



# VineyardFresh™

F.D.A. Approved  
container lining!  
100 Bursts per can

No CFC's  
Ozone Safe

WINE PRESERVATIVE

## Saves Open Wine



How VineyardFresh works with unique spray-through cap and hinged extension tube.

*"Now you don't have to drink the whole bottle of wine."  
Ed Pavlish, Oenophile*

**Preserves: Aroma. Flavor. Character.**

VineyardFresh Wine Preservative is nature's blend of 100% pure and natural protective barrier that is heavier than air and lighter than wine creating nature's barrier between air and wine preventing oxidation in the bottle. Within one day's time oxidation can spoil your favorite wine's character, flavor and aroma. This easy to use, effective VineyardFresh Wine Preservative is the same process wineries around the world use to prevent spoilage by eliminating oxidation.

VineyardFresh Wine Preservative is 100% pure, harmless, odorless and tasteless. To keep wine the freshest, simply treat with VineyardFresh Wine Preservative and cork; the next glass will taste like a freshly opened bottle. Dispenses over 100 bursts.

**Better than oxygen vacuum systems!**

### Instructions:

1. Remove the **tamper resistant seal** off the top of your **VineyardFresh** canister.
2. The **VineyardFresh straw swivels** to a comfortable position to make it easy to place the straw inside the neck of your open bottle.
3. Press down firmly on the button at the top of the canister and release two short bursts.
4. Slowly re-cork (we say slowly only to emphasize that **VineyardFresh** will not come out) or use a decorative bottle stopper.
5. Store upright until you decide to have your next **VineyardFresh** glass of wine.

### How it works:

**Simply spray 2 quick bursts** into an open bottle of wine then re-cork. **VineyardFresh** creates a **protective barrier** between remaining wine and the air left in the bottle, **preventing oxidation**. It's naturally heavy enough to preserve your wine, light enough to be colorless, odorless and tasteless.

**VineyardFresh** is a mixture of Nitrogen and Argon (predominately Argon), and works on a combination of chemistry and physics.

**Chemistry** - Argon is an inert gas and does not interact with wine. Argon is non-metallic, colorless, odorless, tasteless and naturally in the air we breathe. Argon is heavier than oxygen and lighter than wine. Nitrogen is used to slightly purge the oxygen away from the wine.

**Physics** - Heavier gas will displace the lighter gas, therefore Argon displaces the oxygen and creates a barrier between the wine and the oxygen, preventing oxidation from spoiling the wine.



**SPECIAL SALE!**

**USE ON  
REDS, WHITES,  
PORTS, SHERRIES,  
SCOTCH, SAKE, COGNAC,  
ETC., ETC.**

### PART NO. VF-025

QUANTITY	PRICE
1-11 cans	<del>\$12.00</del> <b>\$10.00</b>
12+ cans	<del>\$11.00</del> <b>\$9.00</b>

oe-no-phile (ē'no fil') n. a person who loves wine; wine connoisseur

Gases are light so a full can feels empty.



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