

2021 VINTAGE  
PRICE LIST



NADALIÉ  
USA

ES 1980 TD  
NAPA VALLEY

COOPERAGE  
*is*  
OUR CRAFT

## DEAR WINEMAKERS AND FRIENDS,

With all the world has experienced due to the pandemic, it's impossible to talk about the new year without reflecting on the last. As if a pandemic weren't bad enough, California, Washington, and Oregon experienced some of the largest wildfires on record, destroying businesses, homes, and vineyards. I read it described like this: "2020 is like looking both ways before you cross the street, then getting hit by an airplane"...which sums it up pretty well. And although there's finally light at the end of the tunnel, this year will not be an easy one either—but a new year always brings new possibilities.

During difficult times, we instinctively search for signs of hope looking for any silver lining to keep us going. One such sign was realizing that heroes don't always wear capes, but they do work in hospitals and healthcare facilities all over the world. Sometimes heroes are first responders, volunteers, chefs, business owners, and neighbors that help to feed, shelter, or employ those in need. They are employees that go to work every day at supermarkets, drug stores, and other essential businesses in our communities.

**It's in this spirit that we'd like to say thank you to the heroes that come in all shapes and sizes, including our own staff of dedicated employees who've continued to work diligently throughout unprecedented times.**

### AMERICAN WORKFORCE

Nadalié is a 5<sup>th</sup> Generation family business. Therefore, seeing the impact COVID-19 has had on families in our communities has shown us it's more important than ever to buy local. We've taken a close look at the vendors we work with and have made a conscious decision to support those that employ our friends and neighbors as much as possible.

We employ American workers at our Pennsylvania Mill where we produce our MN, MO, VA, and PA oak and at our Napa Valley Cooperage where our skilled artisans handcraft each American, Hybrid, and Eastern European oak barrel. We also employ a driver for our delivery truck, dedicated to our northern California clients. For our Oak Add-Ins line, we have production facilities in both the U.S. and France.

**Each step of the way, from raw material to delivery, our employees are proud to play their part in a Made-in-America product of superior quality and distinction.**

Whether it's a new collaboration or long-standing partnership, we are extremely grateful to each relationship that helps to shape our business in a positive way. We look forward to working with you in the year to come.

Sincerely,  
*Vincent Nadalié*

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## NADALIÉ USA SALES TEAM

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## BORDEAUX AND BURGUNDY STYLE

225 LITERS | 59 GALLONS • EXPORT (27MM) / FAE (22MM) | 228 LITERS | 60 GALLONS

## OTHER OPTIONS



|          | 1-25  | 26-50 | 51-100 | 101+  |
|----------|-------|-------|--------|-------|
| SYMPHONY | \$580 | \$570 | \$560  | \$540 |
| VIRGINIA | \$540 | \$535 | \$525  | \$505 |

**CHATEAU FERRE**  
+\$35

**36 MONTH SEASONED**  
+\$25

**48 MONTH SEASONED**  
+\$40

**BLACK HOOPS**  
+\$25



|                 | 1-25  | 26-50 | 51-100 | 101+  |
|-----------------|-------|-------|--------|-------|
| PENNSYLVANIA    | \$515 | \$505 | \$495  | \$475 |
| COOPER'S CHOICE | \$505 | \$495 | \$485  | \$465 |

## AVAILABLE TOASTS

|     |     |
|-----|-----|
| LT  | HT  |
| LT+ | SHT |
| MT  | QHT |
| MT+ |     |



|           | 1-25  | 26-50 | 51-100 | 101+  |
|-----------|-------|-------|--------|-------|
| MISSOURI  | \$535 | \$530 | \$520  | \$500 |
| MINNESOTA | \$535 | \$530 | \$520  | \$500 |

## 265 LITERS | 70 GALLONS

|                        | 1-25  | 26-50 | 51-117 |
|------------------------|-------|-------|--------|
| <b>SYMPHONY</b>        | \$615 | \$605 | \$595  |
| <b>VIRGINIA</b>        | \$575 | \$565 | \$550  |
| <b>PENNSYLVANIA</b>    | \$545 | \$535 | \$525  |
| <b>COOPER'S CHOICE</b> | \$535 | \$525 | \$510  |
| <b>MISSOURI</b>        | \$570 | \$560 | \$545  |
| <b>MINNESOTA</b>       | \$570 | \$560 | \$545  |

