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## FOR IMMEDIATE RELEASE

**THE LIFE OF THE KITCHEN IS NOW THE LIFE OF THE PARTY WITH THE WINESTATION**  
Industry leader in design and innovation pushes the boundaries of the modern kitchen once again with the introduction of the WineStation, the "must-have", for home entertaining.

**City of Industry CA USA – 18 March 2013** - The DISCOVERY WineStation® by DACOR is the first automated, temperature controlled, four bottle wine dispensing and preservation system for the home. The WineStation allows the connoisseur to choose the right wine and just the right amount every time, be it a taste, half glass or a full glass, all with the simple touch of a finger.

The WineStation's proprietary argon gas preservation system allows you to open and enjoy a variety of wines and vintages for up to 60 days without the need to discard or consume unused portions. The environmentally-friendly and energy efficient Thermo-Electric Cooling System sets the ideal temperature for either red or white wine without the use or need of hazardous pollutants or refrigerants. The Dual-Zone Climate Control Divider, an optional feature, allows for the optimal storing and serving temperature for your collection.



The stainless steel finish is a designers dream, allowing the WineStation to blend seamlessly into any decor, from classic to contemporary. The WineStation can sit on the counter as a free-standing element or can be built in to cabinetry using the optional DACOR WineStation trim kit.

The LCD screens and touch control panel can display wine varieties, vintages, temperature settings and pouring volume. In addition, the interface allows you to enter in your unique finds and private collections. For peace of mind, each WineStation comes standard with a locking door to prevent children or strangers from accessing or operating the WineStation when left unattended.

The clear advantage of the WineStation is the patented CleanPour™ head, which allows for simplified bottle changing and ease of maintenance. With the WineStation, there are no fixed tubes or plumbing that needs to be flushed with chemicals or cleaning solutions every time you change a bottle. The pouring head is fitted with an easy to adjust gasket designed to seal the bottle when the cork has been removed. Once oxygen has been purged, it's replaced by Argon Gas which is used to prevent oxidation and allowing the wine to remain fresh for up to 60 days without the loss of flavor or natural aroma.

The National Sanitation Foundation (NSF) approved CleanPour heads just needs a quick rinse in hot water and you are ready to add a new bottle. With independent heads, bottles are never locked in and can be removed easily to make room for a new tasting.

The Discovery WineStation by DACOR will be the perfect addition to your kitchen, bar, den, game room or wine cellar. The WineStation is designed and manufactured in California. Pricing for The Discovery WineStation starts at \$5,299 SMRP and is available through authorized Dacor retailers nationwide.

For additional information regarding the Discovery WineStation or for high resolution images, please contact Dacor Public Relations at 800.793.0093 x3161 or by email at [pr@dacor.com](mailto:pr@dacor.com)

**About Dacor:** Founded in 1965, the California based DACOR, is a family owned and operated US manufacturer of luxury kitchen appliances. Dedicated to quality, craftsmanship and innovation, DACOR has integrated fashion, function and technology to create unique kitchen products that are built to reflect the lifestyle and needs of the homeowner.

For almost 50 years, Dacor has been responsible for many of the innovations that have changed the way we live and cook in the modern kitchen. Today, Dacor embraces the legacy, heritage and expertise of a third generation to lead the company into a new age of innovation and discovery.

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