





Wine is bottled poetry.

Robert Louis Stevenson

We know that when your wines age in the perfect environment, they will grow old gracefully and reward you with the best they have to offer.

That's why we created Vault 55.

Safely under ground, hidden away below the historic Brown Building and behind tons of stone and concrete, is what could be the safest place in Texas to store your valuable wine collection. It's the perfect environment, constantly monitored at 55 degrees and 70% relative humidity, with top-of-the-line biometric security, redundant cooling systems and automatic emergency generators.

Vault 55 was built to keep your wines perfect for the ages, getting better every day, every year.

THE PERFECT PLACE TO STORE ANY SIZED COLLECTION.

No matter the size of your collection, your wines can find a home in Vault 55. There are 450, 650, 900 and 1,450 bottle capacity vaults for newer collections, up to spacious Nebuchadnezzar executive vaults specifically designed for collections of 3,000 bottles or more. Every vault is fitted with solid pine racks for your convenience.

Since the aging of wine is a very long process, you may lease any size space for as many years as you like. You may even store your wines under our exclusive Quarter Century Contract — twenty-five safe, secure years for the world's finest wines.

GET YOUR WINE THERE IN MOMENTS; LEAVE IT THERE FOR EONS.

The Brown Building is easy to get to, right on the corner of 8th and Colorado. As a Vault 55 member, you will be given your own passkey to the secure underground parking garage. Once there, reserved Vault 55 parking, rolling carts and special ramps make it very easy to move wine, well out of the hot Texas sun. As you add to your collection or pull special wines for special occasions, you'll appreciate the absolute ease of movement and security.

THE HISTORIC PLACE FOR HISTORIC VINTAGES.

The Brown Building, an Austin institution, was built in 1938 by prominent businessman and founder of Brown & Root Construction, Herman Brown and architect Charles Henry Page to compliment the Austin skyline and the temperament of its citizens. The building, with its vaulted ceilings and elaborate Art Deco style offices, became an icon of optimism and wealth for a country gripped by the Great Depression.

Aside from being home to many notable residents such as Ed Clark, E.H. Perry, then Congressman Lyndon Johnson, and Mayor Tom Miller, the Brown Building also was home to several well-known radio stations and personalities. Humorist Cactus Pryor began his career for the original Texas Broadcasting Co. and, after WWII, John Connally began his radio career for KTBC-AM.

I love everything that's old:
old friends, old times, old manners,
old books, old wine.

She Stoops to Conquer, Act I
Oliver Goldsmith

15 LAYERS OF PROTECTION

At Vault 55, we've built 15 layers of protection between your wine and the rest of the world. You'll have 8 levels of environmental protection and monitoring and 7 levels of sophisticated security.

1 First of all, Vault 55 is an actual cellar. It's more than fourteen feet below street level and naturally maintains constant cool temperatures even on the hottest days. Typical above-ground storage can hit 120 degrees in the summer during power outages. That spells a quick death to gently aging wine.

2 World-class low airflow refrigeration system.



3 Redundant refrigeration systems provide continuous fail-safe cooling in the event one unit stops working. During extended power outages we have you covered, our 13.3 liter diesel-powered electric generator with 2,000 gallon fuel storage capacity provides over two weeks of continuous electrical power to our redundant cooling systems.

4 Ultra humidity control system for perfect 70% relative humidity.

5 Maximum insulation (closed cell, open cell and thick concrete) block heat, cold and humidity from outside.

6 Ultraviolet filtration and air cleansing system (similar to those used in hospitals and clean rooms) to remove organic compounds and sterilize the circulating air. The UV wavelength (between 240 and 280nm) destroys microorganisms to improve long-term label appearance, reduce bottle taint and control mold and mildew. Data collection and management with remote access to all surveillance cameras, alarms and system attributes.

7 Triple monitoring systems detect and log temperature, standing water and smoke or fire. These systems are alarm triggered and alert Vault 55 staff instantly in the event of a problem.

8 Fully automated, customized computer monitoring system.

9 Data collection and management with remote access to all surveillance cameras, alarms and system attributes.

10 Three 128-bit encrypted magnetic card access points at underground garage, main building and vault entrance.

11 Total security camera coverage for every area inside and outside the vault.



Over 22,000 cubic feet of storage for up to 66,300 bottles



12 Fingerprint bio scan reader for final entrance into the vault.

13 All vaults are equipped with magnetic security door sensors, which are only disabled after the vault owner satisfies both the main door magnetic card reader and biometric scan. In addition, your own lock protects your personal vault; only you have the key.



