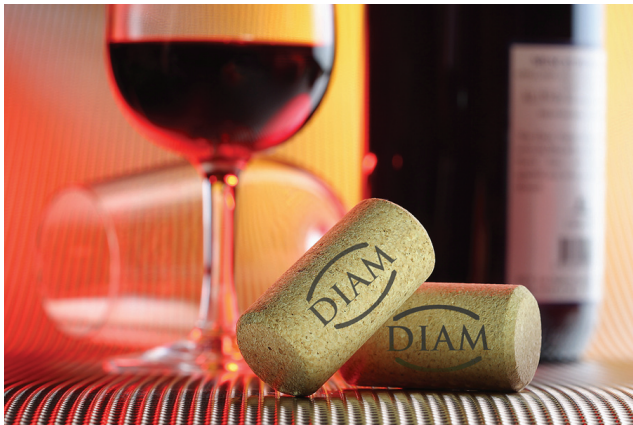


GROVE STREET WINERY

A Generation of Sonoma County Winemaking Tradition



The DIAM Cork: The Perfect On-Premise Closure

DIAM is a revolutionary new closure that is 100% taint free and solves TCA, oxidation, and reduction problems while providing the true wine experience consumers prefer.

How is a DIAM cork made?

Natural cork is harvested in Portugal and Spain and transported to the state-of-the-art factory in Spain. The cork is ground into 2mm granules and then undergoes DIAM's patented supercritical CO₂ extraction process which removes TCA and over 150 other undesirable compounds. The granules are then blended with an FDA approved food-grade binding agent and then individually molded into corks. The raw corks are then sanded to exacting final dimen-

Does a DIAM cork add other aromas or flavors to wine?

No. The patented DIAMANT supercritical CO₂ process delivers a 100% neutral, taint free closure that allows the wine's fruit, flavor, and identity to develop as the winemaker intended.

Does the DIAMANT process use chemicals?

No. The process is environmentally friendly, non-toxic, and nonflammable.

Is a DAM cork harder to pull?

No. They are resilient and easy to extract, comparable to natural corks.

PROCESS FLOW OF INDUSTRIAL DIAMANT PROCESS

