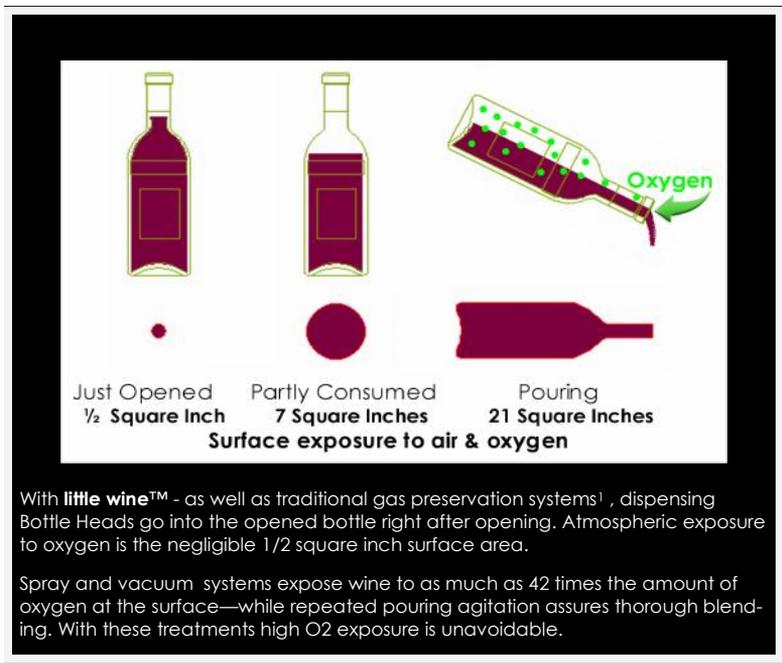


Because wine doesn't come  
in single-serve packages™.

**ProWine**  
PRODUCTS

**For routine wine lovers who enjoy a glass a night,  
2/3rds of their wine is being progressively destroyed  
by oxidation before it's consumed.**



Diverse methods for forestalling oxidation sell by the tens of thousands annually. Pumps, balloons, marbles, hypodermic needles, and traditional inert gas displacement systems offer consumers a choice between tedious, messy, and expensive treatment of their opened bottles. Among these options, gas-displacement – the vastly preferred approach in restaurants, wine bars, and tasting rooms, inarguably, reigns most effective with all others being a distant second. In their consumer-facing offerings, gas systems come with an extraordinarily high operating cost. Low-capacity replacement gas costs range between \$1 and \$4 for each wine bottle and last only 4 to 12 bottles before necessitating cylinder or cartridge replacement. Consumers cautiously spend at or under \$9 for over 75% of the wines they select. In that context, the cost to use a traditional gas system is inherently market-limiting – equal to self-imposed surcharge of 10-40% per bottle for the majority of the 80-million wine consumers in the US. Resistance is instinctive for most.

**ProWine's patent-pending servers enhance consumer options!**

*little wine's* elegantly simple, yet innovative, depressurizing gas

management method works with **all** traditional preservation gasses. Unique to *little wine*, happily, one of these gasses is CO<sub>2</sub> as is naturally produced in all wines during fermentation, and the anti-oxidant found in the world's finest champagne bottles. ProWine's zero-sustained-pressure gas management design protects wines against forced carbonation while simultaneously forestalling oxidation.

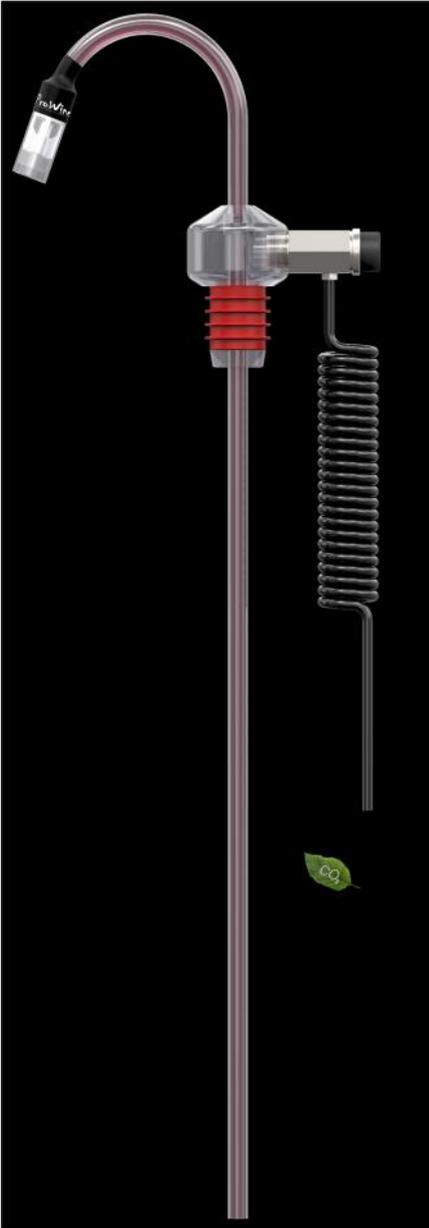
**Using CO<sub>2</sub> operating costs plunge by 90% to less than 10¢ per-bottle. Its tiny, high-density CO<sub>2</sub> Power Pack will protect 400% to 1,200% more bottles than current consumer models.**



Single and tandem-bottle consumer packages are available for glass-a-night aficionados who just want to calm their evenings – free of the hassle of pumping, spritzing, inflating, and injecting their wines. *little wine*<sup>™</sup> is as easy as wine preservation gets. Out of the box, wine lovers can pour themselves a relaxing glass each weeknight—a bottle each week—for a year between gas refills!

**Single Bottle *little wine* server<sup>™</sup> Model Shown Below**





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#### OZem Corp – DBA ProWine Products

began in 1994 serving as a specialty design/development consultancy (SDC) working for retail clients as Nordstrom, Neiman Marcus, Virgin Megastores, and, most extensively, Macys and Bloomingdales. In 2002 the company's focus was drawn to wine service equipment under a developmental contract funded in part by the Australian Trade Commission through Stoddart Manufacturing, QLD. In collaboration, the companies subsequently produced, and marketed OZ Winebars® commercial Wine By The Glass® equipment - assembled in Brisbane from 2002 - 2011.

ProWine (US) and Dutch-owned ProWine (China) developed the n2Vin® wine system - assembling US-destined products in Holland, MI with Eurasian-destined products assembled in China from 2007 - 2014.

ProWine's niche-industry leadership has included first NSF Certification, first UL Compliance, first POS integrated portion control wine systems, and the first CO<sub>2</sub>-based multi-bottle champagne preservation and service systems.