







# **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	\$650	\$635	\$615	\$600	
VIRGINIA	\$605	\$595	\$580	\$560	

**BLACK HOOPS** 

+\$30

**36 MONTH SEASONED** +\$25



	1-25	26-50	51-100	101+
PENNSYLVANIA	\$580	\$560	\$545	\$530
COOPER'S CHOICE	\$570	\$550	\$535	\$525

### **AVAILABLE TOASTS**



	1-25	26-50	51-100	101+
MISSOURI	\$600	\$590	\$575	\$550
MINNESOTA	\$600	\$590	\$575	\$550

LT	HT
LT+	SHT
MT	QHT
MT+	

# 265 LITERS | 70 GALLONS

### **OTHER SIZES**

	1-25	26-50	51-117
SYMPHONY	\$680	\$665	\$650
VIRGINIA	\$640	\$625	\$600
PENNYSYLVANIA	\$605	\$590	\$575
COOPER'S CHOICE	\$595	\$580	\$560
MISSOURI	\$630	\$615	\$595
MINNESOTA	\$630	\$615	\$595

300 LITERS / 80 GAL.	COOPER'S CHOICE	\$685
110 LITERS / 30 GAL.	VIRGINIA, PENNSYLVANIA, COOPER'S CHOICE	\$420



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



### **BORDEAUX STYLE**

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

### OTHER OPTIONS



	1-25	26-70	71-149	150+	
COLBERT	1,395€	1,335€	1,320€	Inquire	
ELITE	1,220€	1,200€	1,185€	1,175€	

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

**CHATEAU FERRE** 

+30€

**BORDELAISE** 

+40€

**36 MONTH SEASONED** 

+20€

**BLACK HOOPS** +30 €



	1-25	26-70	71-149	150+
EXPRESSION ROUGE SATIN & VELOURS	1,185€	1,165€	1,155€	1,140€
PERLE BLANCHE FRUITY & SPICY	1,185€	1,165€	1,155€	1,140€

### **AVAILABLE TOASTS**



	1-25	26-70	/1-149	150+	
BERTRANGES	1,195€	1,175€	1,165€	1,150€	
ALLIER	1,185€	1,165€	1,155€	1,140€	
ASSEMBLAGE	1,155€	1,140€	1,130€	1,120€	
PRIVILEGE	1,065€	1,050€	1,040€	1,030€	

51-117

LT **LMT** LT+ MT+ **NOISETTE** SHT MT HT

# 265 LITERS | 70 GALLONS 1-25

26-50

### **OTHER SIZES**

ELITE	1,245€	1,225€	1,995€
EXPRESSION ROUGE SATIN & VELOURS	1,205€	1,190€	1,170€
PERLE BLANCHE FRUITY & SPICY	1,205€	1,190€	1,170€
BERTRANGES	1,225€	1,205€	1,190€
ALLIER	1,205€	1,190€	1,170€
ASSEMBLAGE	1,175€	1,160€	1,145€

600 LITERS / 158 GAL.	ASSEMBLAGE	1,760€
	ELITE	1,655€
500 LITERS / 132 GAL. PUNCHEON	PERLE BLANCHE FRUITY & SPICY	1,530€
	ASSEMBLAGE	1,530€
300 LITERS / 80 GAL.	ASSEMBLAGE	1,235€
110 LITERS / 30 GAL.	ASSEMBLAGE	\$610

any questions you may have.

Our Sales Representatives are available to answer



### **BURGUNDY STYLE**

228 LITERS | 60 GALLONS

		1-25	26-70	71-149	150+
L	E BOIS DU ROY	1,195€	1,170€	1,160€	1,150€
NEW!	INSPIRATION (ALLIER)	1,135€	1,130€	1,110€	1,095€
NEW!	TRADITION (ASSEMBLAGE)	1,125€	1,100€	1,085€	1,075€

# **BORDEAUX STYLE**

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

		1-25	26-70	71-149	150+
L	E BOIS DU ROY	1,210€	1,185€	1,175€	1,165€
NEW!	INSPIRATION (ALLIER)	1,155€	1,145€	1,125€	1,110€
NEW!	TRADITION (ASSEMBLAGE)	1,140€	1,110€	1,100€	1,090€

# **OTHER SIZES**

500 LITERS / 132 GAI	INSPIRATION	1,600€	
132 GAL.	TRADITION	1,500€	
110 LITERS / 30 GAL.	TRADITION	\$600	

### **OTHER OPTIONS**

**BLACK HOOPS** 

+30 €

**CHATEAU FERRE** 

+30€

**BORDELAISE** 

+40€

**36 MONTH SEASONED** 

+20 €

### **TOASTING**

Also available in MT and MT+ toasts.

