

## ABOUT US

Since 1999, the Thousand Oaks Barrel Co. has been the world's leading manufacturer of small barrels for accelerated aging. Our new wood barrels are made from short cuts of 18 to 24 month air-dried American white oak staves sourced from the same stave mills as those who make full size wine and bourbon barrels. These premium barrels are used in distilleries throughout the world to make test batches of new spirit products because they dramatically reduce the time from concept to bottle.

Artenders trust a Thousand Oaks Barrel! If barrel-aged cocktails are your preference, our barrels are in the finest restaurants, bourbon bars and wineries around the world. More than 67% of all bars in the U.S. have at least one Thousand Oaks Barrel for aging and serving cocktails.

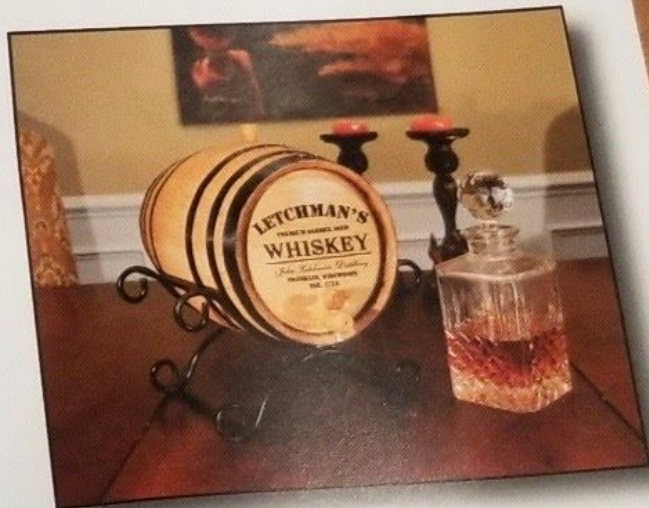
For the home connoisseur or passionate spirits lover, our barrels provide the same quality aging experience as they do in a professional environment. I am sure your home aging experience will be both educational and rewarding. Taste your spirits often and document your progress as changes occur quickly. Each barrel is different and will offer a unique flavor profile. Time, temperature, altitude, spirit, and the unique flavors from the wood will all make every aging experience different.

Now it's time to get started! Make sure to read back through the pages to familiarize yourself with the aging process.

Enjoy your barrel and always remember...  
**AGE TO TASTE!**

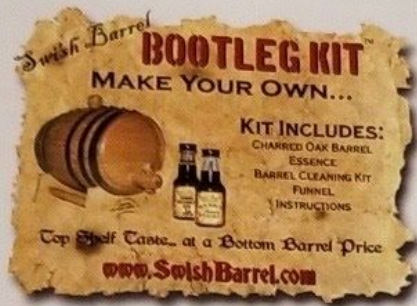
Cheers,

*Bryan Weisberg*  
Founder & CEO



# MAKING SPIRITS WITH A KIT

FOR BOOTLEG KIT® OR THE BARREL CONNOISSEUR® KIT ONLY



**Directions:** Mix 1 bottle of *Swish Barrel* essence per 750ml of vodka, grain alcohol, or moonshine in the barrel. Add sugar if needed (*see instructions on essence bottle for quantity*). For each liter size barrel, multiply the instructions as required. For instance, a 3 liter barrel will require 3 bottles of essence, a 5 liter will require 5 bottles. Gently shake the barrel to distribute the contents. Let it age! Turn the barrel a quarter turn each week to redistribute the spirit contact with the charred oak...  
**AGE TO TASTE!**

Additional supplies such as cleaning kits or essence may be purchased online at;

[www.1000oaksbarrel.com](http://www.1000oaksbarrel.com)



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BOOTLEG KIT® AND THE BARREL CONNOISSEUR® ARE REGISTERED TRADEMARKS OF THE THOUSAND OAKS BARREL CO.

\* Essences are not alcohol. They are flavorings formulated to the distinct types of spirit flavors. The Bootleg Kit does not make the actual spirit, but an indistinguishable facsimile.



## FAQS

**THE HOOPS ARE LOOSE OR HAVE FALLEN OFF:** Our barrels are handmade without the use of any nails. As the wood dries, the barrel shrinks and hoops loosen. Hooping is fitted in location but is only stabilized after the curing process when the barrel swells into place due to the expansion of the wood. Simply hand force the hoop into its proper location and slightly tap the banding's side with a blunt item around the entire circumference of the barrel until tight. Then proceed to the curing process.

**I HEAR SOMETHING INSIDE THE BARREL RATTLING:** It is common for the barrel to have small pieces of wood inside. Your barrel is charred internally and can cause pieces from the inside to separate from the body. **THIS IS GOOD NEWS!** The more charred surface contact with the spirit, the faster it will age. Simply strain the spirit before drinking.

