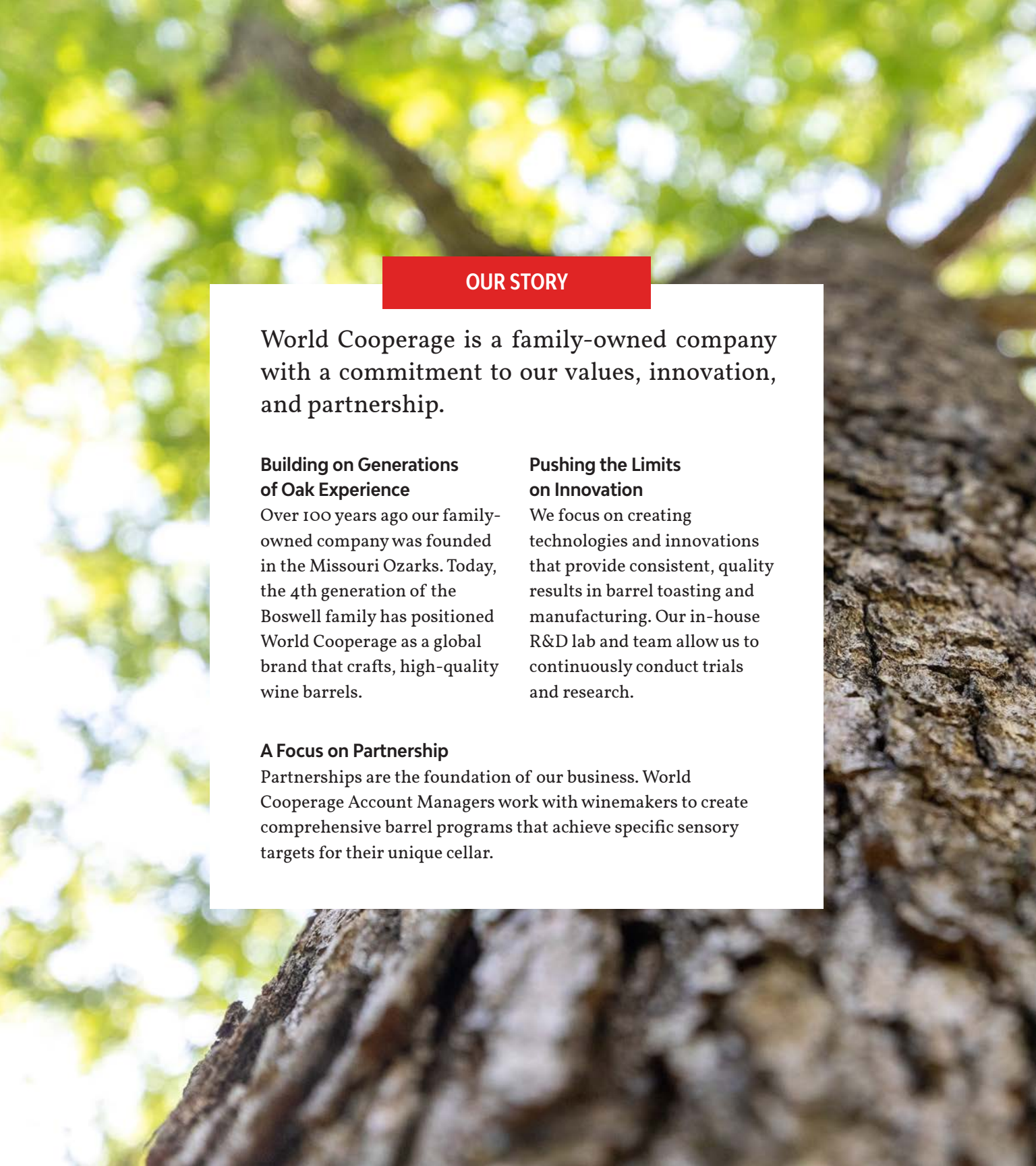




World Cooperage

Crafting enduring partnerships with winemakers around the world.



OUR STORY

World Cooperage is a family-owned company with a commitment to our values, innovation, and partnership.

Building on Generations of Oak Experience

Over 100 years ago our family-owned company was founded in the Missouri Ozarks. Today, the 4th generation of the Boswell family has positioned World Cooperage as a global brand that crafts, high-quality wine barrels.

Pushing the Limits on Innovation

We focus on creating technologies and innovations that provide consistent, quality results in barrel toasting and manufacturing. Our in-house R&D lab and team allow us to continuously conduct trials and research.

A Focus on Partnership

Partnerships are the foundation of our business. World Cooperage Account Managers work with winemakers to create comprehensive barrel programs that achieve specific sensory targets for their unique cellar.

TRADITIONAL SERIES



Our Traditional Series is the world's best value barrel thanks to the consistent and well-rounded oak character it imparts during aging. Available in both French and American oak, this barrel delivers consistent flavors that are used in both red and white programs. The predictability of this oak component allows wineries to rely on World Cooperage traditional toasts year in and year out.

Choose from Five Toast Levels:



LIGHT

Enhanced structure and light notes of toast



MEDIUM

Soft caramel accented by toasted bread



MEDIUM LONG

Supple tannins, subtle oak, accentuated fruit complexity



MEDIUM PLUS

Sweet cream with notes of vanilla and brown sugar



HEAVY

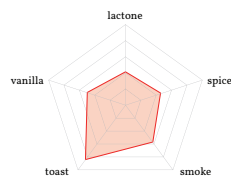
Rich mocha character accentuates darker fruits

PROFILE SERIES



Our Profile Series contains diverse, definable flavor profiles with guaranteed repeatability that add complexity and depth to your barrel aging programs. Profiles are available in French or American oak, with extended toasts and water bent options to choose from. Our experienced World Cooperage Account Managers offer consultations to support you in creating the right barrel program for your cellar.

