



what's cool

Products that are smart, make your tasks easier and provide cost or labor savings

Bill Pregler

Bill Pregler has worked in the winery equipment industry for many years and is a former staff writer for *Wine Business Monthly*.

Cool New Products from Syracuse

New wine technology knows no borders



GOfermentor

AFTER 18 CONSECUTIVE YEARS of prospecting for new products at the **Unified Wine and Grape Symposium (UWGS)**, I spent last year (in failed retirement) roaming the Atlantic Coast instead. My search was finished at the **Eastern Winery Exposition in New York**.

Years ago, many in the wine business believed all winery equipment came from three countries: Italy, Italy and Italy. Today, innovation knows no boundaries, and in keeping with that knowledge, I'll be expanding my horizons for What's Cool by offering a look at out-of-the-box producers, updates to existing products and the West Coast tradeshow.



Some Containers

This month I wanted to focus on two new products I found while in Syracuse, NY. One is a cool, self-contained, programmable fermenter from New Jersey. It is designed for in-house, experimental wine programs or, even better, the upstart winery.

But first, a new aluminum bottle from Japan, which will soon launch in the USA.



Somec Containers

As an advocate of the **Packaging Machinery Manufacturers Institute** (PMMI) world, I am all eyes for anything new in fluid containment. Alternative packaging, particularly wine in aluminum cans, is finally gaining traction, so it was no surprise to find a new aluminum bottle entering the market.

I have known about **Somec Containers** for years—the company has been a player in the glass market—but to see it test-market an aluminum bottle, especially in Napa/Sonoma, is cool. There are several things I like about this new concept, including the fresh packaging and the company's focus on what the market wants and responds to.

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US patent 9,260,682 9,611,452 9,802,805

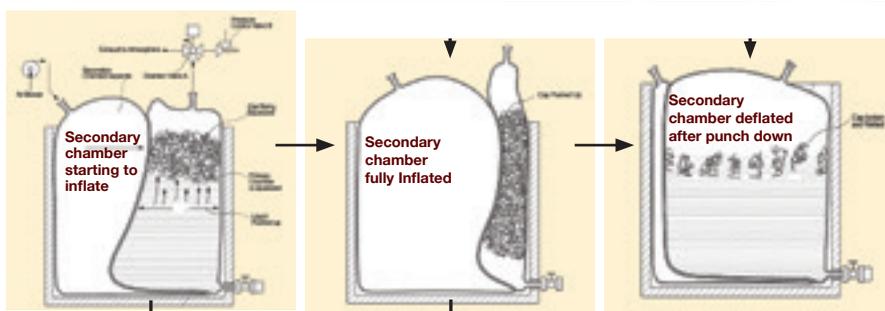
France 1461410 Australia 2014268161. Other patents pending.

www.GOfermentor.com

GOfermentor

Dr. Vijay Singh, biotech scientist and owner of **Sky Acres Winery** in Bedminster, New Jersey, has an extensive portfolio of patents in the pharmaceutical industry focused on sanitary, polyethylene containment and mixing systems. It is no surprise that, given this background, he's invented something similar for our wine industry.

The **GOfermentor** is a totally self-contained, single-use, hermetically-sealed fermenter which allows no air inside and requires little water for clean-up.



TOP: The first stage in the GOfermentor process, when the secondary chamber starts to inflate.

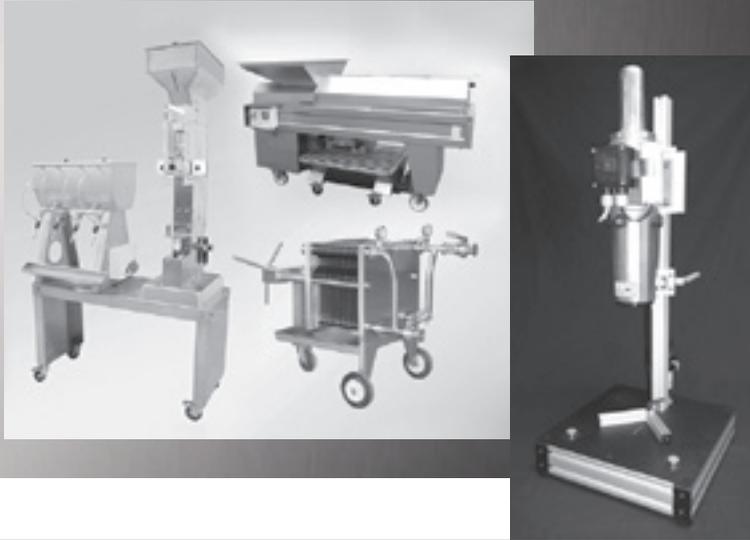
He conjoined poly-nylon “bladders,” called **GOLiners**, which are BPA-free and medical-pharma-grade (FDA-CFR-177), to provide a new method for winemakers in cap management (punch-down) and the final pressing of must. All this is achieved by simply inflating and deflating the bladders.

