

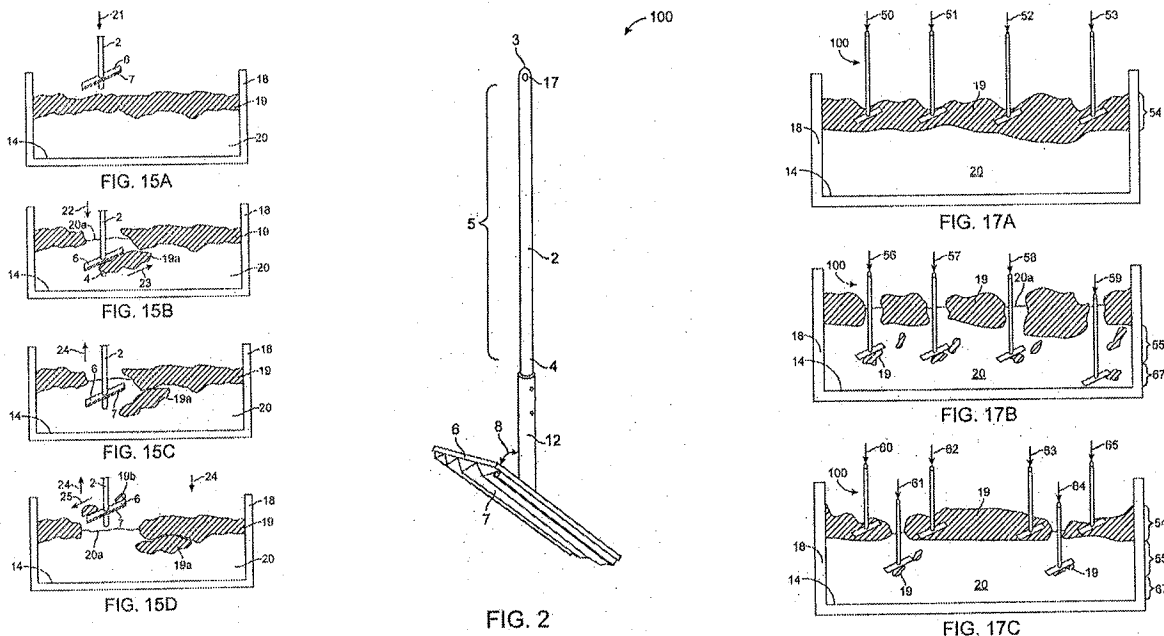
Loos Family®

Loos Family Winery, LLC
ENOLOGICAL INNOVATIONS™

Abstract: Methods and apparatus are disclosed for: 1) the gentle, controlled mixing of solid and liquid botanical components during fermentation; and 2) the regulation of parameters in cap material and juice during primary fermentation to optimize attributes such as expressive organoleptic characteristics including bouquet, texture and flavor, while simultaneously and selectively monitoring and mitigating the deleterious effects of reduced sulfur compounds, harmful bacteria, multicellular fungi, and/or biogenic amines during the artisan creation of ultra-premium fine wines and other alcoholic libations according to a customized schedule. (Pending United States Patent Application Serial No. 13/713,795.)

Key Advantages Over Traditional Punch Down Tools and Protocols:

- ◆ Eliminates seed maceration to prevent release of harsh tannins
- ◆ Mitigates volatile sulfur compounds before they become problematic
- ◆ Reduces labor costs via efficient mixing in less time with less risk of injury or fatigue
- ◆ Discourages harmful bacteria, mold growth and biogenic amines
- ◆ Self-cleaning proprietary blade
- ◆ Enhances color, tannin and flavor extraction
- ◆ Provides uniform yeast distribution and nutrient access
- ◆ Reduces shear and compression forces on cap material for ultra-gentle mixing
- ◆ Helps maintain uniform fermentation temperature
- ◆ Provides micro-oxygenation
- ◆ Adjustable length and blade angle fit most fermentation bins
- ◆ Helps restart stuck fermentations
- ◆ Customized schedule produces consistent and predictable wine styles
- ◆ Patent pending technology



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