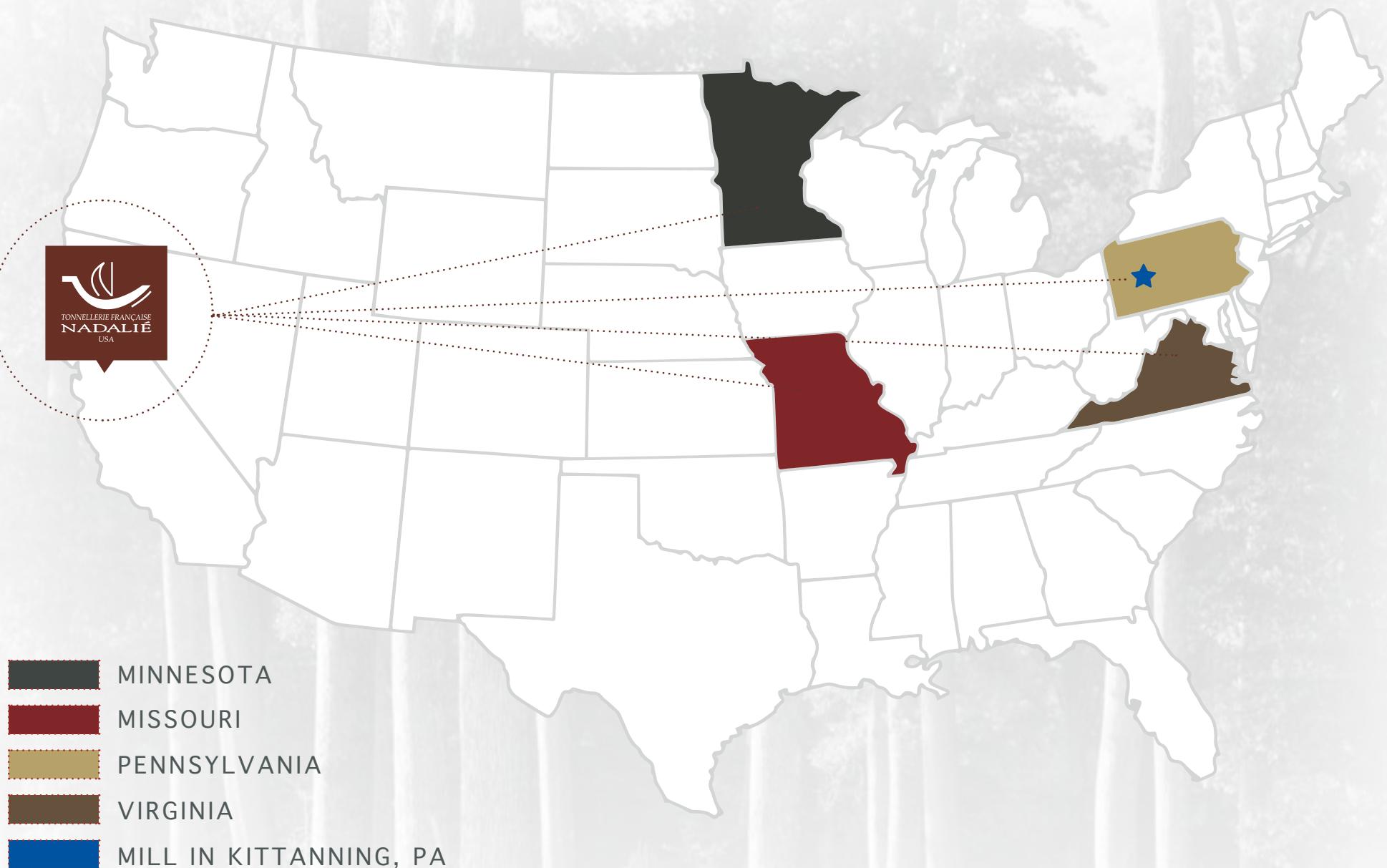
OUR LOGO REPRESENTS THE HISTORICAL “GABARRE” THAT CARRIED WOOD FROM THE FORESTS TO THE BORDEAUX COOPERAGES AND RETURNED WITH BARRELS FOR THE WINERIES.

Tonnellerie Nadalié boasts a rich tradition and mastery in the art of barrel-making. Spanning five generations, the company is among the most highly regarded family owned cooperages in the world. Founded in Montpellier, France in 1902, the operations were moved to Ludon Medoc in the 1930’s to benefit from the moist climate and proximity to the ocean in the drying process. Today, Tonnellerie Nadalié has a worldwide presence with production facilities located in France, Australia, California and Chile.

In 1980, Jean-Jacques Nadalié established Tonnellerie Française in Calistoga, California to continue this tradition. Handcrafting barrels in the traditional French style, the name Nadalié has become synonymous with fine cooperages worldwide.

