

THE HISTORY OF THE RAYMOND
BARREL TO BARREL

A brief history of wine barrels from

3000 BC to the 21st century: animal

skins - Greek pottery - clay amphorae -

Mesopotamia: palm wood barrels -

Roman empire: oak barrels - and finally,

the Raymond Barrel to Barrel



ONE OF THE NAPA VALLEY'S MOST
HIGHLY-RATED WINERIES



93 points, Editor's Choice, 2005 Napa Valley Reserve Cabernet Sauvignon, 5.31.2009
91 points, 2005 Rutherford Cabernet Sauvignon, 1.31.2009
92 points, 2004 Rutherford Cabernet Sauvignon, 12.14.2007
90 points, 2005 St. Helena Cabernet Sauvignon, 01.31.2009



"Annual Top 100 List" - Raymond Napa Valley Reserve Cabernet Sauvignon, 1999, 2000

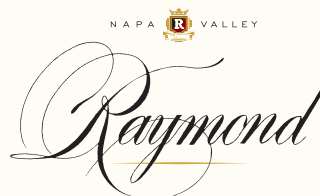
92 points, 2005 Generations Cabernet Sauvignon, June-August 2009 issue

"5 Stars, Top Wines of the Year" 2003 Napa Valley Reserve Cabernet Sauvignon, 2007



#23 Most Popular Wines by Variety, Raymond Napa Valley Reserve Cabernet Sauvignon, Annual Restaurant Poll, April 2009

RAYMOND VINEYARDS | WWW.RAYMONDVINEYARDS.COM | 800.525-2659



BARREL TO BARREL

THE WINERY EXPERIENCE
FROM CELLAR TO GLASS

BARREL TO BARREL

ENJOY THE
SAME EXPERIENCE
YOU WOULD IN THE WINERY CELLAR...

THE PUREST EXPRESSION OF WINE
TASTING AND GRAPE PERSONALITY.

Lightly fined AND filtered

UNIQUE AND LIMITED-EDITION oak barrel

Eco-friendly - THE LIGHTEST WINE PACKAGING AVAILABLE

EXCLUSIVE Cabernet Sauvignon BARREL SELECTION

AN ELEGANT, authentic WINE BY-THE-GLASS SOLUTION

WINE STAYS fresh FOR 6 WEEKS AFTER OPENING

WINE: CABERNET SAUVIGNON

- NAPA VALLEY IS THE #1 red wine varietal
- ONE OF THE most popular varietals FOR BY-THE-GLASS POURS
- AN American favorite WITH MANY MEALS
- CLASSIC WINES FROM RAYMOND VINEYARDS, A historical Napa Valley Cabernet Sauvignon PRODUCER
- LIGHTLY FINED AND FILTERED FOR AN authentic "from the barrel" taste, TEXTURE AND PALATE
- EXCLUSIVE VINIFICATION FOR THE BARREL TO BARREL

BARREL TO BARREL CHARACTERISTICS

- ELEGANT, LIMITED-EDITION real wood BARREL EXPRESSES A DIRECT CONNECTION TO THE WINERY
- THE 10L BAG OFFERS 1 extra liter, or 7 MORE GLASSES THAN A TRADITIONAL CASE, AT NO ADDITIONAL CHARGE!
- PROTECTS THE WINE FROM OXIDATION UP TO 6 weeks AFTER OPENING!
- ALWAYS FRESH: EVERY GLASS, EVERY TIME
- NO CORKED WINE, NO BAD BOTTLES
- INCREASED EFFICIENCY: MUCH LESS STORAGE SPACE THAN CASES OF BOTTLES

CONVENIENCE

- EASY-TO-USE
- EASY-TO-SERVE
- EASY-TO-REFILL
- LIMITED EDITION
- NO OXIDATION
- FRESH POURS FOR 6-8 WEEKS
- LESS STORAGE SPACE
- LOW CARBON FOOTPRINT
- NO CORK TAIN
- NO BREAKAGE
- NO REFRIGERATION
- LESS PACKAGING

ENVIRONMENT

LEAST CARBON FOOTPRINT BY THE GLASS

- TRADITIONAL BOTTLES HAVE A CARBON FOOTPRINT OF 90g CO₂ PER GLASS
- BARREL TO BARREL HAS A CARBON FOOTPRINT OF LESS THEN 22.5g CO₂ PER GLASS
- 75% LOWER CARBON FOOTPRINT PER GLASS!
- 4 TIMES FEWER GREENHOUSE GAS EMISSIONS!
- LESS ENERGY AND MATERIAL TO PRODUCE, SHIP, AND RECYCLE
- 99% LESS PACKAGING: SHIPPING ONLY A THIN, LIGHTWEIGHT BAG WITH 10 LITERS OF WINE FOR EACH REFILL ELIMINATES VIRTUALLY ALL PACKAGING - NO CORKS, CAPSULES, LABELS OR BOTTLES

THE LIGHTEST
WINE PACKAGING
AVAILABLE

COMPARE:

12 GLASS BOTTLES WEIGH 6,876 grams...
THE BARREL TO BARREL 10L BAG WEIGHS just 68.5 grams!



THE MOST PROFITABLE WINE BY-THE-GLASS SOLUTION

ECONOMICS: BOTTLE VS. BARREL

750ML BOTTLE

1 BOTTLE = 5 GLASSES

12 BOTTLES PER CASE = 60 GLASSES

10L BARREL TO BARREL

1 LITER = APPROX. 7 GLASSES

10 LITERS = APPROX. 67 GLASSES



BARREL TO BARREL

=



12 BOTTLES



7 GLASSES

ADVANTAGE: BARREL - ONE EXTRA LITER OF WINE!

7 ADDITIONAL GLASSES AT NO EXTRA CHARGE!

Eco-BAG SHIPPER
(CONTAINS 2 10L ECO-BAGS)



OPEN, FROM TOP



SEALED BOX

BARREL SHIPPER



TO CLEAN THE BARREL TO BARREL

1. Remove the empty eco-bag.
2. Pull the outer tap to ensure that any wine remaining in the tube is completely flushed out. Do this each time the eco-bag is replaced.
3. Unscrew the VITOP – the connecting device between the tube and the eco-bag inside the barrel. Be sure to catch and hold the spring.
4. Pour a small amount of cool water into the tube where you've removed the VITOP, leave the VITOP off, and pull the tap to flush it out.
5. Replace the VITOP connector. Please be sure that the lower part is completely and properly screwed onto the upper part.

BARREL TO BARREL SPECIFICATIONS

WINE	CASE SIZE	ALCOHOL	CASES PER PALLET	PALLETIZATION	20L CASE DIMENSIONS	WEIGHT	BARCODE
Napa Cabernet Sauvignon	10L x 2	13.5%	36	9 cases x 4 tiers	16" x 13" x 8"	46 lbs.	0 16697 00975 2

BARREL DIMENSIONS	BARREL CASE DIMENSIONS	BARREL CASES PER PALLET	PALLETIZATION	BARREL WEIGHT W/ CASE
16" H x 13.5" W x 18.75" L	17" H x 14.5" W x 19.75" L	15	5 barrels x 3 tiers	25 lbs



Mixed Sources
Product group from well managed forests, controlled sources and recycled wood or fiber
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