

RIVER DRIVE®

COOPERAGE - MILLWORK

Oak & Aging

Flavors

Aging on wood adds unique flavors and profiles that are otherwise unachievable.

- **Oak lactones:** The two main aroma constituents of raw oak, often described as fresh oak or coconut.
- **Vanillin:** A phenolic aldehyde resulting from lignin degradation. It is the main aroma compound of natural vanilla.
- **Eugenol:** Volatile phenol produced in the oxidative breakdown of lignin during air drying; possessing spicy, clove aromas.
- **Guaiacol:** Volatile phenols, resulting from further thermal degradation of phenolic aldehydes, with smoky aromas, *char* aromas, spicy characters.
- **Furfural:** Produced by the degradation of carbohydrates by heat during barrel toasting. These compounds possess aromas of butterscotch, light caramel, and faint almond. Barrels should be carefully selected for a specific purpose.
- **Spirits/Wine:** Used oak will also impart flavors of its previous life.

Formats

New Chips

- Fastest way to achieve flavors
- Can be used in existing barrels or tanks
- Irregular Toast and Char levels

Barrel Chips™

- Faster evolution of “used barrel” profiles
- Can be used in existing barrels or tanks
- Mix of charred, toasted, and natural wood

Cubes

- Second fastest way to achieve flavors
- Can be used in existing barrels or tanks
- Consistent char or toast

Barrels

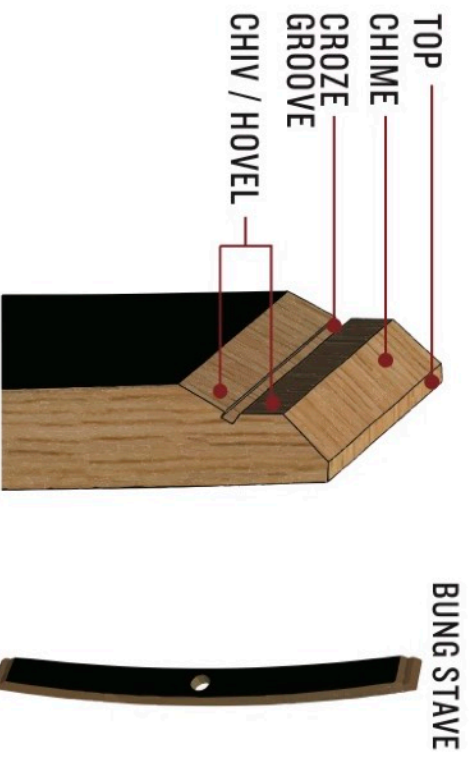
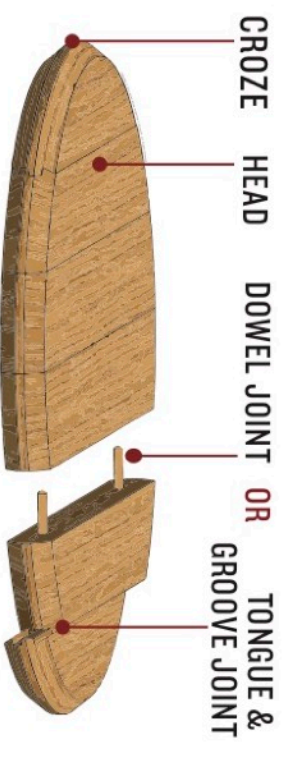
- Slowest way to achieve flavors
- Allows for oxidation
- Consistent char or toast

Select wood and format based on the flavors you are looking for. Oak should be part of the recipe formulation, not an afterthought.

Tools

- Cross Peen Hammer, modified
- Hoop Driver, modified
- Small Flashlight
- Head Puller
- Chisel
- Scratch Awl
- Large Pencil
- Utility Knife
- Crayon
- Chalk

BARREL ANATOMY



5 STEP BARREL INSPECTION

EXTERIOR

PRESSURE

INTERIOR

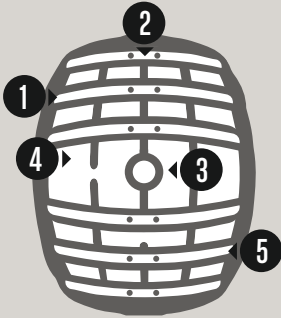
ODOR

DEOXYGENATE



EXTERIOR INSPECTION

OVERALL EXTERIOR CHECK



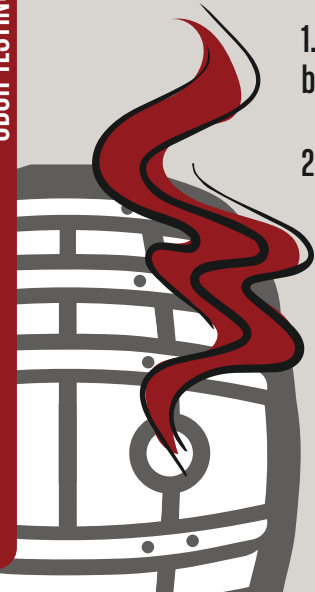
1. Are all bands present?
2. Do rivets align with bung?
3. Bung should be sealed.
4. No holes or obvious damage.
5. Are all the bands snug?

INTERIOR INSPECTION



1. Shine light through bung.
2. Inspect interior.
3. No mold.
4. No critters, bugs.

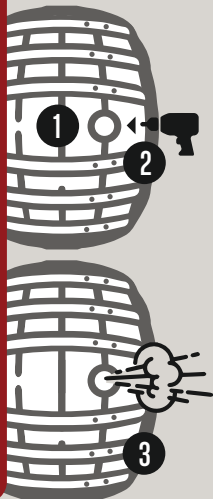
ODOR TESTING



1. Slowly smell barrel interior.
2. No vinegar, nail polish remover, acetone, any solvent, mildew or "artificial butter" smell.

PRESSURE TESTING

TESTING FOR LEAKS AND A QUALITY SEAL



1. Leave bung intact.
2. Use 1/8 in drill bit and drill through bung.
3. Listen or feel for air flow (in or out)

DEOXYGENATE

1. Use barrel immediately, or purge with inert gas. (i.e. Nitrogen, Argon, CO2, or Ozone)

2. Seal and safely store

