



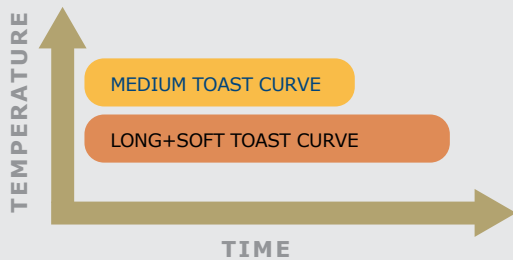
## LONG + SOFT

### PROFILE 7

#### PROPRIETARY TOAST

Canton's proprietary "Long + Soft" process employs a low flame, sustained over a longer toasting cycle. The result: a gentler toast, penetrating more deeply into each stave.

In the cellar, this will impart a refined, more subtle oakiness to your wine.



#### PROCESS

In the Canton Cooperage toasting room, barrels are toasted in a low oak fire by our master coopers. Computerized sensors continuously monitor heat intensity, maintaining a lower temperature throughout a longer toasting cycle.

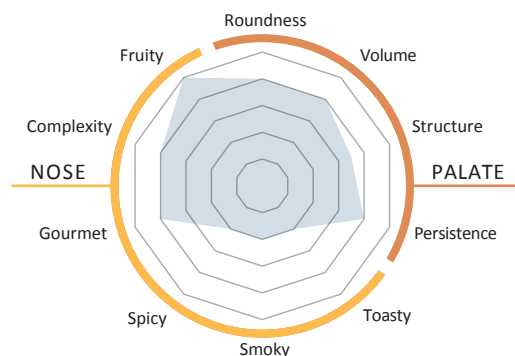
Heat is diffused slowly throughout the stave, bringing about changes to polyphenols, lactons and aromatics. In the end, the benefit is a more subtle flavor profile, when compared to a standard medium-toast barrel.

Since more of the wood is affected, this can extend the useful life of a Long + Soft barrel. The results in the second year of use can often be as good as that in the first.



#### OUTCOME

- Respect for the fruit
- Heightened complexity
- Pleasant, balanced mouthfeel
- Nice mid-palate and long finish
- Reduced smokiness and toasted flavors vs. medium/medium-plus toasts
- Low impact on aromatics



A MEMBER OF



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