

OUTLIER



WHY DIAM CORK



For centuries, cork has been the bottle closure of choice for winemakers as it is a natural product that allows fine wine to evolve in the bottle. But one drawback to traditional cork is the risk of your bottle of wine becoming “corked.” Even a very small amount of the organic compound TCA can make a wine reek of mold or wet newspaper, or at the very least, strip the wine of its fruit and flavor. Either way, unfortunate and unenjoyable. Screwcaps address the taint concern, but don’t allow a wine to evolve in the bottle through the oxygen transfer that a cork allows.

To me, the right closure all comes down to the one that best serves the wine.

After years of research and experimentation, I switched to DIAM corks. These finely milled, suberin-rich corks undergo supercritical phase CO2 treatment—the same process used to remove caffeine from coffee beans—to extract TCA and 150 other compounds that can negatively impact wine quality. The pieces of cork are mixed with a binder (similar to what is used to assemble a traditional Champagne cork) to create the finished cork. The result is a cork that is taint free and offers a consistent oxygen transfer rate.

In 2022, DIAM introduced the 2.0 of DIAM corks: Origine, a closure that best serves both the wine and the environment. Bravium wines will feature DIAM’s Origine closure beginning with our 2022 vintage. These corks incorporate a beeswax emulsion that makes the corks watertight—protecting the cork’s elasticity - while retaining the uniform oxygen transfer rate, with a binder composed of plant-based polyols, a 100% renewable source.

This resulting formulation is a technological breakthrough: a superior natural cork closure that protects the integrity of the wine and is respectful of our environment. A fitting way to bottle and protect my Outlier wines so that every bottle ages perfectly.

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