

# repour®

WINE SAVER

## Delivering Powerful Results

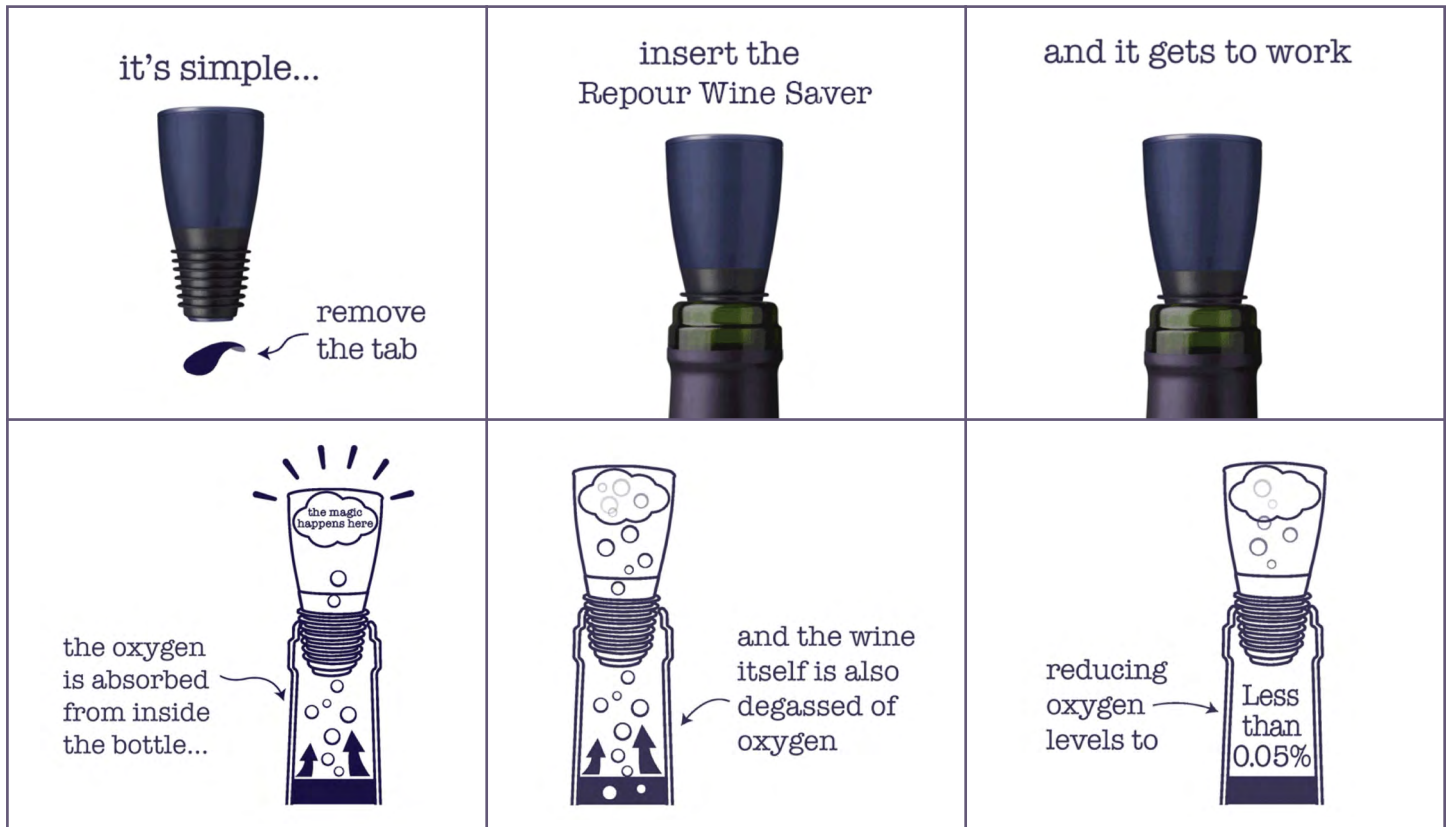


Repour's oxygen-absorbing technology is revolutionizing wine management.

- ✓ Easily and effectively preserve wine for less than \$1.00 per bottle
- ✓ Expand your by-the-glass offering with more variety and higher quality wines
- ✓ Eliminate the expense associated with wine waste to improve COGS
- ✓ Improve profitability; make money on glasses two, three, four, and five!
- ✓ Never serve spoiled wine again

# How Repour Works

No gadgets, batteries, pumps, or canisters. Just use one disposable stopper for each bottle saved. Start with a new stopper on the next bottle. It's that easy.



