

- Before Barrels
- Invention of Barrel
- “King of Packages”
- European Spirits
- The American Deal



History of Barrels



Why Barrels Today?

“Bourbon and rye get their personality from aging. Aging is a magical process with many variables and chemistry still not fully understood. With patience comes a product that is truly a product of the distillery's terroir.”

Matt Frohman
Taconic Distillery
Stanfordville, NY



Why Barrels Today?



“Vodka, by definition, must be flavorless and tasteless. It is simply distilled at the highest proof possible to remove all the flavor...”

...artistry.”
Dan Garrison
Garrison Brothers
Hye, TX

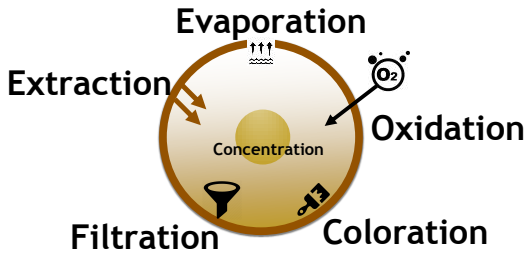


Why Barrels Today?

The Basic Process of Whiskey Making



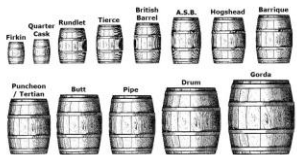
Inside the Barrel



Inside the Barrel

Balancing Factors

- Size of Barrel



Inside the Barrel

Balancing Factors

- Size of Barrel



“Small barrels create more oak to spirit contact... I think it creates too much contact and in the case of Gin, covers up the complexity.”

Steve D’Angelo
Greenhook Ginsmiths
Brooklyn, NY

“Smaller barrels produce whiskey in a much shorter time and with a vanilla note... The larger barrels are more efficient, cost wise. So we use both now and blend the results together.”

Ralph Erenzo
Tuthilltown Spirits
Gardiner, NY

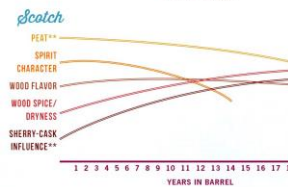
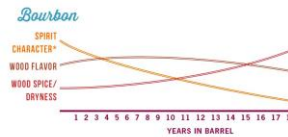


Inside the Barrel

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Balancing Factors

- Size of Barrel
- Duration of Aging



Inside the Barrel

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Balancing Factors

- Size of Barrel
- Duration of Aging



“I have learned a lot of lessons about oak maturation. One of these is that every barrel has a length of time versus volume that they can be aged. Great whiskey takes time.”

Brian Facquet
Prohibition Distillery
Roscoe, NY

Inside the Barrel

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Balancing Factors

- Size of Barrel
- Duration of Aging
- Climate



Inside the Barrel

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<p><u>Barrel-aged Gins</u> Used Whiskey, Brandy or Rum Barrels</p> <p><u>Scotch</u> 3-5+ years Used Bourbon, Sherry, Port or Madeira (malt) New American Oak (grain)</p> <p><u>Irish Whiskey</u> 4+ years New Oak</p> <p><u>Bourbon</u> 2+ years New Charred Oak</p> <p><u>Tequila</u> 2+ months to years New White Oak (Reposado, Anejo, Extra Anejo)</p>	<p><u>Canadian Whiskey</u> 3+ years Used Oak (grain) New Charred Oak (blended/flavoring)</p> <p><u>Japanese Whiskey</u> Months to years Used Charred Oak</p> <p><u>Fortified</u> New & Old Limousin Oak (Cognac) Various (Sherry, Port, Madeira)</p> <p><u>Rum</u> 1+ year Used Bourbon Barrel (Aged)</p>
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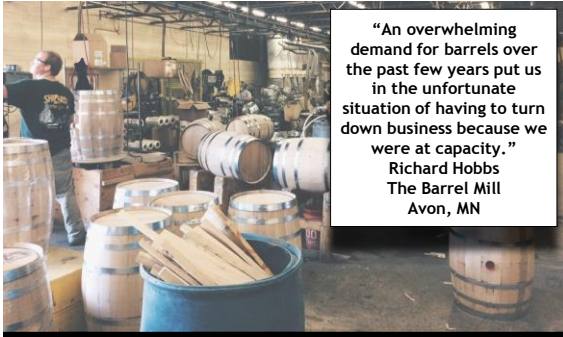
Types of Barrel Aged Spirits

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Types of Barrel Aged Spirits

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“An overwhelming demand for barrels over the past few years put us in the unfortunate situation of having to turn down business because we were at capacity.”
 Richard Hobbs
 The Barrel Mill
 Avon, MN

Barrel Supply Shortage

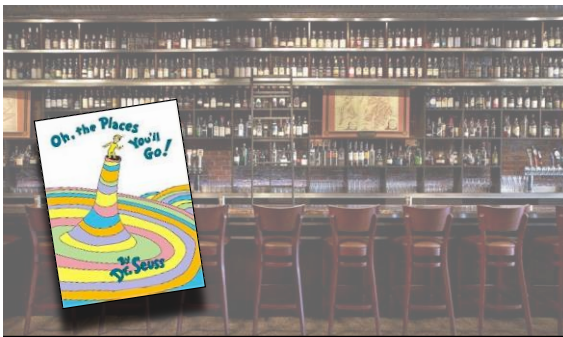
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Solutions & Growth



Barrel Supply Shortage

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The Future of Barrels

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Nine Lives

Hudson Maple Cask Rye Whiskey
by Tuthilltown Spirits



Taconic Distillery & Coffee Labs Roasters Collaboration

The Future of Barrels

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Old Ways in New Places

Hillrock Solera Aged Bourbon
by Hillrock Estate
Ancram, NY



Solera



The Future of Barrels

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Going to the Extremes

The Winchester Collection 1964
by The Glenlivet
\$25,000



The Future of Barrels

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Wine Barrels



Jefferson's Reserve Groth Cask Finish

Del Maguey San Luis del Rio Michael Mina Special Cask Finish in Stags' Leap Cabernet Sauvignon Barrel



The Future of Barrels

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Cheating Angel's Share



Jim Beam Devil's Cut



The Future of Barrels

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Cheating Time



Santeria Rum by The Lost Spirits Technology's Thea One Reactor



The Future of Barrels

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