By tradition, Nadalié USA believes in mastering the complete manufacturing process from tree selection and milling, to the final barrel product. In order to maintain the highest quality control over our American oak products, we mill our American Oak in Pennsylvania. Here, we begin the barrel-making process by milling the trees to our own rigorous standards. We then season the wood for a minimum of 24 months. Once properly cured, the wood is shipped to our Calistoga facility where our experienced artisans produce high-quality barrels that are exported worldwide. By also importing French barrels from our Bordeaux and Burgundy cooperages, Nadalié USA offers you custom-crafted products built to your specifications.

The *Quercus alba* Oak dominates forests throughout most of the Eastern United States.



The oaks used in Nadalié barrels are selected from the forests in several US states (Virginia, Pennsylvania, Minnesota and Missouri).



American White Oak (*Quercus alba*)

THE AMERICAN WHITE OAK (*QUERCUS ALBA*) FOREST COVERS MOST OF THE EASTERN UNITED STATES AND IS THE LARGEST CONTIGUOUS FOREST IN THE WORLD.

It stretches from Texas to Maine, and from Minnesota to Florida, as well as reaching across borders into Canada and Mexico. American oak barrel making was oriented primarily to bourbon and whiskey distilleries until the early 1980s, when American-produced oak barrels began to be used for winemaking, and over the last two decades, the quality of these barrels has improved radically. Following Prohibition, and until the early 1980s, some whiskey barrels were adapted to wine production by steam bending and not charring the barrel interior. The accelerated evolution of the American-made wine barrel is due largely to the seasoning and production techniques applied to American oak by cooperages following Nadalié USA's lead in 1980.

DIFFERENCES BETWEEN FRENCH & AMERICAN OAK

► French Oak

CONTRIBUTES TO MID-PALATE & MOUTHFEEL

SUBTLE NOSE

EASY & QUICK PHENOLIC EXTRACTION

TYPICALLY NO TOASTED HEADS (due to subtle aromatics)

HAND SPLIT LOGS ENSURE THAT VEINS/PORES SEAL

► American Oak

STRONG AROMATICS

SUBTLE MOUTHFEEL

SLOW PHENOLIC EXTRACTION

HEADS OFTEN TOASTED TO SUBDUE AROMATICS

LOGS HAVE MORE DAMS IN VEINS THAT SELF SEAL

American Oak has quickly become a tool to bring out the best in wines and has become an integral part of the best wine cellars. As winemakers gain a better understanding of the intricacies of American Oak, they are able to bring their wines to the highest quality more quickly, easily and surely.

PREMIUM

Symphony

PREMIUM BARRELS



P R E M I U M

Symphony

THE NEW GENERATION OF AMERICAN
OAK BARRELS FROM NADALIÉ USA

Coopered in the Napa Valley, Symphony is a selection of the finest tight grain oak from the most prestigious forests in America.

The staves are specially selected for their tight grains and light density. Aging the staves for 36 months in our Pennsylvania Mill park, brings soft tannins and longevity to your wine while limiting oak impact and preserving the fruit.

The long oak fire toasting process unique to Symphony barrels allows a deeper penetration into each stave. This brings soft and delicate aromas, elegance, and balance to your wine. Like the elaborate musical composition, the Symphony barrel is a harmonious arrangement of different elements.

Symphony was created for extended barrel aging of the finest wines.



SOLUTION



► Pennsylvania

Our wood is sourced mainly from Western Pennsylvania. The dominant species sourced for Nadalié barrels is White Oak (*Quercus alba*).

SOIL

The soil composition in Pennsylvania varies with sandstone and shale in the Northwest, and valleys of limestone and sandstone ridges in Central Pennsylvania.

CHARACTERISTICS

- > Tight Grain
- > Medium Impact
- > Spice/Cloves
- > Moderate Coconut and Smokiness
- > Imparts Minerality
- > Tannins Similar to French Oak



► Virginia

These forests are in the foothills of the Appalachian Mountains. Logs are sourced primarily from Virginia and occasionally from West Virginia and Maryland. The species are dominated by White Oak (*Quercus alba*).

SOIL

The forests of Virginia tend to grow in acidic soils of sandy loam.

CHARACTERISTICS

- > Vanilla, Coconut
- > Adds Finesse and Mid-palate Structure



SOLUTION



► Minnesota

The wood, sourced in South East Minnesota, Iowa and Wisconsin, is mainly White Oak (*Quercus alba*). The long winters create a slow growing season that produces tight grains and fewer tannins.

SOIL

White oak tends to grow in well drained, sloped forests in Minnesota. They grow in all but the very wettest forests.

CHARACTERISTICS

- > Tightest American Oak grain
- > Neutral Flavors
- > Less Impact/More Fruity
- > Adds Freshness

► Missouri

The mix of oak species here is mainly White Oak (*Quercus alba*) from the Southern Ozark area. Poor clay soils create slow growth and tight grains.

SOIL

Quercus alba in Missouri grows in a wide variety of forests, but tends to grow in slopes and low valleys.

