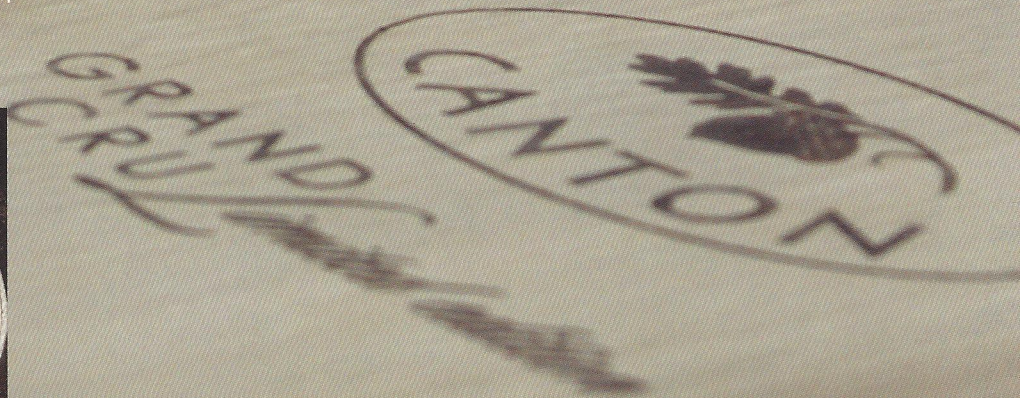


# Lebanon

Marion  
County  
2018



Canton Cooperage is one of Marion County's leading industries with a quality history of manufacturing the finest American White Oak barrels for wine and spirits worldwide, pg. 14



# Canton Cooperage

Canton Cooperage moved to Lebanon, Kentucky from Canton, Ohio in 1988. In 1983 the current cooperage was known as Kentucky Cooperage. The reason for the move was Lebanon's location in Central Kentucky, a significant supply of white oak and experienced skilled craftsmen. Today, Canton sources a high quality of white oak, with tight grain and no knots and this supply is obtained everywhere east of the Great Plains.

In 1998 the Taransaud French Cooperage purchased Canton Cooperage to better serve their North American wine making customers. The de Pracontal family, owners of Taransaud, a French Cooperage, own three cooperages located in France, Hungary and Canton Cooperage in Lebanon, Kentucky.

Recently, the Lebanon Canton Cooperage completed a plant expansion that includes new office space and conference rooms.

Canton Cooperage produces premium quality spirit barrels for the craft distillery and bourbon industry.



Three Master Coopers raise a Canton Cooperage wine barrel



The Canton Grand Cru Limited Edition barrel is unique. It is made with a hand selected group of 4-year open air-seasoned staves. This barrel amplifies the personality of the wine without contributing over powering oak characters. This barrel is found to be like a French barrel in the roundness, with a velvety integration of tannins, more aromatic complexity and elegant mouth feel.

Canton's Grand Cru barrel line is the flagship of barrels. They are made with tight grain 3-year open air-seasoned staves. This barrel is all about balance. It allows for slow extraction of compounds, pleasing toasted oak flavors are complemented by brown spices, providing finesse and a broad range of aromas and taste sensations.

Canton Vintage barrels are made from specifically selected American oak that has been open air-seasoned for 24 months. The Vintage barrel highlights bright fruit flavors and wine aromas, contributing mid-palate depth and complexity.

They also craft the Vintage Premium barrel, made with 36-month, open air-seasoned staves, from the same selection and grain of wood as the Vintage barrel. The Vintage Premium barrel offers a more subtle aromatic expression, refinement and delicacy.

The wine barrels produced in Lebanon are distributed across North America and across the world to places like Canada, Europe, South America, Israel, Australia, New Zealand, Mexico, China, Japan and South Africa.

The Master Coopers at Canton have an average tenure of 30 plus years. Our new Coopers have an average tenure of 3.5 years. It takes patience, skill and passion to make a perfect barrel. At Canton they are proud to manufacture the finest American oak barrels. Each barrel is a testimony to the many years of experience and dedication of our Master Coopers.

Knowing their product and knowing their customers are key to the Canton Cooperage legacy. Master Coopers at Canton Cooperage are quick to point out that only three-percent of the wines produced are aged in oak barrels. Those barrels are what make the distinctive rich tastes with the higher quality wines.

Canton Cooperage in Lebanon also produces toasted white oak chips used to flavor wines that are not produced in the white oak barrels.

Canton Cooperage employs some 50 workers in Lebanon and they are proud of the fact that they produce a world class product with some of the best skilled craftsman in the world. ▲