



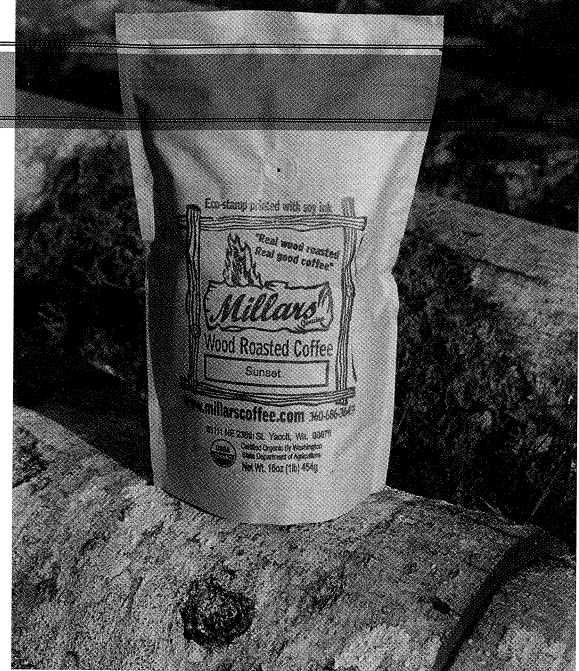
INSIDE

THE BARREL

BY BRIAN KROPF

MILLAR'S WOOD ROASTED COFFEE

Millar's Wood Roasted Coffee starts with a blend of organic, fair trade and sustainable Arabica green beans. From here, they are aged in 24-year-old Kentucky bourbon barrels for a minimum of 30 days, which reduces the acid in the beans and mellows the flavors of the coffee before it's roasted, all while imparting a unique flavor from the barrel. After the aging process is complete, the beans are hand roasted in small batches using only locally-sourced wood from their property which was felled by storms and other natural hazards, as they don't believe in cutting down live timber for their roasting process.



FEE BROTHERS WHISKEY BARREL AGED BITTERS

A dash or two of bitters make everything better, so why not throw them in a barrel first? That's exactly what Fee Brothers did with their Whiskey Barrel Aged Bitters. They took empty Tennessee whiskey barrels and filled 'em up with their aromatic bitters, letting the flavors of the wood, char and whiskey mingle with the bitters and creating a wondrous blend of barrel and spice. This expression of their bitters is available once a year in the spring, and the 2012 release is resting quietly in Jim Beam barrels. Be on the lookout in March for orange bitters that they are aging in Old Tom Gin barrels, a play on the original recipe for the Martini which included orange bitters.

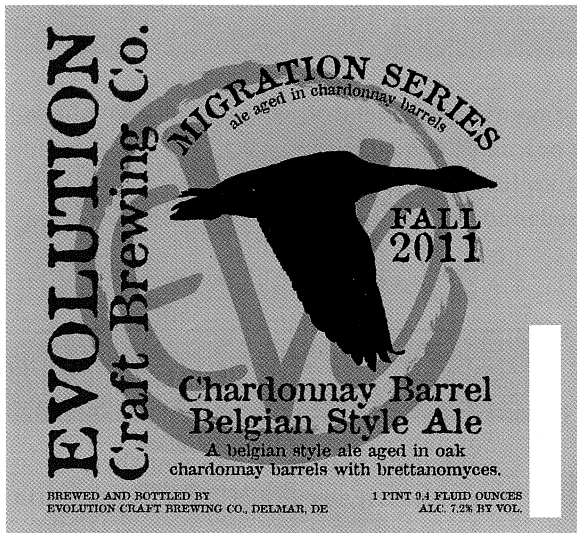
TABASCO SAUCE

Unbeknownst to many, all Tabasco Sauce is aged in white oak barrels that previously held bourbon. After the capsicum frutescens peppers are picked, they are mashed with a small amount of Avery Island salt and then put into bourbon barrels where they age for three years. For the Tabasco Family Reserve, it is left to age for up to eight years in the spent bourbon barrels. It is then blended with premium white wine vinegar, strained and bottled.



