

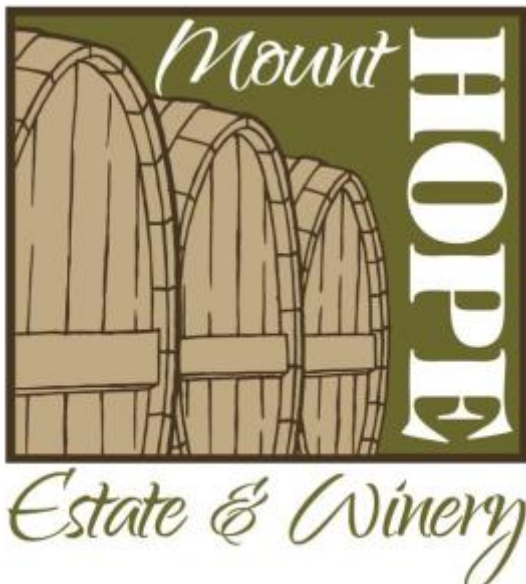


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## Mount Hope Winery Purchases ShockWave Xtractor™ Hop Extraction Technology from Hydro Dynamics Xtractor™

HDI's ShockWave Xtractor™ cavitation technology is installed in Mount Hope Estate in Manheim, PA to assist in flavor extraction and accelerated aging and extraction for their wines, ciders, beers and spirits.



Mount Hope Estate & Winery Logo  
(Image courtesy of Mount Hope Estate)



ShockWave Xtractor™ at Mount Hope Estate  
(Images courtesy of Mount Hope Estate)

**Manheim, PA** – Xtractor™ and its parent Hydro Dynamics, Inc, (HDI) would like to announce the installation of its hop ShockWave Xtractor™ extraction technology at [Mount Hope Estate](#) (Mount Hope) in Manheim, PA. Mount Hope Estate is Pennsylvania's original winery, brewery and cidery. Home to year-round entertainment, including the Pennsylvania Renaissance Faire, the estate specializes in the production of hand-crafted Mount Hope Wines, Swashbuckler Beers and Lancaster County Ciders.

The first uses of the ShockWave Xtractor™ were in production of a seasonal pumpkin cider and accelerating the aging of a red wine. In the case of the cider, the ShockWave Xtractor™ allowed for a more intense flavor of natural pumpkin using the same amount of flavoring puree. For the red wine the technology provided accelerated aging in just minutes which added depth and increased flavor to the wine. The technology will also allow for efficiencies and flavor enhancements in Mount Hope's other brands including the brewery and the upcoming distillery.

Doug Mancosky, CEO of XtractMor stated, "Mount Hope is an ideal location to demonstrate every aspect of the ShockWave Xtractor™ housing a brewery, winery and upcoming distillery at the same beautiful and historic location."

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*Scott Bowser, Owner of Mount Hope added, "For our production, the ShockWave Xtractor™ is a great triple threat. Our wine maker can add natural flavors to our wines and ciders, our brewer can accurately dry hop beer products and, as we introduce our distillery, the technology will allow us to add deep flavor profiles to our spirits. It is revolutionary equipment and, within 15 minutes of the demonstration, we knew we were sold on it."*

The cavitation technology is manufactured by [Hydro Dynamics, Inc.](#) The ShockWave Xtractor™ harnesses the pressure fluctuations of cavitation to improve extraction and increased flavors. The ShockWave Xtractor™ technology can allow companies to produce the same product less hops, fruits, oak, coffee and other flavors while using all natural ingredients rather than extracts. The ShockWave Xtractor™ can also increase production through faster extraction and increase yield by producing less waste. Using the force of cavitation, the ShockWave Xtractor™ can significantly accelerate and catalyze liquor aging, allowing flavor transitions that often take years to develop to happen in minutes to days. This allows companies to sell aged flavor liquors immediately with less loss due to evaporation.



## **The ShockWave Power Cavitation Reactor**

The Patented Next Generation Technology Using Cavitation for

Extraction, Process Intensification, Mixing, Increased Mass Transfer and Scale-Free Heating.