



ROCO WINES

SCREW CAPS

So long as screw caps remain the best bottle seal on the market all of Rollin's wines will continue to be sealed with screw caps. The airtight seal of the screw cap is great both for wines you want to drink now and for wines that you want to lay down to age. There's no threat of cork taint or any chance that a faulty cork will lose its seal and cause the wine to oxidize. Frank Prial, of the New York Times, predicts that within 10 years, at least 75% of wines will be screw cap sealed.

Facts About Screw Caps & Corks:

- ⦿ Wine industry estimates are that at least 5% of all cork sealed wines are corked; e.g., they are tainted by corks containing the compound TCA.
- ⦿ TCA (2,4,6-trichloroanisole) is produced by a number of molds that can grow in woods of all sorts including cork bark.
- ⦿ Cork taint is the result of TCA contamination of the wine from the cork. It is characterized as everything from depressing fruit flavor to a wet musty, mold odor and flavor.
- ⦿ Wine does not need to breathe through a cork to age!
- ⦿ Wine does not require oxygen to age. In fact, oxygen is the enemy of wine once it is in the bottle!
- ⦿ Bottle aging is a reductive (occurring in the absence of oxygen) rather than an oxidative (occurring in the presence of oxygen) process.
- ⦿ There are many, many grades of cork. There is only one grade of screw cap, and only screw caps ensure consistent quality from bottle to bottle.
- ⦿ Screw caps have been successfully used with wine since man walked on the Moon, some 30+ years ago.
- ⦿ You can store a screw cap wine standing up. The seal is airtight. Our bottling machine actually rolls the top edge over to seal on the top and over the side of the bottle to ensure an airtight seal.
- ⦿ You do not need a corkscrew to open a screw-capped wine.
- ⦿ A bottle resealed with screw cap will fit back into your refrigerator again.

False Ideas About Screw Caps & Corks:

- ⦿ Screw caps are only for wines meant to be consumed immediately upon release.
- ⦿ Cork is the best seal for wines meant to cellar for many years.
- ⦿ Wine requires oxygen to age.
- ⦿ Wine needs to breathe through a cork in order to age.

What the Press Say About Screw Caps:

- ⦿ The issue isn't whether cork is superior to screw caps; the evidence is much stronger that screw caps are a better, more reliable sealant. *James Laube, Wine Spectator Magazine, May 2002*
- ⦿ The single best alternative [to cork] has been around for a long time: the humble screw cap. *Frank Prial, The New York Times, May 14, 2003*
- ⦿ [Screw caps] have a decades-long history of providing perfect seals for wine bottles in Australia...So next time you open a bottle, you might be surprised. If it doesn't have a conventional cork, believe me, you should also be pleased. *Matt Kramer, The Oregonian, June 15, 2003*
- ⦿ Few corks are perfect, which is what leads to bottle variation, while screw caps almost always make a perfect seal. Under screw caps, wines age as they would under a perfect cork in ideal cellar conditions. *Harvey Steiman, Wine Spectator, November 15, 2003*

