



SAURY SONOMA

- Dark chocolate and mocha
- North-East American Oak
- Toasted in California

We offer great tasting American Oak barrels from the Saury Sonoma Cooperage in California. Oak is sourced and seasoned in the forests of North-East America and then toasted using our long slow toasting methods to bring out delicious aromas of dark chocolate and mocha. Our coopers finish the toasting with a higher temperature to deliver a savoury palate profile which marries perfectly with the sweetness of quality American Oak. There's no coconut here, think vanilla, chocolate, sweet oak and spice!

American Oak	Code	Volume	Stave Thickness
Bordeaux Export	USA XT	225L	25-27mm
Hogshead	USA TT	300L	25-27mm

Wood Specifications

Type

American Oak (*Quercus alba*).

Origin

Selection from North East America.

Grain selection

Mid-fine grain.

Seasoning

Initial watering, then open air seasoning at the source for minimum 2 or 3 years.

Toasting Specifications

Bending

Fire bent – traditional bending of the staves over a wood fire.

Immersion bent – bending of the staves in +80°C hot water for 10 minutes.

Toast

Traditional wood fire using our classic small diameter brazier.

Toasting

Medium, Medium Plus, Heavy, Lumière or House.

Toasted heads

Medium toasting via convection – on request only.



Toasting Options

Medium toast

A classical toast that gives a golden brown interior, providing fine wood aromatics and enhanced structural support to the palate.

Medium Plus toast

Considered to be our in-house style, utilising a slightly hotter fire to heighten aromatic lift and provide a balanced contribution to the palate between toast and tannin.

Heavy toast

A bold toast for those seeking maximum impact from American oak, with dark rich mocha and coffee characters combining with the typical sweetness of American wood.

Lumière toast

Our longer toasting profile gives rise to perfumed oak that lifts the fruit supported by power and drive through the palate. Provides extra mid-palate weight and a superbly long finish.

House toast

A traditional Burgundy toast giving more smokey, roasted meat aromas, with extra palate richness and volume.



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