



Coravin Model One FAQ

Why did Coravin release the Model One?

We're seeing a shift in drinking patterns, and millennials are purchasing and consuming more today than ever before. In fact, recent reports by the [Wine Market Council](#) indicated that millennials in the United States drank about 160 million cases of wine last year – an average of 2 cases per person, which is more wine than any other generation. We believe the Model One gives this generation of wine lovers the freedom to explore and taste what they want, when they want it. As the base model in the Coravin family, the Model One enables consumers to cultivate a lifelong passion for wine.

How does the Model One differ from other Coravin wine systems?

An affordable option for wine lovers seeking industry-leading preservation, the Model One features a user-friendly and approachable design. Made of a lightweight, durable plastic with ergonomic, soft-touch handles, the Model One maintains a strong look and comfortable feel at a lower price point. The new model continues to leverage Coravin's proven technology and utilize premium Coravin Capsules with 99.99 percent pure argon gas to safeguard users wine, glass after glass.

Why would consumers purchase the Model One over the Model Two or Model Two Elite?

The Model One joins Coravin's line of wine technologies as the base model in the Coravin family. Priced at only \$199.95, the Model One serves as an introductory smart wine system that can tap into the mainstream consumer market. The lightweight and durable body is easy and comfortable to operate, welcoming first-time users into the Coravin family.

How is the Coravin Wine System different than other wine preservation systems on the market?

Unlike preservation systems, which require the cork to be pulled and allow oxygen to enter the bottle, the Coravin Wine System leaves the cork in place to continue protecting the wine. This allows the wine to remain fresh for weeks and event months later, longer than most other wine technologies on the market. Coravin isn't limited to a specific region or style of wine and works with any bottle of wine working best with natural cork closures.

What is the pricing and availability of the new Model One?

The Coravin Model One is available for purchase for \$199.95, rolling out nationally beginning today at select retailers including Bloomingdale's, Sur la Table, Neiman Marcus, Amazon, and Bed, Bath & Beyond and via www.coravin.com. Visit www.coravin.com/model-one-intro for additional information or to purchase the Coravin Model One, Model Two Elite, Model Two and Model Eight.

General Coravin Questions

What is the Coravin Wine System?

The Coravin Wine System is a transformational technology that allows users to pour and enjoy wine from their favorite bottles, without pulling the cork. Once the cork is removed from a bottle, the wine is exposed to air and oxidation begins. The Coravin Wine System allows users to pour wine while leaving the cork in place. For the first time, wine enthusiasts are able to enjoy wine by the glass without committing to the whole bottle. Launched in 2013, Coravin now has four systems available on the market – Model Eight, Model Two, Model Two Elite and the new Model One.

How does the Coravin work?

A thin, hollow needle is inserted through the cork to access the wine. The bottle is pressurized with argon, an inert gas that has no effect on the taste profile of wine. The wine then flows through the needle and pours into the glass. The needle is removed from the cork and the cork reseals, protecting the wine from oxidation, enabling you to enjoy your wine glass by glass, weeks or months later.

Who invented the Coravin and why?

The Coravin was inspired by its founder, Greg Lambrecht's love of wine and the never-ending discovery in taste and aroma that it provides. His dream was to magically pour wine from bottles without ever pulling the cork. The remaining wine could then go back in his cellar, so that he could enjoy it again, whenever he wanted. What followed was a decade of development and testing until he had a system that left the cork in place, but still delivered great glasses of wine, indistinguishable from untouched bottles.

What types of closures does the Coravin Wine System work with?

The Coravin Wine System works best with natural cork closures, including those made of agglomerated or multi-piece natural cork.

Does the Coravin Wine System perform equally as well with all natural cork closures?

The Coravin Wine System works only as well as the cork that is closing the bottle. If the cork in the bottle is of poor quality, it is likely that the cork will not effectively protect the wine. This is true regardless of whether you use the Coravin Wine System or not.

Unfortunately, the quality of cork varies, and depends on when and where it was harvested, and manufacturing techniques. Over time, corks can become brittle, dry and fragile, especially when a bottle isn't stored properly (horizontally, with wine covering the cork to keep it from drying out).

Can you access a bottle with a synthetic cork with the Coravin Wine System?

A synthetic cork will not damage the needle of the Coravin Wine System, however, unlike natural cork, synthetic cork will not reseal. An unsealed cork will compromise the preservation of the wine over time and may cause the cork to leak when stored or poured.

What testing has been done to ensure that the use of the Coravin Wine System will not compromise the quality of wine over time?

The Coravin team has been conducted blind taste tests of bottles previously accessed with the Coravin Wine System against control bottles from the same case with master sommeliers, masters of wine, and winemakers themselves. They have not been able to distinguish between previously accessed bottles and untouched controls. Leading restaurants around the world now trust their wine by the glass program to the Coravin Wine System.

How long does each Coravin Capsule last?

Each Coravin Capsule will yield approximately 15 five ounce glasses of wine. Capsule longevity varies depending on how the system is used, and how often the bottle is pressurized.

Can you access dessert wines with the Coravin Wine System?

Yes, the Coravin works with dessert wines. Please keep in mind, though, that due to the higher sugar content of desert wines it is recommended to run through the cleaning routine twice to ensure that none of the wine remains in the system.

Can you access sparkling wines with the Coravin Wine System?

No, the Coravin will not work on sparkling wine or any other pressurized bottle.

Is the Coravin Wine System a product for consumers to use, or for restaurants and wine trade?

The Coravin Wine System is for both consumers at home, as well as businesses such as restaurants, wine shops, wineries and wine bars. The Coravin allows wine enthusiasts to expand their palates by comparing, contrasting and tasting across multiple bottles at a time. Anyone who enjoys wine will be able

to get more creative with their food and win pairings, and be able to enjoy finer wines by the glass at any time.

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