

OUR BARREL STORY



Passion and excellence are at the heart of all we do and as the finishing touch to an already beautiful base of the best grapes, our barrels are no exception. We source approximately 8,000 barrels per year, visiting only the best coopers in France every year to not only work hand in hand with the coopers, but to select the trees from which each barrel will be hewn. After careful selection, each barrel is aged in dedicated seasoning yards in France for up to 5 years. Taking this extra time and care in selecting our barrels allows us to ensure quality in every step and trace every barrel back to their respective trees.

As a part of this process, our barrels are customized to us alone with nearly 200 different toast profiles and strategically selected for each wine, ensuring every detail of oak in our wine is thoughtfully and intentionally considered.

“Barrels are the finishing touch—they are used to add detail, polish and layers along with balance to each of our wines.” JUSTIN SEIDENFELD - WINEMAKER

