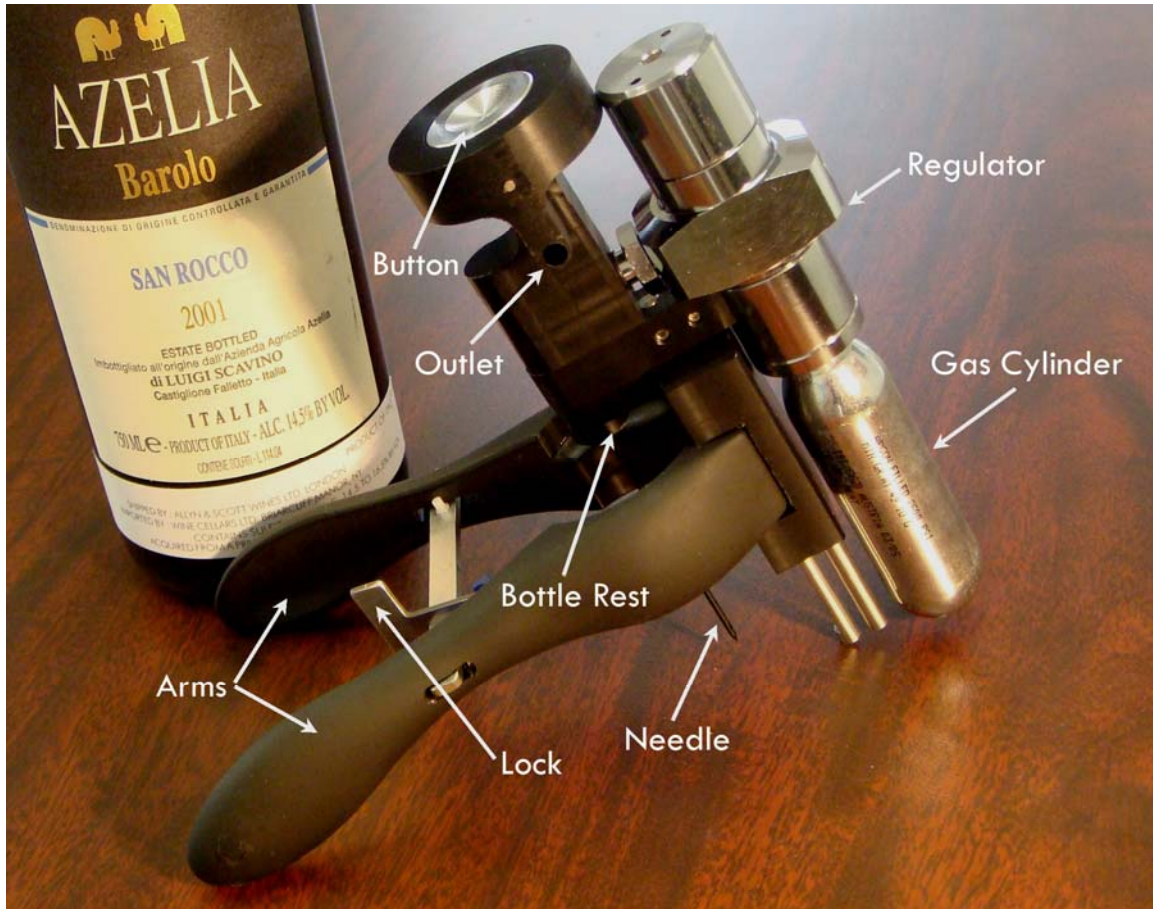


Wine Mosquito Instructions



Wine Mosquito, LLC
www.WineMosquito.com
Rev. 3_06_09

Parts



How To



1) Pull up on the valve until reaching a hard-stop.



2) With the arms open, set the bottle rest on top of the bottle. Close the arms around the bottle neck, making sure there is no gap between the bottle rest and wine foil.

How To



3) Press the button once to purge the system with argon.



4) Press down on top of the valve to push the needle through the cork.

How To



- 5) Tip the bottle sideways and position the outlet over a glass. Press the button to pressurize the bottle with argon.



- 6) Release the button to let wine flow. Press the button again if wine slows or if more wine is desired.

How To



7) When you have enough wine, tip the bottle upright to release excess argon.



8) Allow gas to vent from the upright bottle for 10-15 seconds. Don't worry, argon is heavier than air and won't let air in.

How To



9) Holding the arms in one hand, pull up on the valve until reaching a hard-stop.



10) Press the lock toward the right arm to release the bottle. Remove the Mosquito.

How To



- 11) Run hot water through the valve outlet to clean. Continue until the water exiting the needle is clear. Clean after every use to prevent contamination.

Changing Gas



- 1) One cylinder of gas can draw between 7 and 12 glasses of wine. You will notice an empty cylinder when purging argon or while withdrawing wine.
- 2) Remove the Mosquito from the wine bottle and turn it upside-down.
- 3) Counter clockwise rotation removes the old cylinder from the regulator.
- 4) Clockwise rotation attaches the new cylinder to the regulator. Continue turning until you hear a pop as the cylinder is punctured.

Troubleshooting

Good & Bad Corks



The three corks on the right are great. The one on the left is terrible. It is used in white and/or less expensive wines from CA, AUS, and Spain. Avoid!! It will leak.

Screw-Caps

Don't fear, the Mosquito can be used to preserve screw cap wines. Just place the needle into the open bottle and squirt some argon to cover the wine and protect it for around a week. It's not perfect, but it helps.

Leaking Cork

This is caused by leaving too much pressure inside the bottle. There are two ways to solve this – let the bottle stand upright for a day to passively vent excess gas or pass the needle into the bottle to actively vent. I prefer the former.

No or Slow Flow

Usually, the cause of no flow is lack of gas in the cylinder. Change it and you should be OK. If wine flow is slow, either the needle is clogged or the valve is jamming. I thought I fixed both of these problems, so give me a call or email to vertebra@att.net. I'll want the troubled Mosquito back. Don't worry, I'll send a new one in the meantime.