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Unlocking the Full Potential of Your Wine: The Power of Integrated Gas Management with Bottling

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By Thomas Jordan, Peregrine Mobile Bottling

At Peregrine Mobile Bottling, we believe that the final stage of winemaking - the bottling line - shouldn't be a compromise. Instead, it should be an opportunity to elevate your product, preserving all the hard work, nuance, and care that went into every vintage. Over the years, we've seen firsthand how integrating advanced Gas Management using a KH Tec Membrane Technology into the bottling process makes

an undeniable difference in wine cost savings, quality, shelf stability, and consumer experience.

This is our story - and the story of the wineries who trust us to help them tell theirs.



Where Technology Meets Terroir

When we started offering gas management services alongside our mobile bottling, we weren't just adding a feature. We were responding to a real need in the industry.

Too often, wineries saw excellent wines lose their luster after bottling. Subtle aromatics would flatten. Effervescence would fade. Shelf life suffered. The common culprit? CO₂ and Oxygen.

Oxygen management has always been part of the conversation, but we wanted to go further - not just protecting the wine but **enhancing** it. One of our customers stated

that it is the first time in his winemaking career that wine was better after bottling than it was in the tank. That's how our KH TEC Gas Management System comes to shine.

The KH TEC Advantage: Precision in Motion

Our KH TEC CO₂ Membrane System, engineered in Germany, is the heart of our gas management service. It allows us to:

- Precisely adjust CO₂ levels (up to 9+ g/L)
- Significantly reduce dissolved oxygen (DO; min 80% reduction of DO preload)
- Remove DO and nitrogen (N₂) and adjust CO₂ simultaneously in one path
- Carbonate still wines directly from non-pressurized tanks

This system is installed inline - between the product tank and the filler - so your wine flows through the gas contactor membrane only once. No extra handling, no secondary passes, no added risks. Just one smooth, clean step toward a more stable, vibrant finished product – it is wine at its sweet spot!

It's not just a technical upgrade. It's peace of mind for winemakers.

Sweet-spotting Wines at different CO₂ Levels in 2 Minutes per CO₂ setting!

A Game-Changer for Sparkling and Still Wines Alike

One of the key strengths of our system is its ability to handle a wide range of wine styles - from delicate, aromatic still whines to fully carbonated sparkling wines. We can safely carbonate at temperatures around 55–58°F, reducing the risk of bottle condensation. This means we can apply screw caps and pressure-sensitive labels immediately after filling effervescent wines, without compromising appearance or adhesion - this is a significant cost saving.

The result? Clean, beautiful bottles ready for the shelf *and* the cellar.

We've helped clients turn still wines into sparkling versions ready for direct-to-consumer release or club shipments - without the infrastructure of a traditional

sparkling wine facility.

Johannes and Jenny Scheid, Toje Wines

Customer Success Stories: Results You Can Taste

One of our favorite things is hearing from winemakers who notice a difference in their wine post-bottling - and *so do their customers*.

We received this note recently from a winemaker who had tasted the results of our work before even reaching out to us:

"I ordered the wine you bottled, a sparkling Moscato, and thought it was a really nice product."

That kind of unsolicited feedback tells us we're on the right track. It's also a reminder that quality doesn't go unnoticed - and that the bottling line *can* enhance, rather than simply preserve, what's in the tank.

More Than Just Equipment: A Trusted Partner in Production

Great tools are only part of the story. Our crew brings years of technical bottling experience and a collaborative, winery-first mindset. We're here to support your team - not take over.

One of our longtime partners, a winemaker crafting Rhône-style white wines, shared this after a successful season:

"Since we opened the winery in 2012, we've been using different grapes to craft fun, aromatic white wines. Working with Peregrine has truly elevated our wines to new heights... The KH TEC gas management system has allowed us to dial in the aromatics and flavor profiles of our wines."

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This client went on to win *four Best of Class* awards at the San Francisco Chronicle Wine Competition - including *Best White Wine of the Show*. While we'd never take full credit for that, we're proud to be part of the process that helped those wines shine in the glass.

Scheid Family Vineyards

The Science of Flavor: Why Gas Management Matters

So, what's really happening inside your wine when we manage gases like CO₂, O₂, and N₂?

- **Dissolved Oxygen (DO):** Even small amounts of oxygen introduced during bottling can lead to premature oxidation, dull aromatics, and a shorter shelf life. Our system helps reduce DO before it reaches the bottle, giving your wine a longer runway.
- **Carbon Dioxide (CO₂):** For white and sparkling wines, fine-tuning the level of CO₂ enhances mouthfeel and freshness. Too little, and the wine can taste flat. Too much, and it may come off harsh. We help dial it into the sweet spot - every time.
- **Nitrogen (N₂):** Removing excess nitrogen contributes to overall stability and consistency, especially in wines where protein fining or filtration has occurred.

By managing these gases in one integrated process, we're giving winemakers greater control over how their wines express themselves when the cork (or screwcap) is finally

popped.

Saving Time and Money Without Cutting Corners

Adding gas management into the bottling line might sound like a luxury—but in fact, it streamlines operations and improves cost efficiency in several ways:

- Reduces product losses from oxidation-related spoilage
- Decreases the need for pre-bottling gas adjustment steps
- Minimizes label failure caused by condensation
- Cuts down on shipping delays due to extra handling

All this adds up to better bottom-line results without compromising the integrity of your wine.

KH Tec Demonstration @ Bottling Plant

More than a Bottling Line - A Quality-Driven Philosophy

We built Peregrine Mobile Bottling not just to bottle wine, but to be a meaningful part of your production team. Winemakers today wear so many hats - from grower to marketer to cellar manager. We're here to lighten the load at a critical time in the wine's journey.

We pride ourselves on flexibility, transparency, and an unwavering focus on quality. Whether you need crossflow filtration, a tight bottling window, or just someone to consult with on final DO targets, we're your people.

Looking Ahead: Innovation in Every Vintage

We're always learning. Every client, every varietal, every season brings new lessons and opportunities to refine what we do. That's the beauty of winemaking - and it's why we're committed to innovation, precision, and collaboration at every step.

If you're thinking about how to improve your bottling process this year - or wondering whether gas management could make a difference in your wine - let's talk.

Final Thoughts

Winemaking is a craft. Bottling is, too.

At Peregrine Mobile Bottling, we're not just focused on "just" getting your product into bottles - we're focused on *how* it gets there. With the right tools and the right team, that final step is transformative.

If your goal is to deliver the cleanest, freshest, most expressive version of your wine to the people who matter most - your customers - we'd love to help you make that happen.

Get in Touch

For more information on our gas management services, crossflow filtration, mobile bottling, or commercial tent rentals, contact:

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