



winepod®

the world's first personal winery™

With the WinePod® personal winery, you can produce great single lot, custom wines. No experience required. WineCoach™ software is your consulting enologist, guiding you step-by-step through the winemaking process. We connect you to high quality fruit from the world's best vineyards, advice from professional winemakers, and other wine lovers like you through our global online winemaking community at www.winepod.net. The WinePod provides everything you need to make great wine!



The WinePod works with you. The winery system manages fermentation temperature, measures Brix (grape sugar levels), and presses the must.

WinePod data is communicated wirelessly to your PC and the WineCoach software reports and interprets the data on a graphic dashboard display. You are prompted when to make additions, punch down, smell and taste your wine, and record your impressions. Experienced winemakers offer winemaking choices and procedures in an easy-to-follow format. The WineCoach virtually eliminates common winemaking mistakes. You can follow recommendations or do your own thing.

Share your WineCoach dashboard with other winemakers in the WinePod Community™. Customize your screen, upload your own videos, and share your personal winemaking blog. At winepod.net, you can view other winemaker's dashboards, interact, and exchange personal winemaking tips and tales.



Step-by-step winemaking software makes it easy.

You can purchase fruit for winemaking in a range of varietals and price points, with fresh grapes on hand at Harvest and frozen grapes obtainable year round. Frozen grape must is a well proven source of high quality, award winning wines.

The WinePod and other ProVina products are available online at www.winepod.net.

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Details

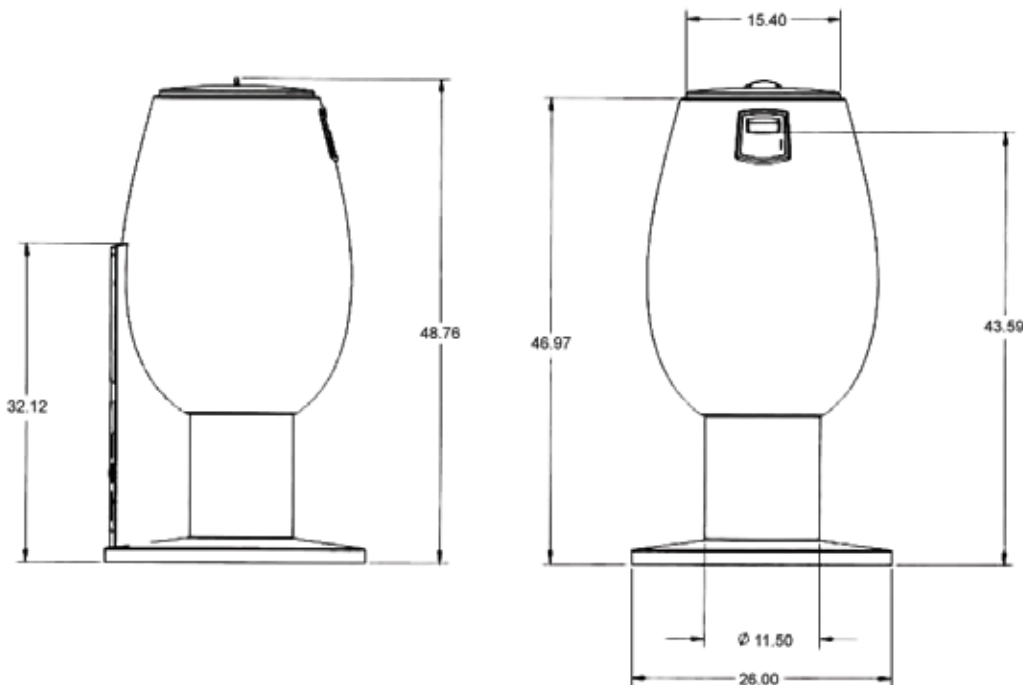
www.winepod.net

WinePod[®] Features:

- 75 litre all-in-one ferment/press/ageing tank
- Up to 4 cases of wine per batch
- Stainless steel insulated pod shell
- Automatic wine press with pressure control
- Beauty lid
- Pomace basket
- Brix and temperature sensor
- Heating and cooling control
- Wireless monitoring and control

WineCoach[™] Software Features:

- Step-by-step instruction
- Logs winemaking history automatically
- Charts vital wine statistics
- Integrated video instruction
- Calculates doses for you
- Wirelessly communicates with the WinePod
- Uploads to your personal site at www.winepod.net



WinePod Technical Specifications:

Tank material: 304 stainless steel
Press material: 304 stainless steel tubing with food grade plastic press head
Temperature control range: 50°F to 95°F
Temperature control accuracy: +/- 1°F
Brix sensor accuracy: +/- 1°B units
WinePod display: 4x20 LCD with 4 tactile switches
Dry WinePod weight: approx. 120 lbs or 55 kg
Full WinePod weight: approx. 270 lbs or 123 kg
Power requirements: 100-240 VAC, 5 Amps, WinePod includes 6 foot cord to wall socket
WinePod dimensions: 48" height x 26" width or 122 cm height x 66 cm width
Computer system requirements: Windows Vista, or XP; most recent .NET Framework update; one USB port for wireless dongle
Radio frequency: 2.4 GHz, ISM band, Max. distance of 100 feet or 30 meters

Hazard notice: WinePod generates carbon dioxide, or CO₂, an asphyxiant. User must install in a well ventilated area during fermentation.

ProVina accepts no responsibility for improper use or installation.

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