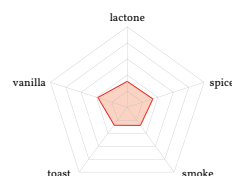
Example Profiles:



PROFILE 1

FRENCH OAK

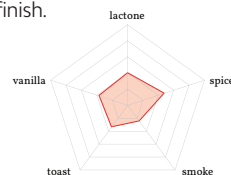
Toasty with hints of sweet smoke. Powerful and voluminous mid-palate. long, confectionary finish.



PROFILE 11

AMERICAN OAK

Bright tannins with moderate structure. Fruit-forward. Low impact.



PROFILE 4

FRENCH OAK

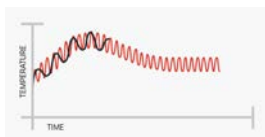
Balanced barrel, expressive aromatics. Hints of milk chocolate and coffee. Long, complex finish.

INFRARED SERIES



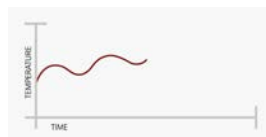
Our Infrared Series uses combinations of electromagnetic wavelengths to yield precise toasting profiles that highlight different flavors and textures. With our technology, we can target specific wavelengths to use across the electromagnetic spectrum. Shorter wavelengths penetrate the surface of the wood and toast deeper within the wood layers, whereas longer wavelengths toast the outer layers of the wood. Available in French and American oak.

Choose from Four Infrared Toasts:



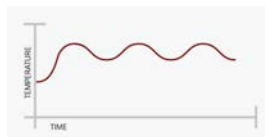
REFLECTION

A reflection of your fruit. Lifts and enhances fruit. Mild oak and light aromatics.



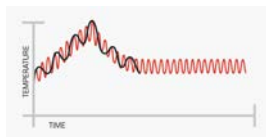
IMPRESSION

Subtle oak character. Fruit takes center stage. Broad mouthfeel. Fresh fruit and light vanilla on palate.



DIMENSION

Rich mouthfeel. Velvety texture. Layered aromatics. Prolonged finish. Created with our proprietary wave staves.



AROMA

Full spectrum of oak aromatics. Fruit forward characters. Mid-palate richness.

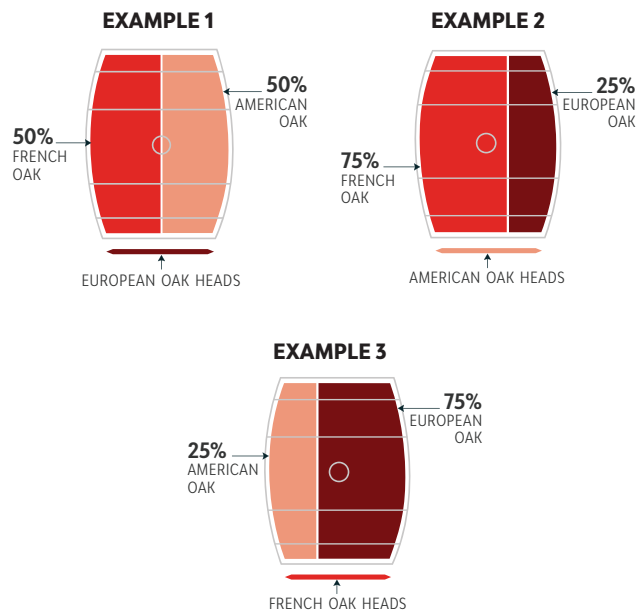
 SHORT WAVE
  MEDIUM WAVE
  LONG WAVE

FUSION SERIES



In our Fusion Series, combine up to three different oak species, French, American and European oak, for a custom, sophisticated barrel tailored to your precise style. Instead of using a mix of barrels to build complexity, tailor a barrel to the precise style you are looking for from the start. Choose your desired percentages of two oak species for the barrel body and, if desired, a separate species for the barrel head.

Example Oak Combinations:



OAK + COOPERAGE

The forest is our vineyard.

We believe premium raw material is essential to crafting a high-quality barrel. We control the quality of our raw material by sourcing 100% of our oak through company-owned stave mills.

Our French oak is sourced throughout the premiere forest regions of France. Logs are milled at our stave mill nestled in the heart of the Vosges. Our American oak is sourced through our stave mills located throughout the Eastern half of the United States, where tight grain logs are found in abundance.

The cooperage is our winery.

Our cooperage is equipped with state-of-the-art technology, allowing each barrel to be customized to a winemaker's unique specifications. Through our in-house engineering team, we forge new frontiers in innovation to offer the most diverse wine barrel portfolio available.



World Cooperage

worldcooperage.com

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Napa, CA 94558



We focus on sustainable harvesting.

World Cooperage is committed to working with loggers and organizations that promote the long-term sustainability of our forests. We want to do our part to ensure we have thriving French and American oak forests for generations to come.

Our French oak stave mill is certified through the Programme for the Endorsement of Forest Certification or PEFC as are the French oak barrels we craft at Missouri Cooperage. This certification verifies we source our French oak from sustainably managed and certified forests.

In the United States, our log buyers partner with Certified Master Loggers and other loggers who have received Professional Timber Harvest training. We also work with and support American Forests and the White Oak Initiative.

