



Thank you for purchasing your wine barrel from The Barrel Mill. Your barrels have been air tested and water tested prior to shipping. However, these are the recommended ongoing care procedures to use:

BARREL PREPARATION

1. Fill the barrel to the top with cold water, (clean chemical-free, no chlorine) set for 24 – 48 hours to allow the barrel to swell (water tight).
2. Empty the barrel, rinsing once with fresh water, and allow it to drain completely.
3. The barrel is now ready for winemaking.

STORAGE AND MAINTENANCE OF USED WINE BARRELS

1. Continually rinse the barrel with cold water until draining water becomes clear.
2. With the bunghole facing down, allow the barrel to dry completely.
3. Always burn sulfur in a used barrel that is to be stored until the next winemaking.

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