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## **Napa Technology Enhances WineStation™ Clean Pour™ Technology with Large Capacity Wine Keg Dispensing Solutions**

Addressing the ever changing landscape of the hospitality industry, Napa Technology has introduced high volume capacity solutions for keg wine dispensing service.

August 3, 2010— Santa Clara, CA This latest cultural shift in wine service does not actually come from the bottle, or even a cask, but rather from a keg. Call it the next revolution in the wine industry; wine aseptically packaged by the keg. For years, numerous techniques have been explored in the name of developing a more expansive wine by the glass list. Suddenly, wines-on-tap has become a convenient way to offer a broad wine selection to meet diverse customer tastes, along with food and wine pairing needs.

To respond to this new dispensing technique, Napa Technology is introducing an innovative pouring solution for wine keg dispensing that's built on WineStation's 60 day preservation, precise pour volume size selection and temperature control.

"We saw the growth in this category and quickly adapted the technology to service the issue," said Morris Taradalsky, Vice President of Engineering and Support. "The WineStation Clean-Pour dispensing head is the pivotal component in adaptation and solution to this growing industry need."

The technology behind the Clean-Pour dispensing head, allows for wine to be preserved for a period of 60 days, utilizing an argon gas based system. Napa Technology can now provide this same revolutionary component to wine keg service. Wines dispensed from the keg will continue to be perfectly preserved, accurately poured and temperate controlled through WineStation.

“The WineStation provides a full scope of pouring solutions to our partners, affording the ability to dispense smaller bottles of high priced liquors and sakes, to the largest of magnums. This was just the natural next step for Napa Technology,” says Nick Moezidis Vice President of Sales and Marketing. We designed this product to meet a multitude of challenges facing the hospitality industry

### **About Napa Technology**

Napa Technology is the designer and manufacturer of WineStation®, an innovative Intelligent Dispensing Solution. WineStation® is a breakthrough product designed to drive revenues and maximize the profitability of each bottle. WineStation® has been adopted by the hospitality, entertainment, arena’s and food service industries as a new way to serve, preserve, increase sales and capitalize on available customer preference data.

### **About WineStation®**

WineStation® is the first intelligence-based, automated, temperature-controlled wine dispensing and preservation system. The product delivers a “just opened” taste experience for up to 60 days once the bottle has been corked. Enhancing this technology, WineStation® reports the trends of popular bottles, sales reporting for both individual servers as well as individual customer preference. The result: good quality wine for the customer and higher profits for the business owner.

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