The GOfermentor's second main component is the industrial-strength, plastic **GObase**. The bladders fit inside this base container, measuring 4x4x5 feet. A controller, with options for manual operation or pre-programmed use, operates all functions: setting and logging press cycles, adjusting PSI increments, durations and timing, and temperature alarms (both hot and cold).



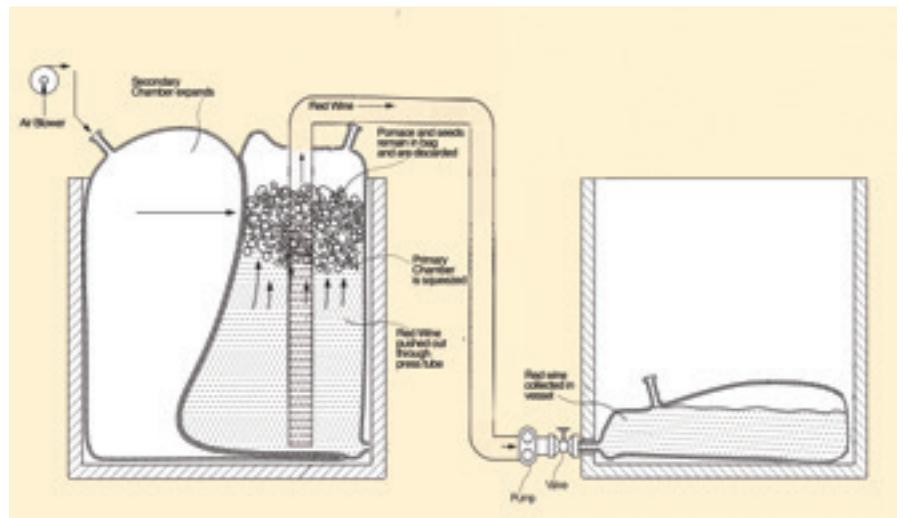
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The controller, made in the United States, contains all electrical components, including the inflating blower and valves. It simply hangs on the side of the GObase and attaches to the liners via hoses. The inflation and exhaust ports and sampling tube are again sealed. The temperature sensor is centered in the fermenting must. The list of other features and benefits include:

- A built-in ethernet interface, which enables data to be sent to a computer or mobile devices. According to Singh, the controller will even send text messages for temperature alerts.
- An optional stainless heat exchanger plate, which lies beneath the liner. Wineries will need to supply their own glycol and chiller.
- Since the GOfermentor is totally sealed, there is almost no wash down, implying a huge reduction in water usage and labor. When finished pressing, simply remove the bladders, slit them open for pomace removal and dispose.
- The base is easy to move around the cellar with a pallet jack—it is **Department of Transportation (DOT)** certified. After use, the base, manufactured in Germany, can be easily wiped clean then folded into an 18-inch high package for convenient storage. Several can be stacked on top of each other.
- Set-up takes only 10 minutes and uses 100V power. The company maintains a complete inventory of replacement parts, which are easily delivered via **UPS**. If there are any problems with the controller, it can simply be removed and replaced.

As said, this is an affordable unit and, as it is designed to accommodate 1 ton of fruit, perfect for experimental wine programs in an established winery or for the beginning home winemaker. Simply add grapes and yeast and GOfermentor. As a bonus, financing is available.

Read more about GOfermentor's small-scale lab version, GOfermentor Jr., in the August 2019 issue of *Wine Business Monthly*.

For more information contact: sales@Gofermentor.com or 908-884-5557.

The Wrap

Historically (and coincidentally), Syracuse was a hugely pivotal crossroads in the development of early commerce for the United States. In 1812, the Erie Canal was completed and became the first and only major artery of western expansion from New York to the emerging center of the continent.

That said, on my East Coast tour I saw plenty of representation from large companies, like **ARS Sanitation, AaquaTools, Clemens Vineyard Equipment, Criveller and Prospero**. I also saw a number of vendors with products tailored to the growing craft beers and spirits markets. But I discovered plenty of new companies that, for whatever reason, cannot make it into UWGS. [WBM](#)

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