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Nomacorc Celebrates New Technologies and Advancements at 2016 Unified Symposium

Leading Wine Closure Company Shares Accomplishments of 2015 and Outlook for Year Ahead

ZEBULON, N.C. (January 19, 2016) – [Nomacorc](#), a member of Vinventions and the world's leading brand in manufacturing high-quality sustainable wine closures, achieved several notable accomplishments in 2015 and anticipates a successful year ahead with its latest award-winning technologies. Since joining Vinventions in January 2015, Nomacorc has continued to introduce innovative products, new closure options and cutting-edge service offerings to the market. The company will showcase a number of these products and offerings at this year's [Unified Wine and Grape Symposium](#) in Sacramento, California.

In 2015, Nomacorc made several advancements to its current closure portfolio, namely with the addition of its highly-engineered wine closure, *Classic 2.0*. This next-generation cork offers the high-quality aesthetics of other premium closures, and like all Nomacorc products, ensures consistent and reliable preservation performance while minimizing environmental impact by preventing spoilage and waste from wine faults.



“Utilizing breakthrough processing technology, *Classic 2.0*'s updated features enhance the overall look and feel of our popular, industry-proven *Classic +* closure while ensuring the same reliability and consistency our 5000+ winery customers have always trusted,” says Mark Coleman, Nomacorc's Sales Director - North America.

Other updates to Nomacorc's portfolio of wine closures include enhancements of its latest innovation, [Select® Bio](#), as well as the distribution of the premium glass wine bottle topper, [Vinoseal](#). Select Bio is the world's first zero carbon footprint closure, made with 100% renewable energy, minimal water consumption, and fully recyclable plant-based materials derived from sugar cane. Nomacorc has continued to build on the success of Select Bio and improve upon the technology of the state-of-the-art closure, even updating the look and feel of it in 2015.

Because of its environmental benefits and exceptional quality performance backed by a 15-year guarantee, more wineries are choosing to protect their wine with Select Bio than ever before. Avalon Winery was the first United States winery to use Select Bio in 2013 and over 120

wineries and premium producers have since adopted the closure, including prominent brands such as J. Lohr, Schug Carneros Estate, Eberle, DAOU, C. Mondavi & Family, cult favorites Dirty & Rowdy, Sea Smoke, Scott Harvey Wines, Massican, Wind Gap and others.

In addition, [Vinventions](#), the parent company of Nomacorc since early 2015, has also expanded the company's premium line of closure offerings through a recent distribution agreement with Vinoseal (known in the UK as Vinolok), which was reached in late 2015.



“Through our partnership with Vinoseal, we are able to provide our wide range of services to new markets within the industry, particularly those seeking high-end premium glass closures,” says Dr. Heino Freudenberg, CEO of Vinventions and Nomacorc. “By continuing to develop the premium wine closures offered within our portfolio, Vinventions’ mission is to become the most innovative and trusted supplier of complete wine closure solutions worldwide to the still and sparkling wine industry.”

Supported by Vinventions’ vision to provide complete wine closure solutions, Nomacorc has continued to lead the way in its commitment to winemakers and the winemaking process. Through its [Wine Quality Solutions](#) offering, Nomacorc pioneered oxygen management technology for wine closures, even creating non-destructive oxygen-analyzing equipment to measure and manage oxygen levels pre- and post-bottling. At recent wine industry tradeshow, Nomacorc was honored with multiple awards for its state-of-the-art technology, including:

- **NomaSense PolyScan B200**, an instant polyphenol analyzer, will be honored at the upcoming Unified Symposium with the 2016 IQ Innovation Award, and was also awarded the SIMEI 2015 “New Technology” Award and Wine Industry Network 2015 WINnovation Award.
- **NomaSense CO₂ P2000**, an analyzer for CO₂ measurement and control, was honored with the SIMEI 2015 “New Technology” Award and Wine Industry Network 2015 WINnovation Award.

The award-winning devices will be showcased, along with Nomacorc’s other latest premium offerings, at the upcoming Unified Wine and Grape Symposium in Sacramento, California, on January 27 and 28, at **Booth 1110**.

“We have had a very successful year of innovation at Nomacorc, and we look forward to continuing that in 2016 as we expand into new markets and categories within the industry,” adds Coleman. “We think that the year ahead will bring great change and advancement through our new and exciting closure offerings, with a particularly exciting addition to our portfolio to launch in the first half of this year.”

To learn more about Nomacorc, Wine Quality Solutions and its growing portfolio of highly-engineered wine closures, visit www.nomacorc.com.

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About Nomacorc

As of January 2015, [Nomacorc](#) is a member of Vinventions, the global leading supplier of complete wine closure solutions to the still and sparkling wine industry. Nomacorc is a worldwide leader in wine closures and the No. 1 closure brand for still wines in many countries including France, Germany and the United States. Dedicated to technological innovation, Nomacorc manufactures its portfolio of products using a patented co-extrusion process. As a result, Nomacorc closures provide consistent, predictable oxygen management and protect against off-flavors due to oxidation, reduction or cork taint. Nomacorc's recent premium innovation, Select® Bio, is a zero carbon footprint closure made from plant-based polymers, and is 100 percent recyclable and produced with renewable energy. Nomacorc's fully recyclable products are available through a vast network of distributors and sales agents on six continents. With nearly 500 employees worldwide and state-of-the-art manufacturing facilities in the United States, Belgium, China and Argentina, Nomacorc produces more than 2 billion closures annually. Working with renowned wine research institutes worldwide, the company leads the wine closure industry in fundamental and applied research into oxygen management in wine.

About Vinventions

[Vinventions](#) was created by family entrepreneur Marc Noël, jointly together with Bespoke Capital Partners, Heino Freudenberg, and further partners. The goal of Vinventions is to become the most innovative and trusted supplier of complete wine closure solutions to the still and sparkling wine industry worldwide. In January 2015, Vinventions acquired Nomacorc, the global leading supplier of premium synthetic and plant-based closures to the wine industry. In July 2015, Ohlinger Group joined Vinventions. Today, Vinventions employs over 500 associates and operates five production sites in USA, Belgium, Germany, Argentina and China. In November 2015, Vinventions closed a distributor agreement with Vinolok/Vinoseal, adding high-performance glass closures to Vinventions' growing range of innovative wine closure solutions. Vinventions produces over 2.5 billion closures annually and closes every eighth wine bottle worldwide. The leadership values of Vinventions center on customer dedication, innovation, operational excellence, decentralized entrepreneurship, teamwork and long-term responsibility.