BARREL 102: WOOD ORIGIN

Oak is the most common type of barrel, but where the oak is grown is very important. French and American oak are the most commonly used. When deciding on what type of oak to use, several factors come into play including: how tight the grain is and how the tannins, lactones and vanillin contained in the wood will affect the aging process, flavors, aromas and mouthfeel.



ROUNDHOUSE SPIRITS IMPERIAL BARREL AGED GIN

Roundhouse's Imperial Barrel Aged Gin begins with their small batch gin, a unique spirit with hints of sencha green tea, lavender, hibiscus and chamomile added. To become their Imperial Barrel Aged Gin, it is aged in oak casks for at least six months, adding new complexity and changing your perception of what gin can be.

EVOLUTION CRAFT BREWING CO.'S FALL 2011 MIGRATION SERIES

The fall installation of Evolution Craft Brewing Co.'s Migration Series is a Belgian-style pale ale aged in chardonnay barrels. The beer underwent a secondary fermentation in the barrel from the addition of brettanomyces. Napa Valley's St. Supéry Vineyards & Winery supplied the American oak barrels, which give the beer a smooth, rich flavor from the oak and hints of fruit from the wine that they once held.



BARREL 104: COOPERAGES AND BARREL PRICES

If you've ever wondered who makes all these barrels, it's done by a cooper at a cooperage. Coopers hand-assemble and toast barrels just as it was traditionally done. Building barrels is not an easy task and it takes years of experience to really nail down which is crucial, as just one barrel that a Master Cooper rolls out of their cooperage can be responsible for holding up to a quarter of a million dollars worth of liquid.

At Seguin Moreau's Napa Cooperage, new American oak barrels cost \$400-500 per barrel; French oak is around \$1000 per barrel. Their newest barrel, the ICÔNE Elegance costs \$1200 per barrel, and the oak goes through a selection process that searches for high concentrations of certain compounds that contribute to the wine aging process.

Mutineer

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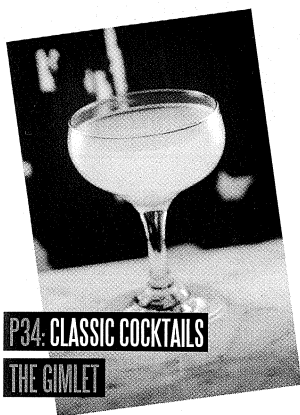
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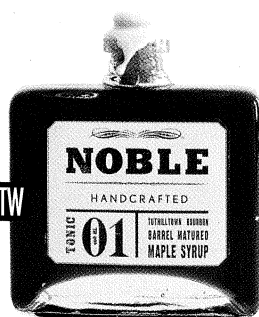
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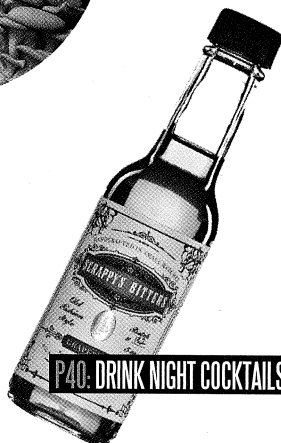
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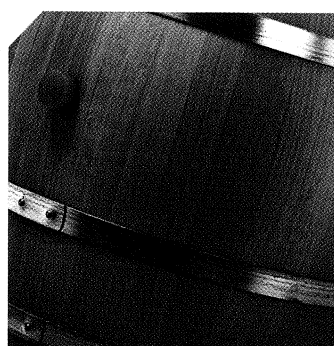
P50 | MUTINEER INTERVIEW: STEVE SMITH

Tazo introduced the majority of Americans to high-quality tea. Mutineer chats with Steve Smith, co-founder of Tazo and the man behind the tea revolution.



P60 | NAPA HARVEST

Winery tours skip several steps on the path from the vine to the bottle. Ward Kadel wanted to know more, so he put on work gloves and joined Chimney Rock Winery for their 2011 harvest.



P68 | INSIDE THE BARREL

Food and beverage artisans are catching on to what the wine and whiskey industries have known for centuries: barrel aging is amazing! Find out just what sorts of craft products are going into the barrel these days.



P76 | WORLD WINE TOUR

Two people with a passion for compassion and wine set off on a year-long tour to raise money for kids in Laos. How'd they fare? Better than anyone could have imagined.