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FOR IMMEDIATE RELEASE

NEW WINESTEWARD WINE DISPENSING SYSTEM BY VINOTEMP TO LAUNCH AT 2018 NATIONAL KITCHEN & BATH INDUSTRY SHOW (KBIS)

Proprietary cooling and dispensing technology keeps wine fresh for 45 days and brings the luxury of commercial wine dispensing into the home for thousands less than its competitors.

(December 5, 2017) – [Vinotemp®](#), the recognized leader in architectural wine storage solutions and cooling technology, today announced it will launch the [Vinotemp WineSteward™ wine dispensing system](#) at the Kitchen & Bath Industry Show (KBIS), Orlando, Florida January 9 -11, 2018 (booth S5459). Featuring the ability to store, cool, preserve and conveniently dispense wine from four bottles, the stylish, proprietary system brings the convenience of high-end restaurant style wine dispensing into the comfort of home.

"Last year millennials consumed over 159 cases of wine. Their consumption is a driving force in the market's demand for affordable, high-quality wine cooling and dispensing solutions that bring the luxury of enjoying wine at restaurants home," states India Hynes, CEO of Vinotemp. "And this growing demand is exactly what inspired our team at Vinotemp to engineer a new wine dispensing option that functions on a commercial level, is easy to use, attractive, and is priced thousands below its closest competitor."

In today's market, the majority of wine dispensers available feature thermoelectric cooling. Unlike its thermoelectric competitors, the Vinotemp WineSteward's proprietary cooling and dispensing technology is compressor-based. This means the WineSteward boasts a more powerful cooling capacity than thermoelectric versions and can better adapt to varying temperatures and added heat loads. Because the innovative compressor-based dispenser can keep a stable internal temperature despite environmental conditions, it is simple to place on a countertop or install anywhere in the kitchen (even next to a double oven). And, the WineSteward's preservation system, which replaces oxygen with argon or nitrogen gas, ensures each bottle can be enjoyed for up to 45 days.



The Vinotemp WineSteward™ wine dispensing system, kitchen install.

Inspired by sleek European design, the Vinotemp WineSteward is as eye-catching as it is functional. The dispenser features a purposefully slim stainless-steel frame. The use of less stainless steel to frame the dispenser's insulated glass door adds to its sleek, modern design aesthetic because it allows more glass to be exposed – making it possible to beautifully showcase each bottle stored in its entirety.

Designed at Vinotemp's Southern California headquarters, the [WineSteward](#) is engineered with precision and includes:

- Push-button portion control: Simply push and hold the dispense button to pour desired amount every time.
- Adjustable temperature range: A 20-degree temperature range (45-65°F) allows for proper storage and serving temperature of light or dark wines.
- Vinotemp BioBlu™: A blue light-emitting diode (LED) interior lighting system that's both aesthetically pleasing and functional as it helps reduce the growth of bacteria and mold.
- Digital LED temperature display: An easy-to-read display ensures wine is being stored and served at the appropriate temperature.

The new Vinotemp WineSteward measures 16.35" x 17.45" x 24.55" and its MSRP is \$1695. Visit [vinotemp.com](#) to learn more.

About Vinotemp®

For 30 years Vinotemp® has designed custom wood wine cabinets, wine racks, wine cellars, and cooling systems and is the leading distributor of wine coolers, beverage coolers, wine dispensers, wine accessories, and more. Close attention to market demand and non-standard ideas have resulted in Vinotemp's ability to offer diversified wine storage solutions utilized residually and by renowned resorts, restaurants, hotels, and the yachting industry. Find more information about Vinotemp by calling 800-777-VINO (8466) or visiting [Vinotemp.com](#). Find Vinotemp on [Facebook.com/Vinotemp](#) and [Twitter @Vinotemp](#).

