



WV GREAT BARREL COMPANY



WE'VE CREATED THE WORLD'S MOST ADVANCED WHISKEY  
BARREL COOPERAGE IN THE HEART OF APPALACHIA

# THE DREAM OF OUR COOPERAGE

BEGAN AS A DRIVE TO DO BETTER

To create opportunity in our small town and other communities in rural West Virginia.

To build the highest quality whiskey barrel possible, using tight-grained Appalachian white oak sustainably harvested within a 200-mile radius of our cooperage.

To become a resource for distillers to innovate and make more conscious choices about the barrels they use to age their spirits.

INDUSTRY-LEADING  
LEAK RATES

UNPARALLELED PRECISION  
AND CONSISTENCY

FREE INFRARED TOASTING  
AND CUSTOM CHAR





# WV GREAT BARREL

THE BEST-PERFORMING BARREL ON THE MARKET

STAVES: 3-6 month air dried

INFRARED TOAST: Light, medium, heavy included

CHAR: 1-4+ included

HOOPS: Carbon steel

# PREMIUM FINISHES

CUSTOM TOAST AND CHAR

LASER ENGRAVED HEAD

GALVANIZED STEEL HOOPS

POLYCARBONATE HEADS

HEAD AND STAVE BUNG

PROTECTIVE PACKAGING

Ask about premium wood options



ATTRIBUTES OF ALL BARRELS

TIGHT-GRAINED APPALACHIAN WHITE OAK

CNC-JOINTED STAVES FOR MAXIMUM STAVE-TO-STAVE CONTACT

CONTROLLED HORIZONTAL CHAR 1-4+

TONGUE-AND-GROOVE JOINTED HEADS

PRECISION INFRARED TOAST

PRESSURE TESTED WITH AIR AND RO WATER

ORDER INQUIRIES, CONTACT BOB MIKOLAJCZYK  
MIKO@WVGC.COM | 419.467.1101

# MATERIALS MATTER.

We believe distillers should have the opportunity to be as involved in the process of sourcing their wood as they are with any other material. We believe in providing complete transparency with regards to the source of the wood, the tightness of grain, how long it was seasoned and under what conditions, and the exact methods of making our barrels.



## OUR WOOD

The rough terrain and rocky soil of our region of Appalachia promote slow growth and a tighter-grained white oak. The tight grain provides a dense concentration of hemicellulose and lignin, resulting in greater flavor development when the barrel is properly toasted and charred.

## OUR MILL

WV Great Barrel staves and heading are quarter sawn, stacked and seasoned in the stave yard of our mill. The mill is ideally situated in a valley between two mountain ranges, where a natural wind tunnel provides a constant flow of air year round.



# TOAST

While charring a barrel inevitably produces a bit of toasted wood (the red layer), we believe that a deeper penetration of heat through a deliberate, controlled toast before char will mature a smoother, sweeter whiskey. That's why we offer precision infrared toasting on every barrel at no additional charge.



## LIGHT TOAST

DESCRIPTORS:

Fresh herbs, oak, smoked honey

## MEDIUM TOAST

Baking spice, toasted bread, caramel, vanilla

## HEAVY TOAST

Roasted nuts, smoke, toasted coconut, caramelized sugar

# CHAR

## LEVEL ONE

GUIDE:

Faster development of flavors due to thin carbon layer  
Use for shorter aging range, 1-4 years

## LEVEL TWO

Increased thermal degradation and flavor development  
Thin carbon layer provides some filtration  
Use for shorter aging range, 1-6 years

## LEVEL THREE

Highly versatile char  
Increased carbon layer rounds out rough edges as distillate travels to flavorful red layer  
Use for a variety of aging ranges

## LEVEL FOUR

Alligator char increases surface area of carbon to which distillate is exposed  
Use for longer aging range, 4+ years

DESCRIPTORS:

Sweet herb, vanilla candy, toasted almonds

Clove, vanilla bean, toasted coconut

Rich caramel, toasted pecan, smoke

Campfire, caramelized sugar, dark chocolate



# INNOVATING MODERN COOPERAGE

PRECISION CONSISTENCY SAFETY

To build a better whiskey barrel, with industry-leading leak rates and maximum precision in toast and char, you first need to build a better process. Our cooperage engages advanced technology and automation—that we continually improve upon using Six Sigma methodologies—to minimize variation at every stage.

CNC stave jointing delivers maximum stave-to-stave contact and minimizes leaks.

The world's first and only fully automated windlass produces tighter barrels and improves operator safety in what is traditionally a difficult and very dangerous job.

And our world-class maintenance program ensures that our equipment performs at the highest level, allowing our team to consistently build a superior barrel, time after time.



# PARTNERING IN INNOVATION & EXPERIMENTATION

A cooperage unlike any other is just the beginning. We are committed to partnering with distillers in support of making their best whiskey, batch after batch, by providing consistency in barrels, flexibility in delivery, and a passion for innovation and collaboration.



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WV GREAT BARREL COMPANY

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546 MOUNTAIN HOME DRIVE, CALDWELL, WV 24925

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WVGBC.COM	304.520.0612
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