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Napa Technology supports Z Food & Drink in Grand Re-Opening

Manchester eatery adds innovation to expansion

Santa Clara, CA – Z Food & Drink, the downtown Manchester, NH has reopened after months of renovation with a renewed focus on providing “seriously fun food” and an a technology infused wine program to compliment the makeover.

Puskarich, a 20-year culinary veteran with his partner Maureen Cidzik implemented the WineStation technology to take their wine program to the next level, while implementing business changing controls.

Developed entirely to address the pressing needs by the retail and hospitality industries, Napa Technology introduced the WineStation, the world’s first automated temperature-controlled wine dispensing system in 2005, and is seeing widespread adaptation nationwide.

“The 60 day wine preservation and inventory controls, immediately provides our partners with solutions to grow and increase their business,” states Nick Moezidis, Vice President of Sales and Marketing for Napa Technology. The WineStation can guarantee customers the freshest wines each and every time and provide business controls that eliminate product spoilage or over-pouring. This is far more than a wine dispensing system – it is a total game changer for the industry.”

With an already aggressive menu including starters like the adobo chicken wings made with a rice flour crust and spicy soy-garlic glaze as well as duck stuffed olives consisting of duck confit, goat’s cheese, the adaptation of the WineStation will provide and equally approachable and intriguing wine program.

“I have always wanted to have each of my restaurants create an impact on my guests. The WineStation will afford us to bring our wine program and offerings to the same consistent and stellar level as our food,” says Puskarich.

With the ability to set and measure the volume for each wine poured the addition of the WineStation invokes a unique and memorable wine tasting experience. For the first time, guests will be able to experience a broad range of featured wines that are pristine in taste with every pour.

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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 Z food & drink

Z food & drink is located at 860 Elm Street in Manchester, NH and serves lunch Monday-Saturday 11:30am-2:30pm and dinner Monday –Saturday at 5pm. For more information call 603.629.9383, visit online at www.zfoodanddrink.com or on [Facebook](https://www.facebook.com/zfoodanddrink).

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