

# OAKASION

## OAK, ANY WAY YOU WANT IT

### **OAK NEWS**

March 26, 2010

Sometimes something new is really not new at all but has just been discovered by a new group of people for the first time. That “something new” is Acacia wood for white wines.

Acacia wood has been used in France and Spain for many years to add a new dimension to white wines and in the aging of the incredible sweet wines of Bordeaux.

The Acacia wood used for barrels grows in the same forest in France that the great French oak trees grow. It is not to be confused with what we here in California call Acacia, which is a totally different tree.

Acacia wood gives white wines and incredible floral characteristic with added structural mouth feel. No oak flavors. Just the fruit with a floral nose and great mouth feel.

Acacia is being used in the US on wines such as Sauvignon Blanc, Pinot Blanc, Viognier, and Chardonnay.

Not only does Acacia wood give your white wines a unique characteristic but it also gives you a great new marketing opportunity to sell something completely different at a time when everyone is looking for an advantage in the market.

Very few cooperages have the knowledge of how to find, age and toast Acacia wood. I am fortunate to be able to represent three cooperages who have Acacia wood barrels as part of their barrel offerings. Tonellerie Du Sud-Ouest has the most experience with Acacia wood and has been providing great wineries in France, Spain and the US Acacia wood barrels for many years.

This is definitely a barrel you should try. In light of the tastings I have done in the past few weeks I can assure you that you will not be disappointed in the results.

All the best for 2010,

*Norm Leighty*