

pdQ

SUNDAY, DECEMBER 18, 2005 | SECTION L

Vineyard Fresh wine preservative

So you like red wine. Your husband prefers white. You don't want to open a bottle of both, so your poor hubby — or worse, you — is forced to drink something other than his heart's desire. Or how about your great holiday party, which left you with nine half-full bottles of both red and white? They'll go bad before you can drink them all on your own. At least, let's hope so.

Vineyard Fresh can help.

Open your wines and sip to your heart's content. Then spray the product into the open bottle and recork. VF is a mixture of natural, odorless gases which create a barrier of sorts (of argon and nitrogen) between your wine and oxygen (which is what makes it go bad in the first place). It's manufactured near Cleveland in Bath and promises to keep your wine drinkable for up to six months. One canister retails for a mere \$12.50 and can seal up to 50 bottles of wine.

Available at local wine stores or www.vineyard-fresh.com.

