

BRION



Stories from the Vineyards

MASTER COOPER

Ramiro Herrera,
MASTER COOPER



It takes 120 years to grow a tree for barrels, and 2 years for that tree to cure so it's ready to make a barrel. My apprenticeship in France took four years. No tools were allowed; I had to make my own. When I finished, I was a Master Cooper, one of 34 in the world, and the only one from the United States. At graduation they flew the Mexican flag for me even though I told them I was born in the US. They said, "it's OK; you're Mexican." So, they put the flag up and that was something. They had never flown any other flag except for French, Scottish, and Spanish. Since then, I've been at it over 20 years; I can do anything. It's up to Brion and the winemakers. I tell them, whatever you like—less toasted, more toasted, water-bent... I'm your chef.

— Ramiro crafts the barrels used in the making of our BRION Caldwell Vineyard Cabernet Sauvignon —