



Jason Ruff Designs

---

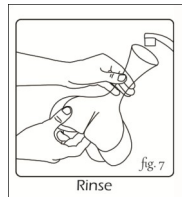
### Contents

1 Decanter, 1 Bubble lid, 1 Ring holder for lid

#### A Simple Way to Keep Your Decanter Sterile and Spot-Free

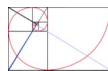
1. Rinse the decanter in warm water that is as hot as your hand can tolerate. Be sure to wet the entire vessel simultaneously to prevent thermal shock to the glass, by placing your middle finger into the punt base and spinning at the neck under hot water (fig. 7). Use mild detergent or soak if necessary.
2. Towel dry the exterior of the decanter and drain excess water out by placing the decanter upside down for 2-3 minutes.
3. Pour 1-2 ounces of denatured alcohol into the decanter and swirl around, covering the entire interior surface (denatured alcohol can be purchased at any major hardware store).
4. Drain the denatured alcohol out by placing the decanter upside down for 2-3 minutes.
5. Towel dry the lip and return the decanter to its upright position. The remaining alcohol will evaporate naturally, leaving a clean and spot free surface.

Note: This is a sterile way to clean your decanter and to remove any remaining water through the rapid, residue-free evaporation of denatured alcohol, resulting in spotless interior and exterior surfaces.



#### Keeping Your Bubble Lid Clean

1. Refrain from allowing liquid inside the bubble.
2. Clean the exterior of the bubble with denatured alcohol and a towel.
3. If needed, clean the interior with 1 oz denatured alcohol. Place thumb over hole and shake.
4. Drain, with the hole facing down, for 2-3 minutes.
5. Towel dry the exterior and shake out any remaining liquid.
6. With hole side up, place the bubble on ring in a room temperature oven.
7. Turn the oven on to 300° for 15 minutes or until all of the liquid vapor disappears.
8. Turn the oven off and allow to cool completely in the oven before removing the bubble from the oven.



Jason Ruff graduated with a Bachelors degree in fine arts and is currently a Masters candidate at the Cranbrook Institute of Arts. He spent over two years consulting with wineries and sommeliers to develop and craft this unique and elegant instrument for decanting wine. Its durability, coupled with ergonomics and function, transforms and completes the wine experience.

Jason Ruff Designs

---

www.jasonruffdesigns.com • 248-790-4385 • info@jasonruffdesigns.com