## OTHER SIZES

|                             |   |       |
|-----------------------------|---|-------|
| <b>300 LITERS / 80 GAL.</b> | COOPER'S CHOICE                         | \$625 |
| <b>110 LITERS / 30 GAL.</b> | VIRGINIA, PENNSYLVANIA, COOPER'S CHOICE | \$385 |



Nadalié is a proud supporter of the White Oak Initiative and other conservation projects through the American Forest Foundation. To learn more, visit: [forestfoundation.org](http://forestfoundation.org)

**BORDEAUX STYLE**

225 LITERS | 59 GALLONS • EXPORT (27MM) / FAE (22MM)

**OTHER OPTIONS**



|         | 1-25    | 26-70   | 71-149  | 150+    |
|---------|---------|---------|---------|---------|
| COLBERT | 1,060 € | 1,030 € | 1,020 € | 1,010 € |
| ELITE   | 950 €   | 930 €   | 920 €   | 910 €   |



|                                     | 1-25  | 26-70 | 71-149 | 150+  |
|-------------------------------------|-------|-------|--------|-------|
| EXPRESSION ROUGE<br>SATIN & VELOURS | 925 € | 905 € | 895 €  | 885 € |
| PERLE BLANCHE<br>FRUITY & SPICY     | 925 € | 905 € | 895 €  | 885 € |



|                           | 1-25  | 26-70 | 71-149 | 150+  |
|---------------------------|-------|-------|--------|-------|
| <b>New!</b><br>BERTRANGES | 925 € | 905 € | 895 €  | 885 € |
| ALLIER                    | 925 € | 905 € | 895 €  | 885 € |
| ASSEMBLAGE                | 895 € | 885 € | 875 €  | 865 € |
| PRIVILEGE                 | 815 € | 805 € | 795 €  | 785 € |

**BORDELAISE**  
+40 €

**CHATEAU FERRE**  
+30 €

**BURGUNDY STYLE**  
228 Liters / 60 Gallons  
-10 €

**36 MONTH SEASONED**  
+20 €

**BLACK HOOPS**  
+20 €

**AVAILABLE TOASTS**

|          |     |
|----------|-----|
| LT       | LMT |
| LT+      | MT+ |
| NOISETTE | SHT |
| MT       | HT  |

**265 LITERS | 70 GALLONS**

|  | 1-25  | 26-50 | 51-117 |
|--|-------|-------|--------|
| <b>ELITE</b>                               | 990 € | 975 € | 945 €  |
| <b>EXPRESSION ROUGE</b><br>SATIN & VELOURS | 960 € | 945 € | 930 €  |
| <b>PERLE BLANCHE</b><br>FRUITY & SPICY     | 960 € | 945 € | 930 €  |
| <b>ALLIER</b>                              | 960 € | 945 € | 930 €  |
| <b>ASSEMBLAGE</b>                          | 935 € | 920 € | 905 €  |
| <b>PRIVILEGE</b>                           | 835 € | 825 € | 805 €  |

**OTHER SIZES**

|                                       |                                 |         |
|---------------------------------------|---------------------------------|---------|
| <b>600 LITERS / 158 GAL.</b>          | ASSEMBLAGE                      | 1,450 € |
|                                       | ELITE                           | 1,355 € |
| <b>500 LITERS / 132 GAL. PUNCHEON</b> | PERLE BLANCHE<br>FRUITY & SPICY | 1,245 € |
|                                       | ASSEMBLAGE                      | 1,245 € |
| <b>300 LITERS / 80 GAL.</b>           | ASSEMBLAGE                      | 980 €   |
| <b>110 LITERS / 30 GAL.</b>           | ASSEMBLAGE                      | \$550   |

## BURGUNDY STYLE

228 LITERS | 60 GALLONS

|                      | 1-25  | 26-70 | 71-149 | 150+  |
|----------------------|-------|-------|--------|-------|
| LE BOIS DU ROY       | 975 € | 955 € | 945 €  | 935 € |
| ALLIER               | 940 € | 925 € | 910 €  | 900 € |
| MARSANNAY ASSEMBLAGE | 925 € | 910 € | 895 €  | 885 € |