Follow these simple tips to start saving your wine (and money) with Repour:

- 1 One Repour Wine Saver stopper has the oxygen-absorbing capacity to save one full bottle of wine, even consumed glass by glass. With each new bottle opened, start with a new Repour stopper.
- 2 Repour will keep your wine fresh for days, weeks, or even months!
- 3 Keep your unsealed Repour stopper in the bottle when not pouring. Otherwise, it will absorb oxygen from the room and not your bottle!
- 4 Bottles stopped with Repour should be stored vertically. If stored horizontally, the Repour stopper can be rendered ineffective.
- 5 Refrigeration will not change Repour's ability to preserve the wine, and because Repour is so effective on its own, those who refrigerate wine in an effort to slow the deteriorating effects of oxidation will no longer need to do so. However, if you prefer refrigeration for tasting preference, by all means do so; it will not alter Repour's effectiveness.
- 6 Repour is also effective on sparkling wines. However, it was not designed to stay in the bottle under the possible pressure build up in a sparkling wine. Please stay tuned; a device to secure Repour is coming.

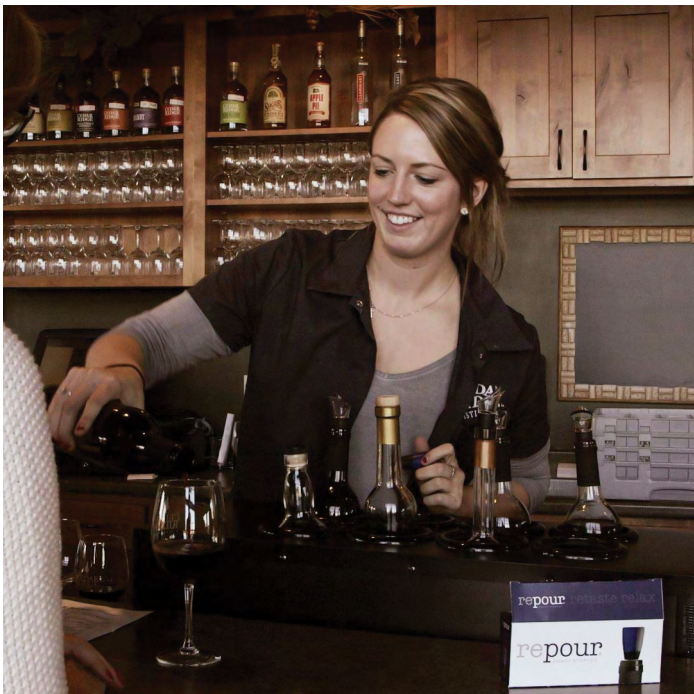
# How Much Will You Save?

## A Typical Savings Scenario:

My average glass of wine retail price is:	<u>      \$8      </u>
<b>x</b> Average number of glasses thrown out per week:	<u>      40      </u>
<b>=</b> My average weekly retail value of wine waste:	<u>      \$320      </u>
<b>x</b> 52 weeks per year	<u>      52      </u>
<b>= TOTAL ANNUAL LOST PROFIT (CURRENT):</b>	<b><u>      \$16,640      </u></b>

## Calculate Your Savings Here:

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“Repour is an incredible little slice of simplicity when it comes to preserving wine. It is majorly convenient for a myriad of reasons: No need to scrub a machine, no need to keep up with gas, you get to use all of the wine in the bottle, and it doesn’t take 40 minutes to pour a glass of wine. From a straight cost saving perspective, it’s worth its weight in gold. Anyone can use them, you don’t need training to pull a “cork” out and pour wine.

The fact that the wine has to reopen is absolutely amazing and almost unbelievable! The wines have stayed ridiculously fresh. I won’t use anything else from here on out when it comes to managing the Reserve By-The-Glass program.”

— Jason Caballero, Advanced Sommelier (Court of Master Sommeliers), Lead Sommelier, Michael Mina Bourbon Steak - Fairmont Scottsdale Princess

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# Endorsed by Experts

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Since we started using Repour in July, our lost wine on bottles we use Repour on has dropped to nearly zero. **Thanks for creating such a brilliant product.**

— Kevin Vogt, Master Sommelier (MS) and Owner of Wine Country Connections (wine shop and tastings), Yountville, CA

**“Best wine saver, bar none!**

The price is right and it works. At less than \$2.00 per bottle, it's a huge money saver. No more wine going bad.”

