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**NOMACORC RECEIVES BEST GREEN LAUNCH AWARD AT
THE DRINKS BUSINESS MAGAZINE'S GREEN AWARDS**

Zero Carbon Footprint Wine Closure Recognized as Breakthrough Innovation in Sustainability

ZEBULON, N.C. (May 16, 2014) – Nomacorc, one of the world's leading producers of wine closures, was awarded the Best Green Launch in *The Drinks Business'* annual Green Awards held April 30th in London. The Best Green Launch honor recognizes a product that promotes an environmentally-friendly cause and clearly demonstrates its sustainable benefits. Nomacorc received the award for its Select® Bio closure, the world's first zero carbon footprint wine closure.

Nomacorc's Select Bio closure, which also received the New Technology award at the SIMEI-ENOVITIS tradeshow in Italy last November, is made using renewable, plant-based biopolymers derived from sugar cane. The closures mirror Nomacorc's current Select® Series portfolio in oxygen management performance, and can help minimize the environmental impact of wines by preventing spoilage and waste from cork taint and oxygen-related wine faults, such as oxidation and reduction. In addition, Select Bio closures are fully recyclable and do not contain any glue or adhesives.

Nomacorc's Richard Teply, general manager for Europe, who accepted the award on the company's behalf, stated, "Since the launch of Select Bio, we have received an overwhelmingly positive response from the trade and wineries seeking a more sustainable and reliable packaging solution. We are honored to be recognized for our hard work in developing the world's first zero carbon wine closure and our continued progress in innovation and sustainability."

Dr. Olav Aagaard, principal scientist at Nomacorc, added, "Our Select Bio carbon neutral wine closure is truly a unique product. It not only performs consistently but is the first wine closure created from plant-based biopolymers, ensuring that wineries have the optimum sustainable packaging solution for their wines."

The Drinks Business Green Awards is the world's largest program to raise awareness of green issues in the drinks trade and recognizes companies who are leading the way in sustainability and environmental performance. Winners are judged by an independent panel of sustainability and drinks experts. Nomacorc is the first alternative closure manufacturer to receive this honor.

To read the full list of winners from the Green Awards, visit <http://www.thedrinksbusiness.com/2014/04/green-awards-2014-the-winners-revealed>.

To learn more about Nomaticorc's Select Bio closure, including its carbon footprint assessment, visit <http://www.nomaticorc.com/wine-closure-select-bio.php>.

About Nomaticorc

Nomaticorc 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, Nomaticorc manufactures its portfolio of products using a patented co-extrusion process. As a result, Nomaticorc closures provide consistent, predictable oxygen management and protect against off-flavors due to oxidation, reduction or cork taint. Nomaticorc'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, Nomaticorc 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 nomaticorc.com or follow Nomaticorc on [Twitter](#) (@Nomaticorc) and [Facebook](#) (Nomaticorc).

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