

# IMPORTANT INFORMATION CONCERNING BRETTANOMYCES CONTAMINATION



**February, 2012**  
**Salem, Oregon**

Hello,

We at reWine Barrels are incredibly excited to share some **industry changing** news. We have been working with ETS Labs in St. Helena, CA on several microbial issues associated with oak wine barrels, particularly the Brettanomyces spoilage yeast. ETS Laboratories conducted Scorpions analysis for Brettanomyces on several “before & after” samples we submitted. The barrels used in these trials all tested positive for Brettanomyces prior to treatment. Following our patent pending process, the ETS Scorpions analysis did not detect any live Brettanomyces in the treated barrel samples. The implications this has for the wine industry are enormous.

We look forward to disclosing the process and why it works as well as discreetly discussing any options this may present to you.

Warmest Regards,

A handwritten signature in black ink, appearing to read 'Todd'.

A handwritten signature in black ink, appearing to read 'Trent'.

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where woodworking meets winemaking

