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NOMACORC RELEASES SECOND ANNUAL RESEARCH UPDATE
Recent Findings From Global Academic Partners
Focus on Impact of Oxygen in Development of Red Wines

ZEBULON, N.C. (June 23, 2011) – Nomacorc, the world's leading producer of alternative wine closures, has released its second annual research update. A robust collection of key insights and learnings from Nomacorc's renowned global academic research partnerships, the 2011 report advances previous understanding of the concept of "wine oxygen demand," or the amount of oxygen a wine needs to develop optimally.

Integrating conclusions from leading enologists at Pontificia Universidad Católica de Chile; The Australian Wine Research Institute; Institut National de la Recherche Agronomique; Geisenheim Institute; and the University of California, Davis, Nomacorc's 2011 research update details studies carried out on numerous red and white wine varietals. Of particular interest are findings pertaining to the effects of oxygen exposure on red wine development during bottle storage.

"It is generally accepted that red wine benefits from some exposure to small amounts of oxygen, because oxidation of phenolic compounds results in increased color stability and better mouthfeel," said Dr. Stéphane Vidal, global director of enology for Nomacorc. "However, this new research is significant, because it explores in detail the crucial role that specific amounts of oxygen at various points in the post-bottling aging process play in the proper development of red wines."

The behaviors of Grenache, Shiraz, Carmenere and Cabernet Sauvignon wines were examined under different oxygen regimes and monitored using NomaSense oxyluminescence technology. The studies indicated that variations in oxygen exposure during bottle storage – in particular, those introduced by the use of closures with different oxygen transfer rates (OTRs) – have a dramatic impact on wine aroma development in the bottle and that OTR is a key influencer on the development of red berry attributes. Also, researchers were able to identify an optimal range of OTRs to promote the expression of red and dark fruits, chocolate and

spice attributes while avoiding the dominance of reduced or aged characters.

"Nomacorc has set a high standard for collaborative and credible academic research in the industry," said Professor Eduardo Agosin from Pontificia Universidad Católica de Chile. "The good work they have initiated can lead to valuable applied solutions for the wine industry."

Based on this knowledge, Nomacorc has pursued closure development strategies focused on creating a range of products able to provide a spectrum of OTRs that avoid faults and promote optimum aroma expression. The Select Series, launched in 2011, expands and extends the existing range of OTRs available from previous Nomacorc products. Following the successful launch of the Select 700 and 500 closures, the newest Select Series product – the Select 300 – recently debuted with Nomacorc's lowest OTR commercially available. The Select 100 will launch later in 2011.

"The benefits of careful oxygen management are not limited to the control of aroma defects such as reduction and oxidation," said Vidal. "By applying oxygen management strategies, particularly by selecting closures with the right OTR, it is also possible to enhance sensory attributes that are positively linked to consumer preference."

The 2011 research update also summarizes key findings from the individual wine research institutes. For the full 2011 research report, please contact Jodi Phillip at jodi_phillip@richards.com.

Note to Editors: To request a copy of Nomacorc's 2011 research update, contact Jodi Phillip at jodi_phillip@richards.com or by phone at +1-214-891-5883.

About Nomacorc

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 100 percent recyclable products are available through a vast network of distributors and sales agents on six continents. With 500 employees worldwide and state-of-the-art manufacturing facilities in the United States, Belgium, Austria and China,

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. For more information, visit nomacorc.com or follow Nomacorc on Twitter (@Nomacorc) and Facebook (Nomacorc).

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