

AMERICAN OAK RANGE

ES 1980 TD
NAPA VALLEY



NADALIÉ
USA



COOPERAGE
is
OUR CRAFT



NADALIÉ
USA
PREMIUM

SYMPHONY

INGENUITY AND ELEGANCE IN PERFECT HARMONY

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

Aging the staves for 36 months in our Pennsylvania mill yard brings soft tannins and longevity to your wine, while limiting oak impact and preserving the fruit.

Symphony's unique toasting method opens the pores and allows a deeper penetration into the stave, bringing soft and delicate aromas, and balance to your wine.

CHARACTERISTICS

- Elegance
- Respects the fruit
- Finesse
- Enhances Length

Available in sizes 225L to 300L.

VIRGINIA

APPALACHIA AT ITS FINEST

From the foothills of the Appalachian Mountains, we source White oak (*Quercus alba*) primarily from Virginia, and occasionally from West Virginia and Maryland.

SOIL

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

CHARACTERISTICS

- Vanilla
- Adds Richness
- Mid-Palate Structure
- Enhances the Aromatics

Available in sizes 110L to 300L.



NADALIÉ
USA
SOLUTION

PENNSYLVANIA

THE ULTIMATE IN REFINEMENT

We predominantly source our White oak (*Quercus alba*) trees from the forests of Western Pennsylvania.

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

- Fruitfulness
- Spice/Cloves
- Enhances Length
- Tannins Similar to French Oak

Available in sizes 110L to 300L.

COOPER'S CHOICE

A BARREL OF DISTINCTION AND VERSATILITY

This barrel is made with a blend of White oak (*Quercus alba*) from the Appalachian and Midwest Forests. The staves are carefully chosen by our Master Coopers.

CHARACTERISTICS

- Roundness
- Gentle Tannins
- Respects the Fruit
- Imparts Aromatics

Available in sizes 110L to 300L



NADALIÉ
USA
TRADITION

MINNESOTA

PERFECT FOR LONGER AGING

We source our White oak (*Quercus alba*) in Southeast Minnesota, Iowa and Wisconsin. 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. This species grows in all but the wettest forests.

CHARACTERISTICS

- Tightest American Oak Grain
- Subtle Flavors
- Less Impact / More Fruity
- Adds Freshness & Softness

Available in sizes 225L to 300L.

MISSOURI

THE CLASSIC AMERICAN OAK BARREL

White Oak (*Quercus alba*) from the Southern Ozark region is used to craft this barrel. Poor clay soils create slow growth and tight grains.

SOIL

White oaks in Missouri are found in a wide variety of forests but typically grow in slopes and low valleys.

CHARACTERISTICS

- Highest Impact
- Fills Out Mid-Palate
- Butterscotch, Vanilla, Spice
- Contributes to Length & Structure

Available in sizes 225L to 300L.



HYBRID

CUSTOMIZED SOPHISTICATION

Hand-crafting these barrels at our Napa Valley cooperage allows for greater flexibility and a range of combinations that will speak to your creativity and exceed your expectations.

BLENDS AVAILABLE

- French Oak with American Oak Heads
- French Oak with Hungarian Oak Heads
- American Oak with French Oak Heads
- American Oak with Hungarian Oak Heads
- 50/50 American and French Oak Blend
- Hungarian Oak with French Oak Heads
- Hungarian Oak with American Oak Heads

Available in sizes 225L to 300L.

TRACEABILITY

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



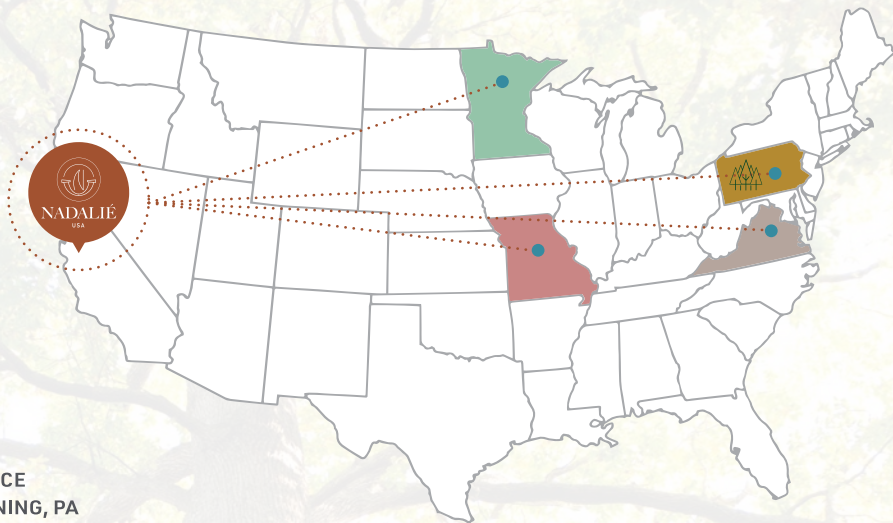
Proud to support the White oak Initiative and conservation projects through the American Forest Foundation.

AMERICAN OAK ORIGINS

The oaks used in Nadalié barrels are carefully selected from forests in Virginia, Pennsylvania, Minnesota and Missouri. The *Quercus alba*, American White oak, dominates forests throughout the Eastern United States.

CHARACTERISTICS

- Powerful aromatics
- Subtle mouthfeel
- Slow phenolic extraction
- Heads often toasted to subdue aromatics



TOASTING

Fire, water, and craftsmanship help the barrel to take shape. Fire oak toasting is a moment of extensive care where, for each client, we follow custom specifications. Our goal is a perfect harmony between wood and wine.

LIGHT TOAST (LT)		<i>Lifts fruit and adds structure</i>
LIGHT TOAST PLUS (LT+)		<i>Brings fruit aromas to the front</i>
MEDIUM TOAST (MT)		<i>Creates dominant fruit, with intense aromatic complexity</i>
MEDIUM TOAST PLUS (MT+)		<i>Mellows fruit with empyreumatic flavors</i>
SLOW HEAVY TOAST (SHT)		<i>A historical house toast, imparting spice, and still a current favorite</i>
HEAVY TOAST (HT)		<i>Spicy & grilled aromas dominate</i>
QUICK HEAVY TOAST (QHT)		<i>Charred for premium spirits</i>
SPRAYED WITH WATER (AA)		<i>Water spraying keeps the flame low; Special water treatment can be applied to any toast</i>

A BRIEF HISTORY

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 cooperages in the world.

Founded in Montpellier, France in 1902, operations were moved to Ludon Medoc in the 1930's, for the humid climate and proximity to the ocean during the drying process. Today, Tonnellerie Nadalié has a global presence with production facilities located in France, Australia, California and Chile.

In 1980, Jean-Jacques Nadalié established Tonnellerie Française in Calistoga, California, becoming the first French Cooperage of America. For over 40 years, our coopers have been hand-crafting barrels in the same traditional French style.



Typical tank construction.
Tonnellerie Nadalié, 1950's, France.



Tonnellerie Nadalié coopers participate in the construction of the largest tank ever built at that time. 1940's, France.



Left Photo: Auguste Nadalié, founder.



Right Photo: Auguste's son, Victor Nadalié's cooper certificate, circa 1944.

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