

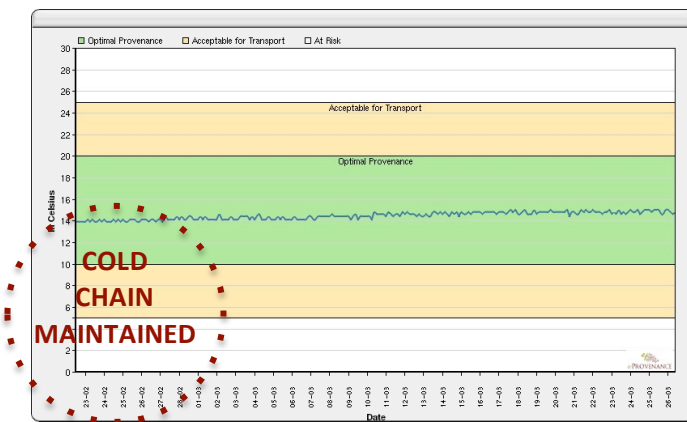
While our new sensor is big news, we think it's even more important to educate all members of the wine distribution chain about the perils of wine shipments and storage.

Fine wine does not take kindly to overheating or freezing, but transport and storage conditions can ruin wine before it ever reaches the consumer. Unfortunately, the topic of temperature conditions has been elusive - the dark secret that everyone knew was lurking but no one wanted to discuss or address.

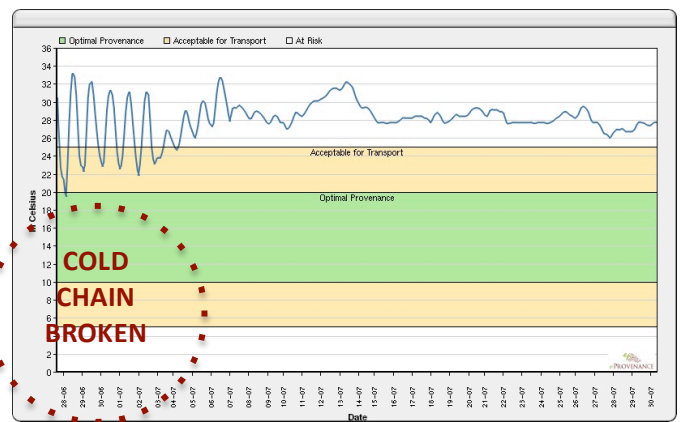
**eProvenance** designed an innovative system incorporating RFID (Radio Frequency Identification) temperature sensors and a secure online database to easily monitor the temperature conditions of this precious cargo. Wine needs a cool, constant environment. Working with leading wineries, importers, distributors and transporters, eProvenance helps create “cold chains” for fine wine, similar to those used for food and pharmaceuticals.

We want to reach everyone who cares about wine – wineries, importers, retailers, sommeliers, collectors, consumers — and share our research and findings. Our data shows **as much as \$2.2 billion in wine experiences improper storage temperatures during transport.**

London to Hong Kong



Bordeaux to Beijing



[eprovenance.com](http://eprovenance.com)

Where temperature data is collected, uploaded, analyzed and easily accessible at any time.