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Napa Technology & Parallel Wine Bistro Raise the Bar on Wine Service

Cutting edge technology the perfect partner Ashburn's Edgy Bistro

June 5, 2010— Santa Clara, CA No stranger to innovation and vision, Parallel Wine Bar and Bistro open its doors in Ashburn Virginia with an aggressive business plan; fifty wines by the glass and a unique menu and experience to match. Utilizing the WineStation, by Napa Technology, Parallel Wine Bar and Bistro is providing the living up to its promise.

The WineStation® is the world's first automated temperature-controlled, wine dispensing and preservation system, providing a serving solution that guarantees customers the freshest wines each and every time and 60 day product preservation.

"The WineStation was a must and a perfect complement to what we are achieving here," said Matthew Mohler, Executive Chef. "We offer a flavorful, farm-to-table tapas menu and wine flights and pairings to give our guests the complete ability to indulge in everything. The WineStation gives our wines by the glass program such depth and opportunity, we needed technology like this. "

With the ability to set and measure the volume for each wine poured, the WineStation invokes a unique and memorable wine tasting experience. For the first time in Ashburn, guests are able to experience a broad range of featured wines in taste, half or full glass options, all that are pristine in taste with every pour.

"Everyone should have equal opportunity to taste wines such as Opus 1 and Cakebread " states Jason Bursey, Owner. At Parallel, you can also buy the bottle you love and drink it there, or take it home to enjoy some other time."

"The addition of the WineStation will no doubt enhance the consumer experience at Parallel, allowing them to stand out from the competition," said Nick Moezidis, Vice President of Sales and Marketing and co-founder of Napa Technology. "We've found our customers love

the WineStation because it gives them more freedom to experiment with unfamiliar wines and in the process discovers a new favorite label.”

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.

Napa Technology™, WineStation®, Clean-Pour™ , AccuServe™ , Intelligent Dispensing System™ are registered trademarks of Napa Technology LLC.

About Parallel Wine Bistro

Parallel Wine Bistro, located in the Broadlands Center plaza, features over 50 wines and Specialty beers by the glass in uniquely warm surroundings. Featuring a menu that changes weekly, by Chef Matthew Mohler, Parallel Wine Bistro is open daily Monday through Friday from 4pm – 11pm; Saturday from 11am – 12 Midnight; Sunday from 11am to 10pm.

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For additional information regarding Parallel Wine Bistro, please contact:

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