# COOPERAGES 1912

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### FOR IMMEDIATE RELEASE

### Barrel Donations from Cooperages 1912 Benefit Washington State University Viticulture & Enology Department Research and Education

NAPA, CA (Sept. 12, 2024) In an ongoing partnership with Washington State University (WSU), Cooperages 1912 recently donated 18 oak wine barrels to the Viticulture and Enology (V&E) Department. The barrels will be distributed between WSU V&E research initiatives and inclusion in the auction lots for annual Auction of Washington Wines events.

Since 2017, Cooperages 1912 has donated barrels for WSU V&E's red wine barrel fermentation experiment. The objective of the experiment is to compare either cabernet sauvignon or merlot barrel fermentation with tank fermentation and other treatments. The study allows students to evaluate the effect of red wine barrel fermentation on the composition and sensory perception of the resulting wines. This year, WSU is conducting the experiment with four different types of TW Boswell French oak barrels.

"The support from Cooperages 1912 with donations of oak wine barrels has been tremendous," said WSU Professor of Enology Dr. Thomas Henick-Kling. "It allows our students to get hands-on experience with various types of barrels and their flavor impact on various wines and the students also learn how to maintain barrels. We would not be able to offer such a learning experience without their generous support."

New this year, Cooperages 1912 fitted a Tonnellerie Quintessence fermentation barrel with a plexiglass head and a light to demonstrate the effect stirring has on barrel fermented chardonnay. The plexiglass head allows students to observe the motion of the must while stirring and the subsequent sensory effect it has on the wine's mouthfeel.

"Cooperages 1912 has been collaborating with the Department of Viticulture and Enology at Washington State University for more than two decades," said Independent Stave Company Director of Research and Development, Dr. David Llodra. "We also offer technical support and chemical analysis of oak volatiles along with interpretation of the results of the barrel experiments to enhance the students' experience".

Barrels not earmarked for research are used in the WSU Blended Learning winemaking course. This course pairs students with Washington state grape growers and winemakers to make unique wines. In 2024, they will use a 400-liter Tonnellerie Tremeaux barrel on Syrah with stem inclusion in conjunction with Bookwalter Winery.



Tonnellerie Juintessence BORDEAUX MAISC



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Some of these wines are auctioned at the Washington Wines Private Barrel Auction. In 2024, the auction raised more than \$150,000 in additional funding for the WSU V&E department and its students. For the coming year, Blended Learning students will work on two auction lots – one with Tonnellerie Tremeaux barrels to make wine in conjunction with Kiona Vineyards and Winery and one with Tonnellerie Quintessence barrels to make a Dineen vineyard wine in conjunction with Col Solare.

"Cooperages 1912 has been donating excellent oak barrels for the special auction wines that we have been making with our students and partner wineries," said Henick-Kling. "This generous support allows us to make two special wines for the two wine auctions held by the Auction of Washington Wines each year. The funds from these sales directly benefit our viticulture and enology research and education program."

Cooperages 1912 is a subsidiary of Independent Stave Company. A fourth-generation, familyowned company, they are committed to crafting high-quality oak wine barrels. Cooperages 1912 offers a comprehensive collection of premium brands including Tonnellerie Quintessence, Tonnellerie Tremeaux, Maison Moussié, TW Boswell, Heinrich Cooperage, and World Cooperage. The Cooperages 1912 team consults directly with winemakers to ensure an optimal pairing between wine and barrel.

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