



## **Screw Caps in the news...**

### *Domaine Chandon Releases Its Premium Carneros Chardonnay With a Screw Cap Closure*

“Inspired by new wine closure capabilities and confident that the screw cap seal is the best closure available today to capture and preserve the delicate, balanced, fruit-driven flavor of its Carneros Chardonnay, Domaine Chandon will release its 2004 Domaine Chandon Carneros Chardonnay with a screw cap closure.

Domaine Chandon's decision to incorporate the screw cap closure for its prestige Chardonnay is in response to a recommendation from its winemaking team who've experimented with alternative wine closures. Following successful trials they have found that the Stelvin® screw cap is currently the best method available to protect the freshness and purity of flavor of its Chardonnay.”

- March 1, PRNewswire

“We are seeking closure...Screwcaps are proving themselves. They don't taint wine, and God knows they're easy to open.”

- Michael Lonsford, *Houston Chronicle*, January 2006

“*Screw-Cap Advocates Target European Winemakers and Wine Drinkers*: Chablis producer Michel Laroche takes on the task of selling his colleagues and consumers on the alternative closure.”

- Eric Arnold, *Wine Spectator*, January 2006

“Screw caps are better at preserving sauvignon blanc wine than cork stoppers, according to The University of Auckland.

Researchers measured and analysed the freshness of the fruity wine and found screw caps outperformed traditional cork stoppers.

The University reported that the two fruity elements, for which the variety is renowned, were up to 23 percent higher in bottles using screw caps.”

- Rob Gillam, *SmartHouse.com*, December 2005

### *Cork's Time Has Passed: Twist-offs are a viable alternative to a marginal closure*

In my opinion, screw caps, or twist-offs, are a better closure alternative from just about every point of view. Savvy wine drinkers are already accepting that it's what's in the bottle that counts—not what seals it.”

- James Laube, *Wine Spectator*, March 2005

“More and more state-of-the-art wineries are moving to screw caps for wines that need to be consumed within 3 to 4 years of the vintage (about 95 percent of the world's wines). Look for this trend to accelerate. Stelvin, the screw cap of choice, will become the standard for the majority of the world's wines.”

- Robert Parker, *Food & Wine Magazine*, October 2004

*Taming of the Screw: Twistoffs on Top at Major U.S. Wine Brands*

“More major California wineries have reached closure on the debate over wine stoppers, and they've found it in the form of a screw cap.”

- Nick Fauchald, *Wine Spectator*, April 2004

“In fact, the screw cap makes the perfect wine closure — no taint, no oxidation, no problem.”

- Anthony Dias Blue, *Epicurious.com*

“While, screw caps do diminish the drama and romance of bottle opening it is well worth the sacrifice to ensure a taint-free wine that offers consistent aging, maintained flavor and freshness with optimum quality control.”

- Stacy Slinkard, *About.com*

“Who else possessed the wit and foresight to appear at the impromptu Sunday afternoon in the park to delight their companions with but the tiniest turn of the screw?”

- Randall Graham, Bonny Doon Vineyards