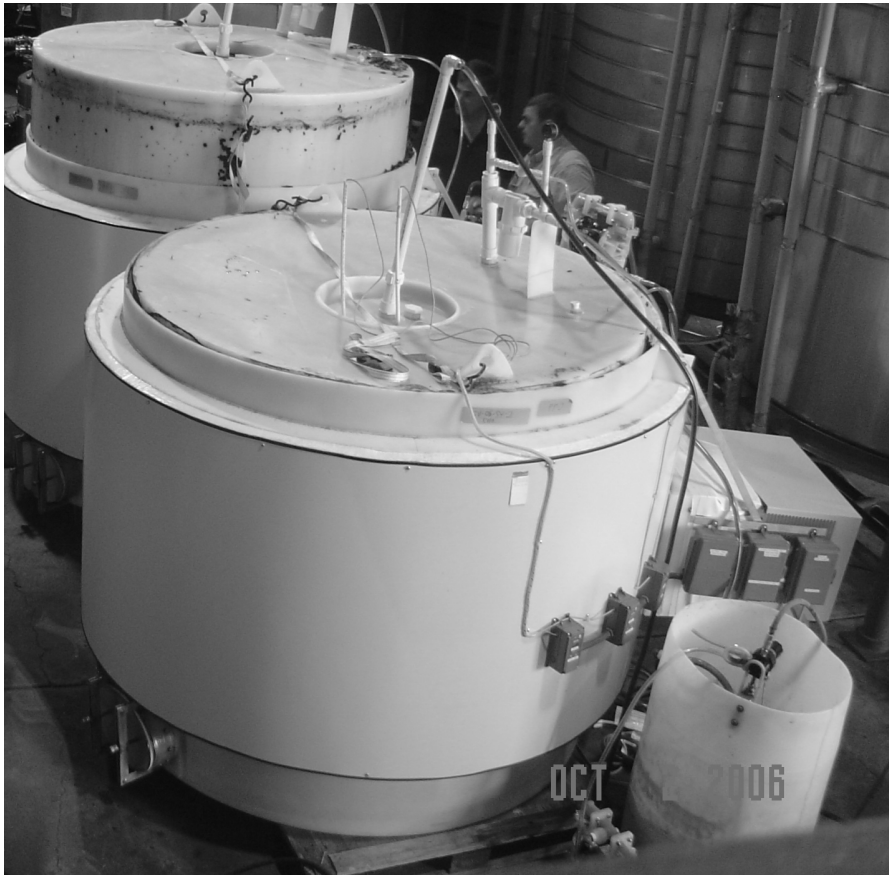


St. Regulus Red Wine Fermenter patent pending

PUMP-UNDER Technology Applied to Red Wine Fermentation

SUPERIOR COLOR EXTRACTION, PHENOL EXTRACTION, AND FERMENTATION MANAGEMENT



- Phenomenal skin contact before, during and after fermentation
- Positive circulation through the skins
- More juice expressed from the skins
- Controlled temperature, upper region separate from lower region
- Add critical heating or cooling as needed
- No grinding of seeds or skins
- More effective and less labor than "punch down" or "pump-over"
- Minimum dissolved CO₂
- Full color in three days
- Complete extraction in nine days
- Process multiple batches in a season

Pasco Poly™ Technology Provides Unprecedented Control of Fermentation

Sizes Available for Fall 2007: 10 Gallon Home or Assay Model
3 Ton Industrial (2 to 4 tons)
5 Ton Industrial (3 to 6 tons)
7 Ton Industrial (4 to 8 tons)
Custom Sizes Available

Features:

- Polyethylene tank
- Full insulated jacket
- Stainless steel drain & racking
- Stainless steel cleanout door
- Choice of glycol or air heating and cooling

