

FOR IMMEDIATE RELEASE

Contact: Mike Lerner,
V.P. Sales and Marketing
707.535.1506
mikel@peksystems.com
www.Peksystems.com

STOP WASTING WINE !

FIRST PRODUCT WITH THE CAPABILITIES OF A PROFESSIONAL WINE CABINET YET AT AN AFFORDABLE
CONSUMER PRICE

Windsor, CA – Pek Preservation Systems, Inc. *technically superior, artfully designed*[™] - has introduced the first and only handsome and affordable appliance for highly effective wine preservation and serving temperature management for single bottles of wine.

"As soon as a bottle of wine is opened, it is exposed to air and begins to oxidize or spoil— even using currently available and marginally effective low-end 'vacuum pump' or 'gas spray can' accessories" said Dr. Ronald S. Jackson, author of *Wine Science: Principles, Practice, Perception and Wine Tasting: A Professional Handbook*. He continued, "Proper serving temperature is also crucial to experiencing the subtleties of a quality wine, yet many consumers tend to chill their white wines in the refrigerator and store their red varieties at 'room temperature' diminishing its full potential". He added, "The Pek Wine Steward combines the right technologies with stunning aesthetics to reduce oxidation and improve the wine consumer's experience".

The **Pek Wine Steward**[™], is simply the *best* wine preservation and *only* temperature management system for a single, opened bottle of wine and was designed to fill the market void between low-end accessories with limited preservation effectiveness (and without serving temperature management) and high-end professional wine cabinet equipment costing thousands of dollars. Wine cabinets take up several feet of space – impractical for the home gourmet kitchen or bar. Consumers can now confidently and affordably open and serve a bottle of wine and continue to enjoy the perfect glass of wine every time, served at the ideal serving temperature days or even weeks later.

"Preservation and temperature serving management are critical to enjoying a bottle of wine over an extended period of time. The Pek Wine Steward addresses these concerns in a technically superior and artfully designed solution." said Gregory Luzaich, CEO. "In designing this product, we bring together for the first time the best of advanced wine science, gourmet houseware aesthetics and engineering innovation".



preservation systems 600 American Way

Windsor, CA 95492

(t) 800-560-8860

(f) 707-838-1352

www.peksystems.com

The Pek Wine Steward offers both preservation and serving temperature management and is the most effective consumer product for wine preservation available. The product is automated and extremely ease-to-use with no tedious pumping or spraying required, and is handsomely designed to enhance a gourmet kitchen or bar setting. **The Pek Wine Steward** uses easily replaceable gas cartridges of "High Purity" Argon gas – the same gas mixture used by quality wine makers.

The Pek Wine Steward costs about what you would pay for a couple of fine bottles of wine – thousands less than a professional wine cabinet. Suggested retail price for **The Pek Wine Steward** is \$219.00 and it is available in black and silver and finishes.