CHARACTERISTICS

- > Highest Impact
- > Fills Out Mid-palate
- > Big Flavors of Vanilla & Spice
- > Creates Length & Structure



TRADITION



► Cooper's Choice

The barrel is made of a blend of oaks from the Appalachian and Midwest Forests. The staves are carefully chosen by our Master Coopers.

CHARACTERISTICS

- > Elegance
- > Gentle Tannins
- > Respects the Fruit
- > Imparts Aromatics

EUROPEAN BARRELS COOPED IN
THE NAPA VALLEY SINCE 1980

► Hybrid

We offer four types of hybrid barrels tailored to your specifications.

BLENDS AVAILABLE

- > French Oak with Hungarian Heads
- > American Oak with French Oak Heads
- > French Oak with American Oak Heads
- > 50/50 American & French Oak Blend



CUSTOM



EUROPEAN BARRELS COOPED IN
THE NAPA VALLEY SINCE 1980

► Hungarian

Quercus petraea, a slow growing oak native to most of Europe. The slow growth creates medium to fine/tight grains. Our oak is sourced from Western Hungary.

CHARACTERISTICS

- > Imparts nutty flavors, some vanilla
- > Recommended for full-bodied wines
- > Less tannins than French oak



► Spirits

From Limousin forests located in central France. Highly recommended to age your premium spirits. The Limousin trees grow thick, sturdy and widely spaced apart creating tough, coarse and loosely grained wood.

CHARACTERISTICS

- > Imparts rich vanilla and strong flavors
- > Loose grains allow aggressive extraction
- > Best Oak for Charring



Seasoning



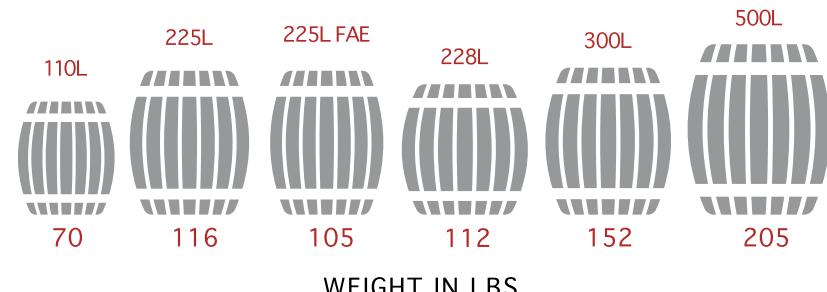
Seasoned in the forest, then yard-aged for a minimum of 24 months, the staves free themselves of the bitterest tannins but maintain aromatic richness, brought to the fore by the barrel-making process.

- > 24 month standard seasoning
- > 36 & 48 month seasoning available upon request

Sizes

VOLUME & DIMENSION	110L	225L	225L FAE	228L	300L	500L
BARREL WEIGHT (LBS)	70	116	105	112	152	205
HEIGHT (CM)	74	95	95	88	102	110
HEAD DIAMETER (CM)	45	57	57	61	62	78
STAVE THICKNESS (MM)	25	27	22	27	28	28
HOOPS (TOTAL #)	6	6	6	6	8	10

*APPROXIMATE VOLUME AND DIMENSIONS LISTED







Toasting



Fire, water, and craftsmanship help the barrel to take shape. Fire oak toasting is a moment of extensive care, where, for each client, customized specifications are followed. Perfect harmony between wood and wine is our goal.

SPRAYED WITH WATER	(AA)		Water spraying keeps the flame low.
LIGHT TOAST PLUS	(LT+)		Brings fruit aromas up front.
MEDIUM TOAST	(MT)		Creates dominant fruit, with very intense aromatic complexity.
MEDIUM TOAST PLUS	(MT+)		Mellows fruit with empyreumatic flavors.
SLOW HEAVY TOAST	(SHT)		A historical house toast and still a current favorite. Used by the finest Napa Valley wineries for over 25 years. Imparts spice.
HEAVY TOAST	(HT)		Spicy & grilled aromas dominate.
QUICK HEAVY TOAST	(QHT)		Charred for premium Spirits.

Traceability

- Each Nadalié barrel has a serial number. It is a guarantee of the wood's origin, the type of toast, and can be used to trace all of the manufacturing details.



TONNELLERIE FRANÇAISE
NADALIÉ
USA

NADALIÉ USA

1401 TUBBS LANE - P.O. BOX 798
CALISTOGA, CA
P 707 942 9301 F 707 942 5037
INFO@NADALIE.COM
NADALIE.COM

NADALIÉ USA
NAPA VALLEY, CA
NADALIE.COM

TONNELLERIE NADALIÉ
LUDON-MEDOC, FRANCE
NADALIE.FR

TONNELLERIE MARSANNAY
BURGUNDY, FRANCE
TONNELLERIE-MARSANNAY.FR

TONNELLERIE FRANCESA DE CHILE
SANTIAGO, CHILE
NADALIE.CL

NADALIÉ AUSTRALIA
TANUNDA SOUTH AUSTRALIA
NADALIEAUSTRALIA.COM.AU