Quartz<sup>™</sup> Toast Based on the alchemy of water, the Quartz<sup>™</sup> 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 varietals.

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

#### New!

Saphir™ Toast A short, deep toast to the heart of the wood. Preserves freshness, gives impactful tannins. Suitable for both red and white wines.











# EASTERN EUROPEAN OAK

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### OTHER OPTIONS

	1-25	26-50	51-100	101+
HUNGARIAN	\$750	\$745	\$735	\$725
SLAVONIAN	\$715	\$705	\$690	\$680

**BLACK HOOPS** +\$30

**36 MONTH SEASONED** +\$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	\$980	\$970	\$960	\$950
FRENCH OAK / AMERICAN HEADS	\$940	\$930	\$920	\$900
AMERICAN OAK / FRENCH HEADS	\$655	\$645	\$635	\$620
HUNGARIAN OAK / FRENCH HEADS	\$765	\$755	\$745	\$735

# 265 LITERS | 70 GALLONS

	1-25	26-50	51-100	101+
HUNGARIAN	\$800	\$785	\$770	\$760
SLAVONIAN	\$755	\$745	\$725	\$715

	1 23	20 30	31 100	101.	
FRENCH OAK / HUNGARIAN HEADS	\$1,035	\$1,025	\$1,010	\$1,000	
FRENCH OAK / AMERICAN HEADS	\$995	\$985	\$965	\$950	
AMERICAN OAK / FRENCH HEADS	\$690	\$680	\$665	\$650	
HUNGARIAN OAK / FRENCH HEADS	\$805	\$795	\$780	\$770	

1-25

26-50 51-100

101+

### DEAR WINEMAKERS AND FRIENDS,

As we're entering another new year, we have many things to be thankful for and yet still challenges to face.

We've seen an uptick in consumer spending but combined with continued labor and supply chain shortages, we now have rising inflation and increased costs. You'll notice a higher price increase this year, but we want to assure you we've set the minimum increase possible without sacrificing our commitment to providing the highest quality products you expect and deserve from Nadalié.

To paraphrase a favorite quote, "The strongest oak of the forest is not the one that's protected from the storm... It's the one that stands in the open where it must struggle for its existence against the winds and rains and the scorching sun." Oversimplified, sure. But if you're lucky enough to be in business for a long time I believe it holds true.

We greatly appreciate your continued business and support through this time of growth and change. If you have any further questions, please don't hesitate to reach out. Our team is more than happy to discuss any questions or concerns.

Sincerely,

Vincent Nadalie

**DELIVERY NOTE:** With the continued volatility of ocean freight, we want to be as transparent as possible on what you can expect this year. We've created a sample schedule from date of signed sales order to delivery to provide some insight when planning for this year's harvest.

The timeline below is for informational use only based on what we experienced last year and current transit times and is not a guarantee of any specific delivery date. Please note the range of time in certain columns as there are multiple factors that can affect these areas. We're hoping that the largest contributors (ocean transit & port release times) will improve but that remains to be seen.

PO CONFIRMED SO SIGNED	4-5 WEEKS PRODUCTION	CONTAINER LOADING	3-4 MONTHS OCEAN TRANSIT		*1 WK DELIVERY TURNAROUND
March 31	Late April	Early May	Early August	Mid August	Mid to Late Aug
June 1	Early July	Mid July	Mid to Late Oct.	Early Nov.	Mid Nov.

<sup>\*</sup>Unless FC Direct to Client. All others, turnaround time will vary depending on timeliness of: confirmation of delivery address and/or client receiving restrictions, receipt of Prepayment invoices, missing signatures, availability of freight carriers.

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