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The Napa Technology WineStation® Receives US Patent

*Only System in the world to deliver a perfect glass of wine utilizing Clean Pour® and AccuServe®
Management Systems*

Santa Clara, Calif. – June 5, 2010 – Napa Technology, a leading designer and manufacturer of Intelligent Dispensing Solutions for staff and self service of wine, was granted a patent from the US Patent office on Monday, establishing the WineStation as the only system in the world that can deliver a perfect glass of wine, utilizing the patented Clean Pour® dispensing head and AccuServe® SmartCard Management software.

The WineStation system has the ability to preserve wine for up to 60 days using the Clean Pour dispensing head, and can track and manage wine sales utilizing the AccuServe® SmartCard software. Combining this technology with an onboard card reader, bar code scanner and environmentally controlled wine bays, the WineStation is a technologically advanced system, second to none.

“The Clean Pour® removable dispensing heads provide business operators with a serving solution that guarantees customers the freshest wines each and every time without the fear of product spoilage or over-pouring, precise liquid detection, easy cleaning,” said Vice President of Engineering and Support, Morris Taradalsky. “Most significantly,” adds Taradalsky, “the Clean Pour dispensing heads also provide preservation both in and out of the system.”

“The WineStation® is about more than just preservation, it was created to increase the profitability for our customers and establish a product that was superior in the market” said Nick Moezidis, Vice President of Sales & Marketing. “Our unique solution eliminates the problems of wine spoilage, over-pouring and theft associated with selling wines by the glass or bottle. In addition, our customers can create new revenues from the sale of higher priced wines, staffed or self-serve wine tasting programs and paired food and wine menu specials.”

More than 400 locations across the US, Canada and United Kingdom utilize the WineStation® produced by Napa Technology. The WineStation has been placed in premier retail and hospitality establishments such as The Ritz Carlton, Chicago, Illinois, The Swan and Dolphin Disney Resorts, Orlando Florida, TD BankNorth (formerly Boston Garden), Boston Massachusetts, The Memphis International Airport in Memphis, TN, and Copia the American Center for Wine, Food & the Arts, in Napa, Calif. Additionally, WineStation® is now a component of the rapidly evolving retail channel, providing a taste-before purchase experience in ABC Fine Wine & Spirits, Whole Foods and Kroger Grocery outlets.

COMPANY PROFILE

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, 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, and individual customer preference. The result: good quality wine for the customer and higher profits for the business owner.

Standard features of a WineStation® include:

- Patented Clean-Pour® technology assuring fresh taste, bouquet and aroma for 60 days and preservation both in and out of the WineStation® system.
- AccuServe® Management Suite software allows the operator to track customer sampling preferences and identify appropriate merchandising and pricing strategies to increase revenues.
- Programmable and easy-to-read LCD screens displaying the wine being served and prices for a tasting, half-glass and full-glass servings.
- State-of-the-art cooling and temperature control.
- Nitrogen or argon gas preservation system.

For additional information on WineStation® and Napa Technology visit www.napatechnology.com.