— Marc, June 7, 2017

“

Until now, I've never been able to recommend a reliable and truly economical option for wine preservation that can be used by service teams of all ability levels. **Simple, inexpensive, yet clearly effective, Repour is an elegant solution to a costly problem.**

— Michael Meager, Master Sommelier (MS) and Principal, Sommelier On-Demand Hospitality Services

“It works like a charm, Sauvignon blanc, after two weeks - tastes like new! **Amazing product! Thanks!!!**

— Tal, June 8, 2017

“

**Repour is one of the most astonishing products I have seen in over 10 years...** We poured hundreds of dollars down the drain every week... Imagine every restaurant or winery with a “slow day” of the week or even a mid-week closure, being able to preserve all of their open bottles, and come back later to wine that is even fresher than the day it was opened.”

— Will Costello, Master Sommelier (MS) and Estates Ambassador, Bien Nacido and Solomon Hills Estate Wines

“Extremely user friendly, no complicated pumps or needles, just plug and go, and it helps that it's pretty cheap too... No, we aren't getting paid or compensated for this post, we genuinely do love this product and recommend it to all levels of wine lovers!”

— The Wine Guys, Wine and Winery Reviewers

“

This is a pretty damn cool new technology! I took a bottle of a 2005 Croix du Beaucaillou that I poured 3 glasses out of and then put the stopper in. I let it sit for 13 days then I opened it and tried it with my executive chef, who has one of the best palates I have ever seen. Both of us were pretty amazed to see that the wine was perfectly sound.”

— Andrew Harris, Sommelier, Bachannalia Restaurant, Atlanta

“When I first discovered them I was really skeptical and then I tried it out and I put it in a wine and after 3½ - 4 weeks the wine was still perfectly intact...I was really impressed and it's really inexpensive. It's a lot easier than some of the pumps I've seen. It's easier than getting a tank of argon gas... **This is a really simple, easy way to keep your wine intact.**”

— Amanda McCrossin, Sommelier at PRESS and Wine Writer @SOMMVIVANT

“

**SIMPLY BRILLIANT!!!**

— Kevin Soss (Kickstarter backer and customer), June 14, 2017

# A Family of Wine Saving Options



Repour is available wholesale in six sizes:

- Single (perfect for gifts, POP, and trials)
- Single with Hanger (for gifting on bottles)
- 4-Pack (great starter option for consumers and hostess gift)
- 10-Pack (for more frequent users)
- 72-Pack (most economical option for on-premise use)
- Two POP Displays (Single and 4-Pack Options) excellent for retail



Custom-branded Repour stoppers build positive and lasting brand impact.

- Available in all product sizes.
- An upcharge of 20%-30% applies depending on the size of packaging purchased.
- A minimum order of 1,000 stoppers apply.
- Custom-branded Repour Wine Savers are perfect for sales reps, corporate gifts, event give-aways, or retail sales. Please contact us, we'd love to chat!

# The Science and Story Behind Repour

Oxygen is the “frenemy” of wine; initial exposure to oxygen helps bring out the unique aromas and textures in the wine (the “opening up” process). However, after continued exposure, oxygen becomes the enemy, quickly deteriorating the wine until it is undrinkable. Cue up Chemist and Repour Inventor, Tom Lutz, Ph.D. Tom applied his understanding of Henry’s Law to design the first wine preservation product to use active oxygen absorption to continuously remove the oxygen from the air above the wine and importantly, from the wine itself.

Other systems may remove or displace the oxygen in the air, but not from the wine itself. That is why they may extend the wine for a day or two, but not much more than that. A Repour Wine Saver will remove all of the oxygen, until there is none left in either the air above the wine or the wine itself. This is the Repour difference!

Independent lab results validate that Repour removes the oxygen in the air to less than 0.05%, and the dissolved oxygen in the wine to less than .03 ppm: That’s eliminating virtually ALL of the oxygen!



Any questions? Please contact us; we’d love to talk!

Email [sales@repour.com](mailto:sales@repour.com)

319-449-3345

Please connect with us on [!\[\]\(73002692dd5e7a64e60946be3158e719\_img.jpg\)](#) [!\[\]\(42837a1907e26cf155e215b5440e265d\_img.jpg\)](#) [!\[\]\(42c4abe8a012119f15571407ccb34aff\_img.jpg\)](#)

At Repour, our mission is to save good wine from the drain, enjoying the freedom to open bottles without constraint, and savoring each bottle to the very last drop, on your own timeline.

I want you to be blown away by your experience with Repour. As a scientist I appreciate healthy skepticism and rigorous testing, so I hope you will test Repour for yourself and consider applying it to your own wine program. I would love to hear from you and I always welcome a conversation. Once you’re convinced, I hope you’ll share the benefits of saving wine with Repour with other wine professionals!

Happy Sampling and Warmest Regards,

A handwritten signature in black ink that reads "Tom Lutz".

Tom Lutz, Ph.D.,  
Inventor and Founder of Repour