

**WE'RE NOT HERE TO CHANGE WHAT YOU DO.
WE'RE HERE TO EMPOWER YOU
IN THE ART OF WINEMAKING.**

THE PROBLEM

We saw that there was no easy way to track what transpires inside a barrel while it ages. Most methods for testing wine are time-consuming and expensive, and with a limited staff, it's nearly impossible to continuously check thousands of barrels.

So we developed a solution...





MEET

cogni™





**YOUR NEW
BEST FRIEND
IN WINEMAKING.**

COGNI HELPS TRACK & MITIGATE POTENTIAL HAZARDS BEFORE THEY BECOME PROBLEMS.

These hazards include:

- Temperature and Humidity
- Phenol/Guaiacol
- Acetic Acid
- Free SO₂
- pH
- Fill level





Devices / Device C00-2319867

68

Micro-Fermentation

Guaiacol

4-Methylguaiacol

112

338

Temperature 72

Humidity 34





COGNI BRINGS CLARITY DURING THREE KEY SCENARIOS:



Micro-Fermentation



Aging



Empty Barrel Storage





MICRO FERMENTATION

Take Cogni to the field. Cogni can attach to any covered container as a quick way to check for smoke exposure levels. Once a sample of grapes is crushed and fermented, phenol level data from the device will quickly populate into the app, giving the winemaker the critical information they need to determine next steps.

Multiple areas can be checked at once using several devices and sampling grapes from each area.





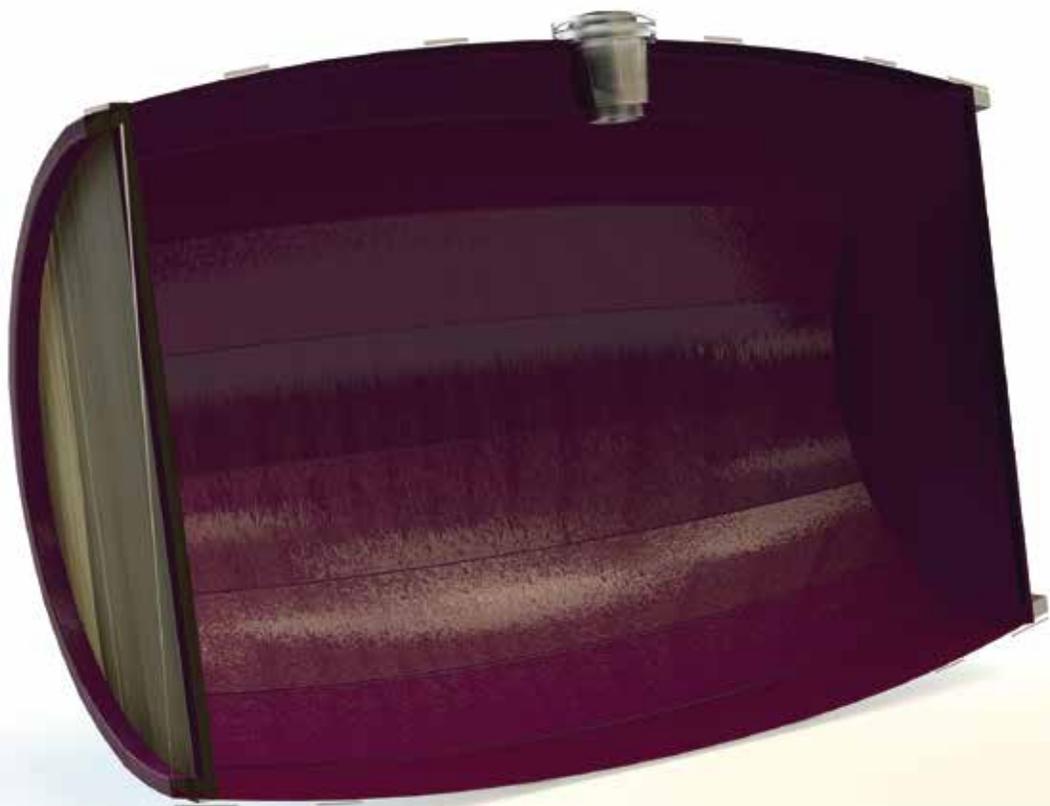
AGING

Never worry about your wine again. Cogni safeguards your wine while it ages by sending alerts when user-set tolerances are out of range.

During the barrel aging process Cogni can be used to check smoke taint exposure, SO₂ levels, pH range, acetic acid, temperature and humidity both internally and externally.

Multiple devices can be placed in different locations and at different barrel stack heights. Comparisons can then be made and adjustments to climate controls made as needed to optimize aging as well as energy efficiency.





EMPTY BARREL STORAGE

Keep your empty barrels in-check. Cogni tracks SO₂ and internal humidity levels while your empty barrel is in storage. A loss of SO₂ gas levels and/or a rise in internal humidity could signal an environment with a higher risk of bacteria or other unwanted microorganism growth.





Temperature
Humidity
Phenols
Acetic Acid
Free SO2
pH



HOW IT WORKS

Let Cogni do the work. Add Cogni to as many barrels as you wish. The devices work together as a team, revealing the similarities and differences between barrels within the same lot.

When levels slip out of user set tolerance ranges, Cogni sends a warning via mobile and desktop notifications. The user can then review the current levels and recorded data to determine next steps.



