



For Immediate Release

The Barrel Mill Aims to End Craft Spirit Barrel Shortage After Purchasing Stave Mill, Expanding Barrel Line and Tripling Production

Avon, MN, August 16, 2016 - Working to address the running shortage of oak barrels for the craft spirit industry, leading cooperage The Barrel Mill® has significantly increased inventory, stepping up its oak barrel production threefold within the last year. Additionally, the company today announced the introduction of the new 53-gallon American Oak Barrel to its line of premium oak barrels used for the maturation of craft spirits. The new barrel will be produced in the company's Central Minnesota facility from material sourced from its own stave mill, which was purchased in 2016.

The new 53-gallon oak barrel, as well as the company's existing 5-, 10-, 15- and 30-gallon barrels, comes in a choice of two standard charred interiors, Char #3 and Char #4, available immediately from stock. Custom chars are also available. The Barrel Mill exclusively uses premium oak from Minnesota and Missouri in all barrel production.

"An overwhelming demand for barrels over the past few years put us in the unfortunate situation of having to turn down business because we were at capacity," states Richard Hobbs, sales and marketing manager for The Barrel Mill. "We are happy to announce that period is behind us and we are accepting orders from both current and new customers. The addition of new equipment and people allowed us to build a sizable inventory of barrels, ready to ship."

New oak barrels play an important role in the flavor profile of American-made spirits, in particular bourbon, rye, malt, and wheat whiskies. The degradation of the wood from its exposure to an open flame releases natural sugar compounds that deliver flavors ranging from sweet vanilla to rich caramel. The Barrel Mill has been a leading supplier of oak barrels for the spirits industry since 2004, selecting only tight grain premium

Quercus Alba (White Oak) for the production of barrels.

The Barrel Mill also manufactures the industry's only spiral-cut oak alternative, The Oak Infusion Spiral, in a choice of toasted or charred finishes, which offers spirits producers a fast, low-cost method to mature their beverages without the cost or space requirements of new oak barrels.

The Barrel Mill sells its oak barrels and infusion spirals directly to wine, beer, spirits and cider producers. Contact company headquarters at 800-201-7125 or info@thebarrelmill.com. More information is on whiskeybarrel.com and infusionnpiral.com

About The Barrel Mill

Located in the central Minnesota town of Avon, The Barrel Mill® is one of the most respected cooperages in the industry, with a history in lumber dating back over a century. By combining old-world craftsmanship with state-of-the art equipment and technology, the company delivers the finest wine, spirit and display barrels and the patented Oak Infusion Spiral. More info online at www.thebarrelmill.com, www.infusionspiral.com and www.barrelagedinabottle.com.

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