**HOW DO I INSERT MY SPIGOT?** Please be conscious that your spigot is the most delicate part of your new barrel. You will have to hand force the spigot into the hole as far as it will go. Turn the movable top piece to the side then tap in using a rubber mallet or hammer with a towel or shock absorbent material to prevent it from being "cracked". On a side note, please remember to verify placement of your spigot during curing of the barrel. The spigot will swell and be in a permanent position after curing is complete.

**MY BARREL IS TAKING ON A BLACKISH COLOR:** This is referred to as "leaching". All barrels can produce a discoloration during the curing and/or aging process. As the liquid makes its way through the wood, it will push out coloration from anything in its way. This is perfectly normal and seen in all commercial barrels in the beer, wine and distilling world.

**WHEN I TURN MY SPIGOT, NOTHING IS COMING OUT:** Physics... remove the bung when dispensing to release pressure and allow airflow.

**AFTER MANY MONTHS, THERE'S LITTLE (OR NO) SPIRIT:** Smaller barrels age 8-10 times faster than a full sized version. Therefore, the "angel's share" (natural evaporation) is also increased. Due to its rapid aging process most spirits are at their optimum result within 1 to 3 months. Taste periodically and when accepted best to your pallet remove the contents into a bott with appropriate aging notes and begin your next batch.

**YOUR AGED SPIRITS:** Every barrel will develop its own individual flavor. When aged, pour from the barrel's spigot to drink or transfer into a glass bottle. This will stop the aging process. You can store your spirits in glass for many years.



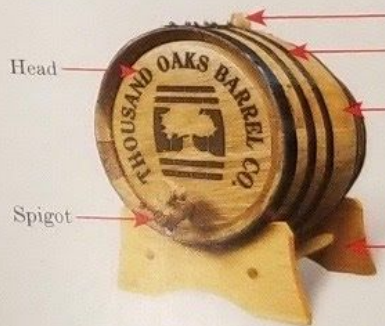
## CLEANING & STORING

**CLEANING YOUR BARREL:** Barrels used for wine or other low alcohol spirit should be cleaned after each use. Whiskey or other high alcohol content spirits require cleaning less frequently. Clean Barrels with a Swish Barrel Cleaning Kit after 2 or 3 uses or if you want to neutralize the flavor from previous batches. See instructions on Cleaning Kit for details.



**STORING BETWEEN USES:** Barrels should always have liquid in them and must be stored with a water solution including a Storing Tablet. The tablet will eliminate bacteria from growing in the barrel. Dissolve Storing Tablets in a glass of water. Hot water is preferable as it will quickly dissolve the tablet. Pour the solution into the barrel and top off with hot water. Each month continue topping off to keep the barrel filled. See tablet instructions for number of tablets required for your size barrel.

### ANATOMY OF THE BARREL

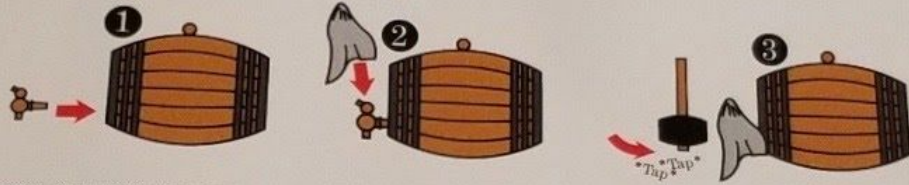


### WHAT YOU'LL NEED

Rubber Mallet, Piece of Soft Cloth, Vodka/Moonshine/Grain Alcohol, Hot Water

## AGING SPIRITS WITH A BARREL

**BEFORE USING YOUR BARREL:** Place a cloth over the spigot and tightly insert it in the spigot hole. Gently hammer it in using a mallet.



**CURING THE BARREL:** All barrels need to cure (swell) to ensure proper functionality. Using boiling or hot water, fill your barrel to the top through the bung hole. Make sure to place the barrel in an area that allows for seepage leaking through the wood (i.e. kitchen sink, outside, tub etc...) This is normal and may last for 24 hours before sealing. Although there may be no leaks immediately, the wood does need to swell before use, a minimum of 3-5 days is preferred. Curing the wood will minimize the absorption of Angels Share (precious spirit) into the body of the barrel.

**AGING SPIRITS:** You are now ready to age. Each week rotate the barrel as in the picture below. This will redistribute the spirit contact with the wood. The smaller the barrel, the quicker your spirit will age. Depending on what size you bought, the spirit will age 8 to 10 times faster than the standard 50+ gallon barrel. Each week taste your spirit. Make tasting notes of the flavor changes i.e. oak, cinnamon, fruit, the flavor will change from week to week until a consistent set of flavors balance out.