## BORDEAUX STYLE

225 LITERS | 59 GALLONS • EXPORT (27MM) / FAE (22MM)

|                      | 1-25  | 26-70 | 71-149 | 150+  |
|----------------------|-------|-------|--------|-------|
| LE BOIS DU ROY       | 995 € | 975 € | 965 €  | 955 € |
| ALLIER               | 970 € | 955 € | 940 €  | 925 € |
| MARSANNAY ASSEMBLAGE | 950 € | 925 € | 915 €  | 905 € |

## OTHER SIZES

|                          |                      |         |
|--------------------------|----------------------|---------|
| 500 LITERS /<br>132 GAL. | ALLIER               | 1,355 € |
|                          | MARSANNAY ASSEMBLAGE | 1,245 € |
| 110 LITERS / 30 GAL.     | MARSANNAY ASSEMBLAGE | \$550   |

## OTHER OPTIONS

**BORDELAISE**  
+40 €

**CHATEAU FERRE**  
+30 €

**36 MONTH SEASONED**  
+20 €

**BLACK HOOPS**  
+20 €

## TOASTING

Also available in MT and MT+ toasts.

**Quartz™ Toast** Based on the alchemy of water, the Quartz™ toast is ideal for delicate wines whose fruit needs protecting to obtain roundness, while respecting the expression of the grape's minerality. A perfect match for white wine varieties.

**Rubis™ Toast** This toast uses a slow, deep and long heat (almost twice as long as a traditional toast). This process affects the oak tannins in a way that allows for a long aging period, revealing the intense and concentrated expression of your wine.

**Basalte™ Toast** This is a closed toast, creating a higher furfural content with nutty characteristics in the length. Typical of a "traditional" Burgundy toast.



## EASTERN EUROPEAN OAK

### BORDEAUX AND BURGUNDY STYLE

225 LITERS | 59 GALLONS • EXPORT (27MM) / FAE (22MM) | 228 LITERS | 60 GALLONS

|           | 1-25  | 26-50 | 51-100 | 101+  |
|-----------|-------|-------|--------|-------|
| HUNGARIAN | \$725 | \$720 | \$710  | \$700 |
| SLAVONIAN | \$660 | \$650 | \$640  | \$630 |

## OTHER OPTIONS

**CHATEAU FERRE**  
+\$35

**36 MONTH SEASONED**  
+\$25

**BLACK HOOPS**  
+\$25

## HYBRID

### BORDEAUX AND BURGUNDY STYLE

225 LITERS | 59 GALLONS • EXPORT (27MM) / FAE (22MM) | 228 LITERS | 60 GALLONS

|                              | 1-25  | 26-50 | 51-100 | 101+  |
|------------------------------|-------|-------|--------|-------|
| FRENCH OAK / HUNGARIAN HEADS | \$910 | \$900 | \$890  | \$880 |
| FRENCH OAK / AMERICAN HEADS  | \$870 | \$860 | \$850  | \$835 |
| AMERICAN OAK / FRENCH HEADS  | \$605 | \$595 | \$585  | \$570 |
| HUNGARIAN OAK / FRENCH HEADS | \$705 | \$695 | \$690  | \$680 |

## 265 LITERS | 70 GALLONS

|           | 1-25  | 26-50 | 51-100 | 101+  |
|-----------|-------|-------|--------|-------|
| HUNGARIAN | \$760 | \$755 | \$745  | \$735 |
| SLAVONIAN | \$695 | \$685 | \$670  | \$660 |

|                              | 1-25  | 26-50 | 51-100 | 101+  |
|------------------------------|-------|-------|--------|-------|
| FRENCH OAK / HUNGARIAN HEADS | \$955 | \$945 | \$935  | \$925 |
| FRENCH OAK / AMERICAN HEADS  | \$915 | \$905 | \$895  | \$880 |
| AMERICAN OAK / FRENCH HEADS  | \$635 | \$625 | \$615  | \$600 |
| HUNGARIAN OAK / FRENCH HEADS | \$740 | \$730 | \$720  | \$715 |