

**CONTACT:**  
Louise Domenitz  
+1 617 484 2515  
[louise.domenitz@eprovenance.com](mailto:louise.domenitz@eprovenance.com)



**FOR IMMEDIATE RELEASE**

## *ePROVENANCE RECEIVES 2016 WINNOVATION AWARD*

*Named a Top Wine Industry Innovator by Wine Industry Network*

Napa, CA – November 29, 2016 – **eProvenance**, a Franco-American company providing advanced technology solutions to monitor fine wine during transport and storage, was honored today by the Wine Industry Network as a top innovator in the North American wine industry. **WINnovation Awards** were created by Wine Industry Network (WIN) to recognize the most innovative industry suppliers and service professionals, with the goal of celebrating the spirit of creativity and leadership. These awards honor companies that have developed ground-breaking products or practices and have made positive contributions toward the advancement of the North American wine industry.

Wine Industry Network's 2016 WINnovation Award winners are: Cork Supply, eProvenance, Falcon Crop Protection, Free Flow Wines and O-I Packaging Solutions and Amorim Cork. All represent the vanguard of product and service innovation that is essential for the advancement and prosperity of the wine industry. <http://wineindustryadvisor.com/winnovation>

With direct to consumer wine sales on the rise, much of today's premium wine is shipped across the nation and world, but the winery has little control over how the wine is treated after it leaves the winery, and temperature spikes during shipment can cook the wine, changing its taste and aroma, without damaging the packaging, leaving the consumer with a negative product experience without the winery knowing why.

“eProvenance set out to solve this problem and improve transport and storage conditions to protect fine wines,” said George Christie, President of Wine Industry Network. “Their innovative monitoring and analytics solutions represent a major step forward, helping the wine industry determine and adopt best practices for assuring wines reach consumers in top condition,” concluded Christie.

“Proper temperature conditions are key to protecting the color, taste, aroma and aging ability of wine, and thus the brand itself, said eProvenance founder, Eric Vogt. “We know monitoring improves handling throughout the chain; it clarifies conditions so good practices can be reinforced, problems corrected and resulting benefits promoted, thus there are fewer disappointments when bottles are opened. Monitoring also helps enhance customer loyalty and strengthen brand by assuring wines always taste as the winemaker intended,” said Vogt.

With solutions for monitoring temperature, humidity and geolocation of shipments to fit a wide range of needs and budgets, eProvenance helps our customers assure containers, pallets and cases are handled properly and quality is protected.

**Read more about the WINnovation Awards here:**

<http://wineindustryadvisor.com/2016/11/07/five-wine-industry-innovators-honored-2016-winnovation-awards>

**About eProvenance**

A leader in monitoring wine shipments, eProvenance offers innovative technology solutions to protect the quality of fine wines, fine art and other fine goods at the container, pallet and case level. The company offers solutions for monitoring shipment temperature, humidity and geolocation to fit a wide range of needs and budgets. eProvenance has monitored shipments and collected millions of data points for nearly 400 producers, 300 importers and 200 transporters in 65 countries. The company has offices in the USA and France, and works with Bordeaux châteaux, estates in Burgundy, wineries in California, as well as importers and top wine merchants globally. eProvenance holds granted patents and patents pending for its technology in the European Union, the United States, Hong Kong, New Zealand, Australia and China.

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For more information, please visit [www.eprovenance.com](http://www.eprovenance.com) or contact Louise Domenitz +1 617 484 2515 [louise.domenitz@eprovenance.com](mailto:louise.domenitz@eprovenance.com) Find us on Facebook and Twitter @eProvenance.