



Napa Technology Partnership Brings Innovation to U.S. Foodservice & Next Day Gourmet Nationwide Distribution of WineStation® is Announced

Napa Technology, designer and manufacturer of the WineStation®, an intelligent dispensing and preservation solution for wine, and Next Day Gourmet announce a partnership that will bring innovation and unique technology to the U.S. Foodservice broad-line divisions. U.S. Foodservice & Next Day Gourmet have been known for their leadership and ability to provide solutions for their foodservice and hospitality partners, creating the perfect opportunity and partnership with Napa Technology to deliver the WineStation® product into multiple sales channels nationwide.

Santa Clara, CA ([PRWEB](#)) Feb 9, 2010 -- Napa Technology, designer and manufacturer of the WineStation®, an intelligent dispensing and preservation solution for wine, and Next Day Gourmet announce a partnership that will bring innovation and unique technology to the U.S. Foodservice broad-line divisions.

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“The partnership is a true win-win,” states Napa Technology Vice President of Sales & Marketing, Nick Moezidis. “Their commitment is to provide their vast consumer base with premier products and superior support, making this collaboration a very simple decision. We are excited at the prospect of assisting US Foodservice & Next Day Gourmet with the ability to provide sound business building options to their partners nationwide.”

The WineStation® is the world’s first automated temperature-controlled, wine dispensing and preservation system. WineStation® provides 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, and 60 day product preservation. Utilizing the vast intelligence, the WineStation® provides product sales trends in addition to a full suite of staff, management and consumer insights. The system also supports CRM programming.

“This partnership provides U.S. Foodservice & Next Day Gourmet with the ability to immediately address the growing need to find practical and effective cost saving solutions for our partners, said Kurt Nelson Vice President of broad-line sales for Next Day Gourmet. “The ability to create new revenue streams and effectively manage inventory in this challenging economy is very exciting.”

Dependent upon individual business models, WineStation® has reduced costs by as much as 15 percent and, at times increased revenue by up to 50 percent.

Standard features for each WineStation® include:

- Patented Clean-Pour™ technology assuring fresh taste, bouquet and aroma for 60 days.
- AccuServe™ Management Suite software allowing 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 price for a tasting, half-glass and full-glass servings.



- State-of-the-art Thermo Electric cooling, providing dual zone temperature.
- Nitrogen or argon gas preservation system.
- 24 various colors and finishes.

More than 300 locations now utilize WineStation® by Napa Technology in the United States, Canada and the United Kingdom. WineStation has been placed across the United States in premier retail and hospitality establishments and is now an appealing to the consumer component of the rapidly evolving retail channel, providing a taste-before purchase experience.

About Napa Technology

Napa Technology, LLC is a designer and manufacturer of Intelligent Dispensing Solutions for wine that ensures optimum freshness with each pour. The company's breakthrough product, WineStation®, is designed to drive revenues, and maximize the profitability of each bottle. WineStation® has been adopted by hospitality, entertainment and food service industries as a new way to serve, preserve and capitalize on the value of available customer preference data.

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

About U.S. Foodservice & Next Day Gourmet

U.S. Foodservice is one of the country's premier foodservice distributors, offering more than 43,000 national and signature brand items along with an array of services to its more than 250,000 customers. The company proudly employs 25,000 associates in more than 60 locations nationwide who are poised to serve customers beyond their expectations. As an industry leader, with access to resources beyond the ordinary, U.S. Foodservice provides the finest quality food and related products to neighborhood restaurants, hospitals, schools, colleges and universities, hotels, government entities and other eating establishments. To find out how U.S. Foodservice can be Your partner beyond the plate®, visit www.usfoodservice.com.

Next Day Gourmet, an exclusive brand of U.S. Foodservice, is the third largest distributor of foodservice equipment and supplies in the United States. Next Day Gourmet offers nearly 13,500 stocked items, along with another 4,500 items shipped direct from their vendor partners. Their extensive inventory includes heavy equipment, food preparation and cooking supplies, furniture, dinnerware, glassware, small wares, flatware, cutlery, textiles, janitorial supplies, and much more. For additional information on Next Day Gourmet visit www.USFEquipmentandsupplies.com.

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