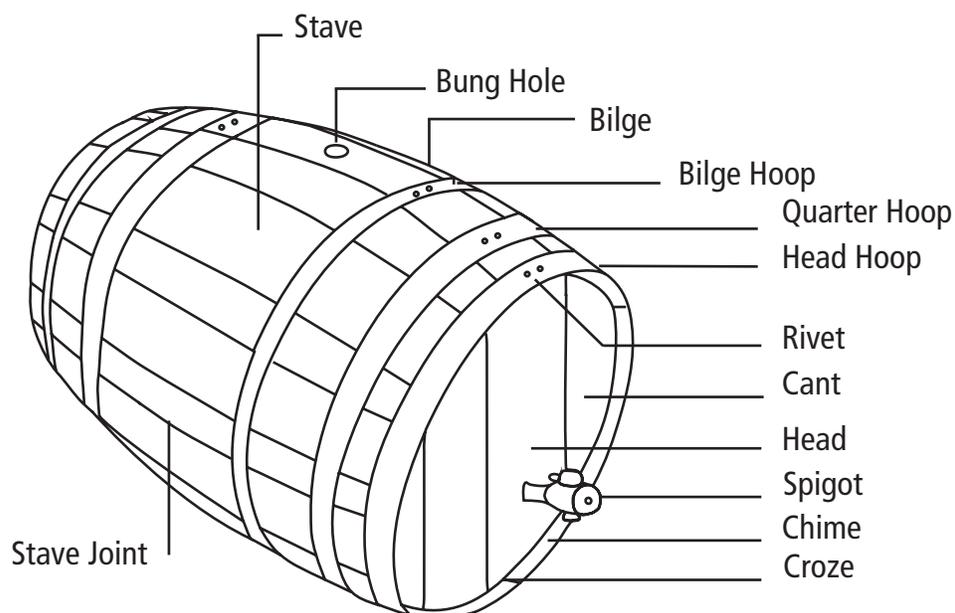


Small Batch Barrel Aging Kit

Welcome to the amazing world of Barrel ownership! With your new friend you are entering a new and exciting level of wine making. With due diligence and proper upkeep of your barrel it will serve you in your wine making for years to come.

BARREL ANATOMY



NEW BARREL CARE

The first thing to do when you get your barrel is to check for damage or defects. Make sure there are no cracked or dislocated Staves, ensure the Chime and Croze are intact and that there are no large gaps, If the barrel is excessively dry make sure the Hoops are in their proper location before proceeding to the next step.

REHYDRATING YOUR BARREL

Depending on how long it has been since the barrel was made it will be dry and will need to be swollen with water to ensure a liquid tight seal. There are two ways to do this, start with the first method and continue on with the second method (if necessary).

Start with hot chlorine free water. Warning: if you do not have a filter on your tap water and you are on a municipal water system, you have chlorine in your water. If you set out the needed volume of water over night it should dissipate. You can also use store bought water. Fill the barrel to 20% of its volume with hot water, insert the solid bung, and give it a thorough shaking. There will be some spraying from between the Staves, this should subside quickly depending on how dry your barrel is. Once the leaking from the Stave Joints has slowed down turn the barrel on it's Head. Pour hot water onto the Head that is facing up, filling it up to the edge. Wait 20 minutes and turn the barrel over and fill the other Head with hot water for another 20 minutes. At this point, if the barrel wasn't overly dry, it should be watertight.

To test this fill the barrel all the way up and watch for leaks. If there are any leaks leave it full of water for up to 24 hours (this is the second method). If your barrel still leaks after the 24 hour soak, empty and refill with fresh water and soak for 12 more hours. If it still leaks after 36 hours there is probably a structural flaw and you should not put wine in it (This happens in a very small percentage of barrels. Contact us if you experience this issue). If your barrel is sealed and there are no leaks at all, it is ready for wine.

YOUR NEW BARREL IS READY FOR WINE!

Since the barrel was recently sanitized by fire during toasting, there is no need for chemical sanitation with new barrels. Simply rack wine into the barrel. After racking the aged wine out, simply rinse the sediment out with fresh chlorine free water and rack new wine into it. Refilling your barrel with wine, right after racking wine out of it, is the best way to store your barrel.

BARREL AGE

When the barrel is new, it will take less time to reach a particular oak level. As the barrel gets older, it will take longer to impart flavor. The flavor compounds leach out of the wood at different rates so the character it imparts will change over time, giving the barrel a "sweet spot" in its age.

BARREL STORAGE

When not filled with wine, or for long term storage, fill the barrel with a holding solution of citric acid and potassium metabisulfite (KMS) at a rate of 4g citric acid 8g KMS per gallon of barrel volume. Store the barrel as if it has wine in it and top off every few weeks. This method will leach oak flavor from the wood over time, so try to keep the barrel filled with wine!