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Devices / Device COG-2319867

68

Age Duration
Days 110

Temperature
Fahrenheit 72

Humidity
Percent 34

Guaiacol

Parts per Million



228

pH

Parts per Million



3.5

SO₂

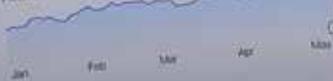
Parts per Million



10

Alcohol

Percent



12.4

Barrel

Barrel ID

234097234967-FOAK

ALERTS

Receive instant alerts from our mobile app or desktop dashboard any time a hazard is detected.





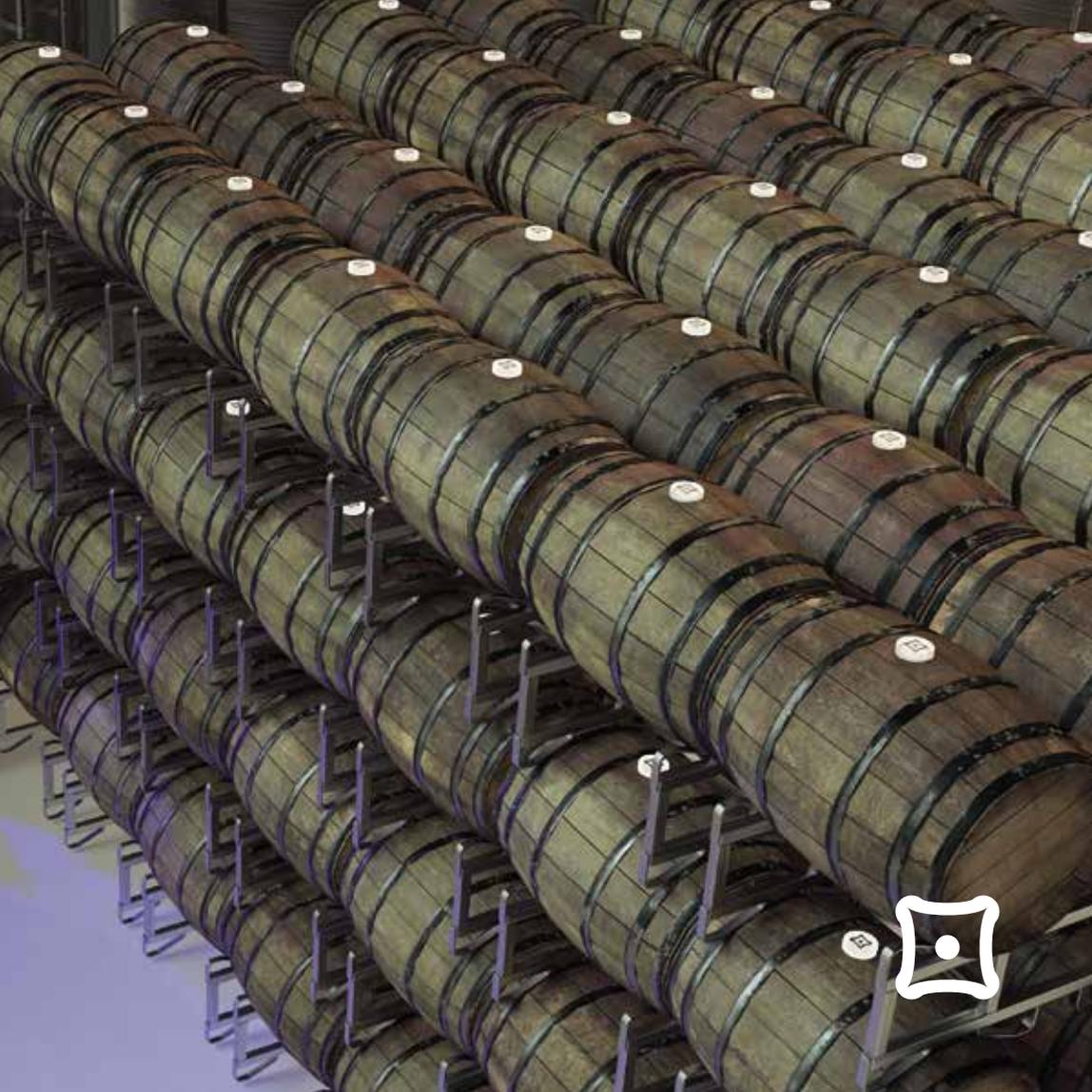
**QUICKER RESPONSE TIME =
BETTER QUALITY WINE**



COGNI FEATURES

- Our LoRa Gateway continuously transmits data across your entire facility. (no wifi needed)
- Cogni's steel body housing and silicone sleeve are made of food-grade material.
- Our Managed Service Provider model makes using Cogni and its private platform affordable for all wineries, big and small.
- Cogni's removable battery "puck" lasts up to 6 months, and can be easily replaced without removing the device from the barrel, eliminating the the exposure of wine to air.





**OUR MISSION IS TO
EQUALLY SUPPORT
WINEMAKERS ALL
OVER THE WORLD,
REGARDLESS OF SCALE,
AND TO OVERCOME
THE INDUSTRY'S
EVER-CHANGING NEEDS
AND CHALLENGES
WITH INNOVATIVE
TECHNOLOGICAL
SOLUTIONS.**





GET INVOLVED

Pre-Order Cogni



Become an Early
Tester of the prototype



Investor Information



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Simple Labs, Inc. is a California-based design innovation company.
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