



modern cooperage

Modern Cooperage Barrels

- Stainless steel barrel with exterior dimensions matching traditional oak barrels. Works with existing racks, barrel washers, etc.
- Barrels hold 31% more wine per barrel due to thinner exterior shell.
- Interior rack system can hold zero to 250% of the surface to volume ratio of a traditional oak barrel.
- Oxygen permeable membrane consistently delivers oxygen transfer at a rate equivalent to a new oak barrel.



Contact

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Quality

- Utilize new oak for every vintage and adjust oak extraction with number of staves used.
- Consistent oxygen transfer rate.
- Oak extraction and oxygen transfer can be independently managed.
- Reduced potential for microbiological issues.

Flexibility

- Make oak decisions up to and during harvest.
- Separately manage oak extraction and oxygen transfer.
- Battonage for white wines without excessive oxygen pickup.
- Practical solution for red barrel fermentations.

Environmental

- Reduce the number of mature oak trees harvested by 97.6%
 - 1,000 barrels = 333 oak trees
 - 9/6/3 loading of staves for three vintages in 760 MC barrels = 8 oak trees
- Reduce water use by up to 90% or more.
- Reduce waste water generation by up to 90% or more.
- Reduced energy use with fewer barrels to deliver and manage.

Economics

- Reduce oak and physical barrel costs by up to 50% or more over the long term.
- Reduced labor costs on new barrel preparation.
- Reduced labor costs from 24% fewer barrels to manage and maintain.
- Reduced labor costs from elimination of empty barrel maintenance.
- Reduced costs for water, waste water processing energy, freight, etc.
- Reduced warehouse costs with 24% less warehouse space required.
- Labor savings partially offset by approximately 5 minutes per barrel to load staves.