



White Oak, Whiskey & Wine Webinars

1/8 – White Oak & Wine: Learn the difference between French vs American white oak, how toasting influences flavor profiles of red wines, and why not all tannins are bad.

1/15 – White Oak & Whiskey: Learn how the level of charring impacts the flavor profile of whiskey, maturation in the rack house, and the nuanced definitions of whiskeys and bourbons.

1/22 – From Stump to Barrel: Go behind the scenes and see how this value-added forest product is made right here in the Show-Me State.

1/29 – The White Oak Initiative: No barrels in 2100?! Learn the important role family forest landowners will play to ensure a sustainable supply.

For more information or ADA accommodations, contact Hank Stelzer at stelzerh@missouri.edu or 573-882-4444

Mondays

January 8th – 29th

Noon – 1:00 p.m.

Fee: \$10

Register at:

[https://extension.missouri.edu/
events/2024-white-oak-
whiskey-wine-webinars](https://extension.missouri.edu/events/2024-white-oak-whiskey-wine-webinars)



**Registration closes
Midnight. January 7th**

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