Green Mountain Grain & Barrel in Richmond, VT received a $50,000 Working Lands Grant to purchase a stave jointer and hoop press to automate the process of jointing and hooping the specialty white oak barrels it produces for Vermont and regional distillers, brewers, and vintners.

“We build each of our barrels by hand, just as the early New England coopers did 200 years ago,” says spokesman Mac Broich. “We have the added benefit of power tools to shape our staves (vertical planks of the barrels), but the building process and quality of craftsmanship remains the same.”

The new equipment will improve production by 500%, up to 50 barrels per day. Grain & Barrel can currently produce only one barrel per day.

“Our goal is to be the sole source barrel producer for Vermont distilleries. We are currently the only Vermont cooperage and want our product to be provide the finest stand-alone flavor profiles that will distinguish our customers’ products from their competitors,” says Broich.

Ultimately, Grain & Barrel views its product as a value added to local Vermont brands, which will benefit from its competitive producing and pricing. “Our local and regional customers routinely place orders for barrels from cooperages outside Vermont. Grain & Barrel and its supply-chain partners stand to gain by taking control of this market,” says Broich. “These Vermont brands can also use the marketing term ‘from farm to table, 100% Vermont-made’ with integrity.”