

(12) STANDARD PATENT
(19) AUSTRALIAN PATENT OFFICE

(11) Application No. **AU 2007218017 B2**

- (54) Title
Improved venturi apparatus
- (51) International Patent Classification(s)
B01F 3/04 (2006.01)
- (21) Application No: **2007218017** (22) Date of Filing: **2007.02.01**
- (87) WIPO No: **WO07/097895**
- (30) Priority Data
- (31) Number **11/354,490** (32) Date **2006.02.15** (33) Country **US**
- (43) Publication Date: **2007.08.30**
(44) Accepted Journal Date: **2011.08.04**
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- (56) Related Art
JP 2004-122043
US 5169293
EP 0344859
JP 10-033961

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
30 August 2007 (30.08.2007)

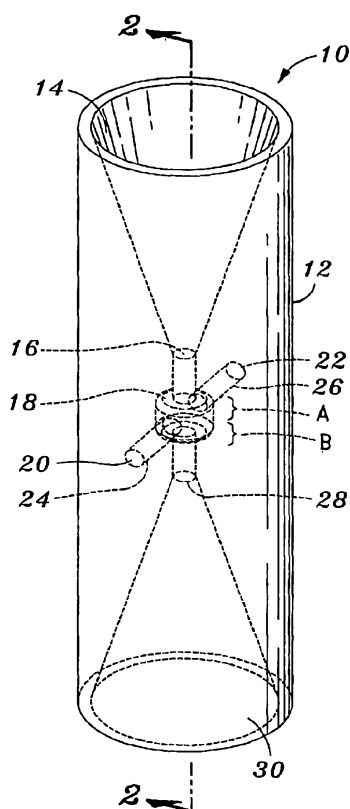
PCT

(10) International Publication Number
WO 2007/097895 A2

- (51) International Patent Classification:
B01F 3/04 (2006.01)
- (21) International Application Number:
PCT/US2007/002893
- (22) International Filing Date: 1 February 2007 (01.02.2007)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data:
11/354,490 15 February 2006 (15.02.2006) US
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- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LA, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, SV, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),

[Continued on next page]

(54) Title: IMPROVED VENTURI APPARATUS



(57) Abstract: An improved venturi apparatus for facilitating the mixture of fluid substances. The apparatus preferably comprises a first funnel section operative to receive a fluid and channel the same through a first cylindrical section or passageway. The first cylindrical section is fluidly connected to an intermediate passageway having a diameter larger than the first cylindrical section. At least one sidearm passageway is fluidly connected to the intermediate passageway into which at least one second fluid is introduced. The at least one sidearm passageway is preferably configured to fluidly interconnect with the intermediate passageway at approximately the medial portion of the intermediate passageway. Fluidly connected to the intermediate passageway is a second cylindrical section that is operative to direct the flow of the intermixed fluids to a second exit funnel section. The improved venturi apparatus is exceptionally efficient at drawing in a second fluid and effective in facilitating the mixture of two or more gasses, liquids or combinations thereof.

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European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

Published:

- *without international search report and to be republished upon receipt of that report*

IMPROVED VENTURI APPARATUS

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The present invention is directed to an improved apparatus for facilitating mixture of a liquid and a gas, and also, more specifically, to an apparatus for aerating wine.

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The present invention is directed to an improved venturi device, and more particularly, an improved venturi device that is operative to facilitate the mixture of two or more fluids.

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Venturi-type devices are well-known in the art. Generally, such devices comprise fittings or tubular structures, and in particular pipe structures, that are constricted in the middle and flared on both ends. When a fluid, such as a gas or liquid, is passed through the venturi, the fluid's velocity of flow is caused to increase whereas the fluid's pressure is correspondingly caused to decrease. Such devices are used in a variety of applications, and especially in measuring fluid flow or for creating suction as for driving aircraft instruments or drawing fuel into the flow stream of a carburetor.

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Along these lines, venturi devices are frequently utilized to mix or combine a second fluid (i.e., a liquid or gas) with a fluid passing through the venturi. In this regard, it is well-known that the constriction point of the venturi creates a vacuum that is operative to draw in a liquid or gas. Exemplary of such devices that rely on this principle include those disclosed in United States Patent Numbers 5,509,349 to Anderson, et al., and 6,568,660 to Flanbaum, the teachings of each of which are incorporated by reference.

