



For Immediate Release

WINE SAVER PRO DEBUTS FIRST AFFORDABLE MULTI-BOTTLE ARGON-POWERED WINE PRESERVATION SYSTEM

America has become a nation of wine drinkers. And enjoying a glass of wine, whether at home or a favorite restaurant, is one of the most convenient and exciting ways to explore the pleasures of wine. However, wine aficionados hoping to preserve open bottles of wine had only limited options — inferior Nitrogen systems or very expensive Argon systems costing tens of thousands of dollars — until now. Wine Saver PRO is the first solution to harness the preservative power of inert Argon gas in a self-contained, five-bottle system, durable enough for restaurants use, yet compact and affordable enough for serious wine lovers (\$1195 MSRP).

Wine Saver PRO is the invention of Steve DiDonato, a restaurant owner and dedicated wine lover. With its contemporary stainless steel design, small countertop footprint, durable construction, ease of use and low cost of operation, DiDonato has conceived Wine Saver PRO to integrate smoothly into the most demanding restaurant environments. These same qualities make Wine Saver PRO a perfect choice for hotels, wine retailers, winery tasting rooms and even consumers who are serious about getting the most from each bottle of wine.

Unlike manually filling partial bottles of wine with gas from canisters, wine served from Wine Saver PRO is maintained under pressure with Argon gas from the time the bottle is opened until the last drop is poured, making Wine Saver PRO a system that both preserves and serves. And, because the system operates on small, high-pressure Argon canisters concealed in the unit, Wine Saver PRO remains completely portable. The clever design accommodates virtually any 750 ml bottle, from squat Burgundies to towering Alsatian bottles, and has been shown to keep opened wine fresh for 30 days.

Wine Saver PRO is the first truly affordable and effective solution for anyone who wants to serve wine by-the-glass without worry. A three-bottle unit, ideally suited for urban apartments, boat, limousine, or corporate jet, will be available soon.

WINE SAVER PRO IS:

Argon Powered-
Affordable-
Versatile-
Proven-

A superior choice over Nitrogen because the gas is truly inert
Costing just \$1195 for the unit and less than \$1 per bottle to preserve
Able to accommodate virtually any 750 ml wine bottle
To preserve wine and profits in by-the-glass wine programs

Website:

www.winesaverpro.com

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