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**NOMACORC ADVANCES RESEARCH PROGRAM  
WITH THREE NEW ACADEMIC PARTNERS**

*Program Results Provide Key Insights to Improve Oxygen Management  
Strategies for Wine Industry*

**ZEBULON, N.C. (March 24, 2014)** – Nomacorc, one of the world’s leading producers of wine closures and pioneer in oxygen management technology, has advanced its oxygen management research program with the addition of three new partners. Ecole de Changins of Switzerland, the Institut Français du Vin (IFV) in France, and the University of Naples’ Department of Food Science in Italy have joined Nomacorc’s extensive academic network, already including DLR Neustadt and Geisenheim Institute in Germany, Centro Ricerca e Innovazione (CRI) in Italy, the University of Zaragoza in Spain and Pontificia Universidad Católica in Chile.

“These partnerships will allow us to expand our range of analytical and winemaking capabilities in a continuing effort to unravel the complex relationship between grape variety, winemaking, and wine and oxygen chemistry,” explains Maurizio Ugliano, enological research manager at Nomacorc. “With the findings of these projects we expect to provide the industry with novel tools that can improve oxygen management strategies within the winery.”

Below is a list of project overviews of Nomacorc’s new partnerships:

**Ecole de Changins**

Regarded as one of the most highly recognized wine science institutions in Switzerland, Ecole de Changins’ research program will help shed light on the optimal balance of pre-fermentative/post-bottling oxygen exposure for Chasselas wines.

**Institut Français du Vin (IFV)**

This ongoing research program will provide novel insights into how winemakers should adjust their oxygen management strategies depending on grape variety and winemaking procedures. Among varieties tested, the program includes Grenache, Syrah, Mourvedre, Cinsault, Cabernet Sauvignon, Gamay, Chardonnay, Sauvignon Blanc and Riesling.

**University of Naples – Dept. of Food Science**

Led by Professor Luigi Moio, this new project will further explore and characterize bottle aging behaviors and the response to oxygen from wines obtained from native southern Italian varieties, particularly from the Campania region. In addition to

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investigating aroma, phenolic and sensory composition of the different wines, the study is also expected to shed some light on oxygen modulation of wine astringency.

In addition to the expansion of its partner network, Nomacorc has also released the latest results of its research program. This 2014 report includes a collection of key insights and findings advancing the ability to describe and measure the reactions between wine and oxygen and the practical implications of these for wine quality. The report also includes video links of academic presentations from Nomacorc's Wine Science Forum events, which are held in prominent wine regions across the globe. These events focus on providing winemakers and wine professionals with solutions for improving wine quality as it relates to oxygen management.

"By not only controlling oxygen in the winery and in the bottle, winemakers can reduce fault incidence and also enhance the expression of sensory attributes that are sought by today's consumers," concludes Ugliano.

Continued Stéphane Vidal, global director of enology at Nomacorc: "Beyond the 2014 report, Nomacorc's oxygen management research programs have produced detailed information about oxygen exposure susceptibility and levels during various winemaking stages (Pontifica Universidad Católica de Chile), identified significant factors accelerating wine oxidation (University of California, Davis) and described the influence of wine chemistry before bottling on wine post-bottling development (Australian Wine Research Institute). We have also determined the influence of bottling on wine development (Geisenheim Institute) and assessed the impact of oxygen ingress rates on post-bottle wine aging, taking into consideration all of this collective knowledge (Institut National de la Recherche Agronomique)."

To read the full 2014 research report, visit <http://www.nomacorc.com/oxygen-management-partners-results.php>.

### **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 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. For more information, visit [nomacorc.com](http://nomacorc.com) or follow Nomacorc on [Twitter](#) (@Nomacorc) and [Facebook](#) (Nomacorc).