WineStation

POWERED BY NAPA Technology

Eliminate (YOUR) Losses
Increase (YOUR) Revenues
Enhance (YOUR) Guests' Experience

THE **PASSION** of Wine Country and the **INNOVATION** of Silicon Valley **CONVERGE** to transform *your* business:

BUSINESS SOLUTIONS LARGE AND SMALL

Napa Technology understands that investments must immediately improve the bottom line and at the same time present security, flexibility and scalability. The WineStation is the only Enterprise Platform system in the world to offer real-time, meaningful data as well as multi-unit and multi-site global networking.

HEADS ABOVE THE REST

The patented Clean-Pour® Dispensing Head technology separates the WineStation from any other product on the market. It's a tubeless solution that delivers extended preservation in and out of the system, to-the-ounce pouring accuracy and eliminates costly, intensive maintenance.

PLUG & PLAY PROFITABILITY

Add zero build out to the equation and you can plug, pour and watch the profits roll in. The fully refrigerated, compressor free and portable WineStation can be installed in under an hour, eliminating expensive deconstruction to your venue so you can operate at the highest level of profitability—instantly.

A VOLUME OF OPTIONS

Split, bottle, magnum, or keg — with WineStation® the perfect pour can be achieved at any volume.

Don't let your operations be tied down to a single capacity when you can adapt our revolutionary technology to accommodate a multitude of volume needs all within a single, streamlined system.

Standard *WineStation®* Features

WineStation by Napa Technology is the only system in the world that can deliver a perfect glass of wine by utilizing the patented Clean-Pour dispensing head and AccuServe® Smartcard management software. Whether you are using the system behind the bar or creating AccuServe Smartcards for your customers to serve themselves, our proven technology in the WineStation has no match. WineStation features include:

Easy to read, high resolution and fully programmable LCD screen showcases wine information and pricing

Patented Clean-Pour dispensing heads keep wine pristinely preserved for up to 60 days, allow for swift bottle changes and are dishwasher safe

Dual pane, locking, insulated safety front door

AccuServe Smartcards for easy operation and control with 3 button programmable portion control (.25 - 8oz)

Cabinet standard Bronze-Copper and Stainless Steel*

State-of-the-art Thermo-Electric cooling and temperature control system

Hybrid upgrade accommodates bottle & keg dispensing

Argon gas preservation system for zero spoilage including 60 day wine preservation within the unit and 14 day preservation stored outside unit (within industry standard refrigeration)

19.6" W x 25.58" H x 16" D
NSF & UL Certified

*Feature not standard

WineStation Software Package Features

PROFESSIONAL:
STAFF-SERVICE

Clean-Pour Dispensing Head Technology
Designed to improve dated industry standards and provide the most effective, accurate, contamination free wine delivery system in the world.

AccuServe Smartcard Access Control
Our patented software affords the greatest level of product security, access and accuracy to every pour.

Programmable Portion Control
Each operator's definition of a taste, half and full glass pour can vary. The WineStation allows a wide range of options from .25 - 8oz.

Fully Customizable LCD Display
Allows you to share so much more than varietal, region and date. Utilizing the customizable LCD screens you can share a wide range of tasting notes or menu pairings.

Sales Reports by Bottle Position
With a touch of a button, the WineStation's LCD will report total number of ounces poured and date of entry for each bottle position.

PREMIER:
STAFF-SERVICE WITH REPORTING

The Premier package includes all the features of the Professional package along with the additional enhanced features below:

AccuServe Staff Assigned Smartcards
Assigned to each employee affording precision driven product monitoring and access.

Employee Sales Monitoring & Reporting
Equipped with the tools that allow you to operate at the highest level of success by reporting detailed product sales and volume.

Wine Sales Reports by Brand & Varietal
Equipped with the tools that allow you to operate at the highest level of success by reporting details by brand or varietal.

Wine Database Management
Stores your selections for easy recording and management. A perfect complement to any POS system.

Bar Code Scanner
Successful operations are fast and efficient. The WineStation bar code scanner provides quick and easy additions to your wine database.

PREMIER PLUS:
SELF-SERVICE & STAFF-SERVICE

The Premier Plus package includes all the features of the Premier and Professional packages along with the additional enhanced features below:

AccuServe Customer Assigned Smartcards
Can be assigned in seven varied formats allowing you the elasticity to meet your business needs, including customer cards that will track and manage personal consumption and purchase history.

Customer Preference Tracking & Reporting
Knowing your guest preferences can enhance marketing efforts and personalize the overall experience and the ability to assign AccuServe Smartcards for each customer will provide you this valuable detail – all at the touch of a button.

Remote System Monitoring
When you need data, you need it from wherever you are. The WineStation's remote system monitoring allows you to check in on your operations from anywhere in the world.

Integrated Solutions

HOTEL ROOM KEY INTEGRATION

Unlocking profitability is our goal. From complex solutions for our partners at Royal Caribbean and Norwegian Cruise Lines to driving new revenue streams in Hilton Hotel Honors Lounges, Napa Technology holds the key to activating simplified transaction resolutions for both Magstripe and RFID electronic locking systems.

SHARED DATABASE MANAGEMENT

Regardless of size, Fortune 500 or start up, all of our customers require a resolve to operating at a more optimal level. Napa Technology designed shared database management tools for the Quebec Alcohol Corporation, allowing customers to sample wines in multiple locations across 90+ stores in the province of Quebec, Canada using a single AccuServe Smartcard.

MICROS™ COMPATIBILITY

InterContinental Hotels sought out Napa Technology to assist in launching their newest hotel concept, Even. Utilizing a fully integrated Micros PMS and POS platform, hotel guests have the ability to use RFID room keys and bracelets to access the WineStation, while the property can seamlessly track and process each transaction.

Expandable Configuration

The WineStation is designed with a dynamic plug-and-play functionality allowing for simple, non destructive installation that can expand from four to thousands of bottles

WineStation

—the perfect (MOST PROFITABLE) pour for any business.

restaurant

SECURE. EXACT. EFFICIENT.

- Eliminate product waste and over-pouring
- 60 day preservation
- Precise product, portion and temperature controls deliver top quality product to discerning consumers and simultaneously maximize staff and product efficiency

retail

MORE DATA, MORE SALES

- Create a unique and memorable shopping experience
- Secure and automated portion controls
- Sample higher priced or featured wines daily, without the additional labor or expense of events

hotel

INTEGRATION THE EASY WAY.

- Zero build-out design
- Quickly convert any hotel lobby, executive lounge, spa or restaurant into an immediate profit center
- Room Key Integration allows guests to securely access the WineStation anywhere on property

wine bar

A SOMMELIER AT THEIR FINGER TIPS.

- Easy to read, customizable LCD screens make wine exploration unintimidating
- Proprietary AccuServe Smartcard technology delivers the valuable data you need for loyalty programs, easier product monitoring and smarter decision-making

Contact us today to get your business started with WineStation.

1-800-916-3338 • napatechnology.com

NAPA TECHNOLOGY

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