



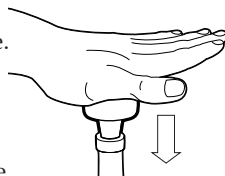
Falbrecht Studios

Explanation for "normal" folks

We use really good nonporous Portuguese cork, tapered to fit most bottles: wine, oil, vinegar, juice, liquor- even two-liter plastic bottles. We inset the cork (furniture dowel-like) into the hardwood handle with a special glue so it stays put.

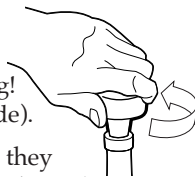
Our tops are handcrafted artwork: we dabble in quite a few media. Millefleur glass, fired enamels, or etched black and white scrimshaw style (handcolor optional), finished round white ash handle- even personalized hand drawn art. Custom work is also available.

Push Corker gently but firmly into the bottle. Since it's tapered, you don't force the cork all the way in: a moderate push gets an air-tight, leakproof seal!



Lay still (non-fizzy) liquids on the side in the refrigerator- no leaks! Carbonation is preserved in soda, champagne- remember: refrigerate carbonated liquids unshaken and upright (not in the door). Take *all* safety precautions when using with carbonated liquids.

To remove Corker, turn and lift *as if unscrewing a lightbulb* so you won't snap the cork! No bending! (See clumsy friend/relative insurance on other side.)



Care and Feeding- Corkers are nonporous: since they don't absorb liquids, simply rinse and wipe. Thus cleaned, use again and again without flavor transfer! Avoid soaking the handle as it may swell and ruin the finish. If cork becomes stained red with wine, soak cork *tip only* overnight in a shot glass of hydrogen peroxide to remove some of the color.

Explanation for snooty, wine snob types

Does it take the air out of the bottle?

A familiar refrain we assure you. If your upper-crust credentials are for real, then you know Wine Spectator and other authoritative sources have debunked the vacuum/air pressure wine preservation theory.

Imagine, as you're jet-setting around the globe, how your ears pop in your *pressurized* cabin. A similar differential of air pressure occurs with wine air pump devices, hence the *hiss*. Oxygen inside and out, however.

A true connoisseur uses an inert gas, like nitrogen/argon to keep oxygen off the wine. Ironically, the gas canister label states you must recork immediately to maintain the gas within. Discerning wine lovers love our nonporous, one-size-fits-all cork in tandem with this method. Preservation of investment grade quality wine is achieved. Terrific long storage results in temperature controlled environments have been reported using our Corker alone, without pumping *or* adding gas.

We're a low tech answer to a pump; less costly and prettier, too!

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If your cork (*yikes!*) accidentally snaps, send handle to above address. A 6x9 envelope with \$.60 - .83 postage. No charge, but \$1 S&H and a stamp or two. Mark envelope *Hand Cancel Only*.