



NOMACORC®

EOS ESTATE WINERY: A CASE STUDY



Eos Estate Winery in Paso Robles, California

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—Nathan Carlson, Eos Estates Winemaker

PROFILE

EOS Estate Winery's mission is to consistently create the best in appellation wines and provide high quality throughout their range of products—from basic consumer wines to their most collectible reserve wines.

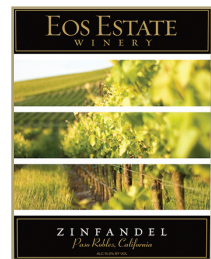
EOS wines are not made—they are meticulously handcrafted. EOS focuses their attention on every detail, no matter how small. They do not compromise.

The EOS Estate Vineyards are located in the Paso Robles Appellation, in Paso Robles, California. Midway between Los Angeles and San Francisco, and about 15 miles inland from the Pacific Ocean, Paso Robles is a significant part of the noteworthy Central Coast wine-growing region. EOS draws fruit from nearly 1,000 acres of vineyards, spread throughout the Paso Robles AVA.

Each and every EOS varietal is planted in its own specific vineyard block that's carefully nurtured to maximize the flavor of that particular varietal. Within each vineyard block, EOS employs the latest techniques in canopy management and crops back vines diligently in the never-ending pursuit of perfection. Quality rather than quantity is EOS's focus.

In addition, EOS has demonstrated their commitment to sustainable agriculture by taking a bold step to become the first large winery in Paso Robles to commit to using only solar power.

Their motto: Our name is on everything we create—let's make it remarkable.





PROBLEM

Winemaker Nathan Carlson had experience using other synthetic closures and was frustrated with their inconsistency in the aging of the wine. “I felt that when using a synthetic, I should use one that I was confident would perform consistently and effortlessly every time,” he said.

“I’ve been interested in oxygen’s effect on wine development for many years,” said Carlson. “I have seen that it is a really important part of how our wines develop during fermentation, elevage and aging. Even during and after bottling can affect the development trajectory of the wine.”

“The closure is one of the most important decisions to be made in winemaking—the correct closure choice will affect the consumption window for the wine,” he added. “I was confident in switching to Nomacorc for this product. Nomacorc has certainly done their homework. They are concerned with product reliability and functionality, and they are leaders in managing oxygen ingress through closures.”

SOLUTION

EOS began using Nomacorc’s Classic+ product exclusively in the 2007 vintage for the winery’s new Lost Angel line of wines. The flavor profile is fruit-focused, but it is a serious, high-quality wine.

“Nomacorc brings a reliability to the aging of the wine—every bottle performs very similarly,” said Carlson. “Nomacorc tends to be a tighter seal than other synthetic closures. This allows me to bottle the wine as it should be, and the closure helps maintain the wine at this state for a longer period of time.”

“Nomacorc, particularly its involvement in academic research partnerships and its leadership role in the O2inWines Association, has really convinced me that it is the company at the forefront of managing oxygen ingress through synthetic closures,” he said.

“Their research team is objective and really solicits feedback from their consumer,” said Carlson. “While I am just using one closure type at this time, I intend to investigate other products, with variable oxygen transmission properties, in the future.”



EOS winemaker Nathan Carlson at the EOS Estates Vineyard

“Also, using Nomacorc further supports EOS’s commitment to sustainability, because Nomacorc’s closures are 100 percent recyclable and create a smaller carbon footprint than other alternative closures,” he said. “All in all, Nomacorc products help keep me on budget and on time and leave me confident that the wine will be at its best in the market.”