

ReSERVE

Premier Modular WINE PRESERVATION SYSTEM

Welcome to a new way to serve premium wines by the glass

ReServe is sommelier tested and endorsed

Finally, a wine preservation system that truly maintains the flavor and aromatic intensity of opened bottles - until the last glass is sold.

ReServe is easy to use

Your staff will value ReServe's intuitive process and low maintenance needs. This ensures correct, consistent use and great results.

ReServe can increase revenue and customer satisfaction

You can expand your WBG program. Unlike cabinet systems, ReServe preserves the elegant tradition of hand-poured wine service.

ReServe reduces waste

Decreased perishability allows you to minimize inventory shrinkage and maximize guest revenue.

ReServe opens a new world of opportunities

More choices and higher margins! With ReServe, you can add exciting new labels, varietals and price points to your lineup - cult cabs, grand crus, specialty flights, dessert wines and more.



ReServe Wine Preservation System includes:



Regulator



Adaptor



Argon Gas Cartridge

Now you can be sure an opened bottle of wine will be maintained at "just opened" quality for over a week!

Expand Variety

Encourage customers to explore new regions, varietals and seasonal offerings. After all, "The discovery of a new wine is like the discovery of a new star."

Expand Quality

Premium and Super Premium wines can now be offered by the glass - from California cult wines to European Classics.

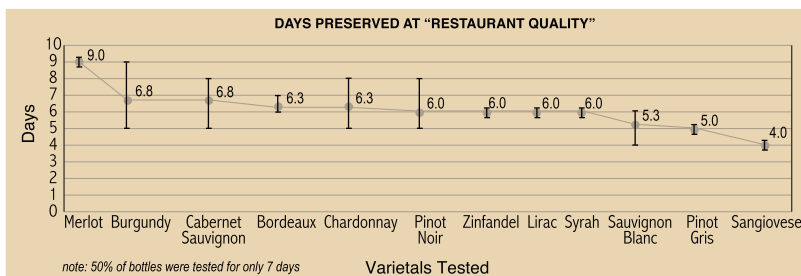
Reliable Operations

ReServe is a reliable wine preservation system you can trust. One regulator easily services multiple adaptors to preserve many bottles at the same time.

Showcase the Best

ReServe outperforms all other wine preservation systems. See results of structured taste tests on more than sixty varietals shown on the right.

Sommeliers' test results with over 60 varietals



Wine experts say ReServe works!

Nick Fauchald

Wine Spectator

"Unlike wine preservers that create a temporary vacuum in an unfinished bottle, Wine Innovations' ReServe displaces the air with inert argon gas, preventing oxidation. The device forms an airtight seal around the bottle and injects a short blast of argon from a replacement cartridge (good for about 20 uses). In informal tests, both reds and whites stayed fresh for about five days when injected with argon."

Mac Gregory, EAM, Director of F&B and Sommelier

Hyatt Regency Orange County

"Thanks to ReServe, Food and Beverage Professionals and Sommeliers can finally offer high end glasses of wine without jeopardizing the integrity of the wine being served. Moreover, the consumer enjoying high end glass pours will rest assured that the wine is accurate to the profile in which it was bottled regardless of the time frame that the bottle was opened. ReServe is a home run for the Food and Beverage industry for consumers and operators alike."

Sommelier

San Francisco property of global, luxury hotel and resort operator

"ReServe maintains the structure and intensity of wines - keeping them tasting as they should. Nothing else does this. ReServe with Argon gas definitely out-performed the Nitrogen-blend product. The CO₂ in the Nitrogen-blend made wines taste fizzy on Day 2."