14 Automatic rearming station to reactivate your personal locker alarm when you leave.

15 Unique to Vault 55 is an area we call our Nebuchadnezzar Executive Vault area. As the name suggests, these areas will accommodate vast collections of wine. Extra protection is provided by a massive iron gate that is magnetic card activated, allowing only four select individuals to pass into their personal vaults.

Few places on earth can offer more security and environmental control for your wine than Vault 55. You find the best wines in the world, and we'll take the best care of them.

VAULT 55.

LET YOUR WINES LIVE HERE.

When you become a member of Vault 55, you will know your finest wines will become even better. You'll enjoy the process of adding to your collection or pulling wines for use any time. We've built Vault 55 to be the perfect balance of beauty and security, with every possible addition to make it the finest long-term wine storage facility in the country.

VAULT 55
Wine lives here.



Why have a cellar for your wine?

Wine is like any other living organism. It reacts either positively or negatively to its environment. The positive or "aging" reaction is the very slow and delicate process of enhancing the bouquet, flavor and structure of the wine. The negative or "spoiling" reaction is essentially when the wine is destroyed or "cooked." If stored under the right conditions, quality wines will develop complex flavors, intensified aromas and even a deeper color.

While most of the wines produced by vintners today are meant to be drunk within a year or so of the purchase date, certain wines need anywhere from three or four years to several decades to reach their full maturity. Unfortunately, by the time these wines are ready, they are almost impossible to find and extremely expensive. That is why you need a cellar.

Some people buy a case of good, young, wine as an investment and once it's been aged for an appropriate period of time, sell off half of it at a great profit and then enjoy the other half. Whatever the motivation, a wine cellar is well worth the effort.

HISTORY:

Without the knowledge that poor growth conditions for the grapes, dirty storage containers and exposure to air can cause wine to quickly turn to vinegar, most wine making throughout history operated under the assumption that the best wine was the newest.

However, Romans discovered that if aged under the proper conditions, wine could actually improve with age without going bad. Some Roman wines were successfully aged for almost 100 years, but most of their

techniques have been lost with the fall of the empire.

For many centuries after, wine was aged with varying levels of success, but with the rediscovery of the cork and the improvement of the bottle, the process of aging wine was brought to a whole new level. Sir Kinelm Digby is credited as the inventor of the modern wine bottle. In the 1600s, by proclamation of King James I, all glass makers were to stop using wood to heat their furnaces so as not to deplete the forests. The glass makers turned to burning coal, which allowed for a much hotter fire. With the use of a blower to make the furnace even hotter, Digby was able to make bottles that were thicker and stronger with the unknown benefit of being darker. Wines were finally made on a large scale for deliberate aging in the 1700s.

WHAT WINES TO AGE:

Not all wines benefit from long-term aging. White, sparkling, sweet, blush, nouveau and red table wines are less affected by aging and should be consumed in a relatively short period of time. However, "Old World" and "New World" reds do very well for several years in a cellar. Generally speaking, Old World wines last longer than New World wines. So, slower maturing and longer lasting reds may reach their plateau in about ten years and last for another ten.

CONDITIONS:

TEMPERATURE is the most important factor. You generally want a cellar at about 55°F, but more importantly, no more than 3° of variation in a day and less than 5° over a year. Variations greater than this may

cause cork damage. Minute quantities of wine leak out and too much oxygen will seep back into the bottle and mix with the wine. The wine will then mature too fast and probably spoil before the bottle is even opened.

Moderate HUMIDITY is important to keep the corks in good resilient condition. A relative humidity of about 70% is recommended. Excessive humidity will not harm the wine, but will damage labels. Insufficient humidity may cause the corks to dry out, lose their elasticity and allow air into the bottle as well.

LIGHT will prematurely age a bottle of wine. Clear bottles are most susceptible to this problem, but ultraviolet light will penetrate even dark colored glass. UV rays will alter the aromas and flavor of the wine, so keeping a cellar dark or lit with incandescent or sodium vapor lights are far better for a cellar than sunlight or fluorescent lights.

Constant VIBRATION from machinery, movement, or excessive sound will disturb a red wine's sediment. Wines should be stored in such a way that you don't have to move them around to get at a particular bottle. Once a wine is laid down, it should stay there until it's opened.

A space should be CLEAN and free from smells or debris. Extraneous smells can enter through the cork and contaminate the wine. Proper VENTILATION will keep the cellar from giving the wine a musty taste.

Always store wine HORIZONTALLY so that the wine stays in contact with the cork. This keeps the cork moist, preventing air from entering the bottle.

V AULT 55

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