

Toasted Barrels

Toasting the barrel prior to charring transforms the oak deeper into each stave, creating more flavorful extractives. These additional extractives enhance the complexity of barrel aged spirits. Since heat is applied to the inside surface of the barrel, there is a natural temperature gradient in the wood from the interior to the exterior. This creates different nuances of flavorful extractives through the depth of the toast.



Traditional Toasts



Medium

This subtle toast option is characterized by delicate aromas of baked bread, butterscotch and a touch of toasted oak.



Medium Plus

Consistently a favorite in our toasting program, Medium Plus produces a complex array of the most popular barrel derived flavors such as vanilla and rich caramel.



Heavy

The boldest of our toasts, Heavy is spice-forward, with underlying notes of smoke, lactone, and chocolate.

Small Batch Toasts

The Small Batch Toasted barrel series is a collection of four specific, consistent attribute driving toast options that have been trialed and tested.

Smoke 1

Sweet smoke notes that show up quickly during maturation but gradually develop a rich smoky character that adds depth to the spirit.

Spice 2

Autumn inspired spice notes to accent the estery characters of the spirit with moderate intensity.

Sweet 1

A barrel that builds with intensity over time showcasing the natural grains of the spirit against a backdrop of sweet oak.

Sweet 2

The French Oak tannins add a textural depth and sweetness that transforms the spirit with color and flavor.

Custom Toasts

Develop your own toast to fit your mash bill and maturation regime. We offer one on one consultation for bench trials.