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Despite the well-known principals behind venturi devices, as well as the ability of the same to effectively and selectively facilitate the mixture of two or more fluids, drawbacks currently exist in relation to the inability of such devices to introduce (i.e., draw in) a second fluid to a first fluid passing through the venturi device. In this regard, the velocity of the first or primary fluid passing through the venturi is maximized at the point of tapering, which gives rise to the vacuum enabling

the second fluid to be drawn into the fluid flow. However, the venturi's tapered portion, because of its limited size, is operative to reduce the area into which a second fluid can be drawn into the fluid flow. The combined increased speed of the fluid and reduced area can thus preclude the ability of the venturi to draw in a second fluid.

5 While attempts in the art have been made to facilitate the interaction or mixing between two fluids mixed with one another using a vertical flow effect, such as the fluid mixtures disclosed in United States Patent Numbers 6,581,856 to Srinath, incorporated herein by reference, these attempts have failed insofar as those types of devices are designed to introduce a second fluid into a first stream of fluid emitted under pressure at
10 high velocity. By virtue of the effects of high pressure and velocity, the ability to interject a second fluid becomes substantially more difficult and often requires that the second fluid itself be forcibly introduced under pressure.

 According to a first aspect of the present invention, there is provided an apparatus configured to aerate wine, the apparatus comprising: a body providing a fluid
15 flow path through the body such that the wine can pass downward through the body, the fluid flow path being defined by: a fluid-receiving portion configured to be open to and in fluid communication with the atmosphere to receive the wine as the wine is poured, the fluid-receiving portion defining at least a first cross-sectional area; a reduced-area portion disposed downstream from and in fluid communication with the fluid-receiving
20 portion, the reduced-area portion defining a second cross-sectional area that is smaller than the first cross-sectional area of the fluid-receiving portion; an air inlet extending between the fluid flow path and a side of the body, fluidly coupling the atmosphere with the fluid flow path; and an increased-area portion disposed in a vicinity of the air inlet, the increased-area portion defining a third cross-sectional area that is greater than the
25 second cross-sectional area.

 According to a second aspect of the present invention, there is provided a method of aerating wine, the method comprising: disposing a venturi apparatus higher than and in relation to a wine receptacle such that a fluid flow path provided by the apparatus is disposed to direct wine exiting from the venturi apparatus into the
30 receptacle; pouring wine from a bottle, the wine flowing downward due to gravity, through an opening provided by the venturi apparatus exposed to the atmosphere into a wine-receiving portion of the fluid flow path, the wine being subject to atmospheric pressure in the wine-receiving portion; continuing to dispose the apparatus such that wine flows downward from the wine-receiving portion along the fluid flow path;

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producing a pressure differential between the fluid flow path and the atmosphere in a vicinity of an air intake of the apparatus; drawing air through the air intake due to the pressure differential; mixing the wine with the air drawn through the air intake to form aerated wine; and continuing to dispose the apparatus higher than and in relation to the receptacle such that the aerated wine flows from the apparatus into the receptacle.

According to a third aspect of the present invention, there is provided an apparatus for facilitating the mixture of a liquid and a gas, the apparatus comprising: a fluid receiving section configured to be open to and in fluid communication with the atmosphere to receive the liquid due to the liquid being poured, the fluid receiving section defining a narrowing passageway; an intermediate passageway fluidly coupled to the fluid receiving section to receive the liquid from the fluid receiving section; an exit passageway fluidly coupled to the intermediate passageway, the intermediate passageway being located between the fluid receiving section and the exit passageway; and at least one side passageway fluidly coupled to the intermediate passageway and configured to allow the gas to be drawn into the intermediate passageway to mix with the liquid, wherein: the fluid receiving section, the intermediate passageway and the exit passageway are disposed to define a fluid flow path for the poured liquid, and the fluid flow path between the fluid receiving section and the exit passageway causes the liquid passing therethrough to experience a decreased pressure to draw the gas through the at least one side passageway when the liquid passes therethrough at the decreased pressure.

Preferred embodiments of the invention provide an improved venturi apparatus that modifies the desired flow dynamics of the venturi apparatus to consequently improve the ability of a first fluid passing through the venturi to draw in one or more second fluids such that a resultant mixture is produced having substantially greater homogeneity than conventional venturi devices. Preferred embodiments of the invention provide also such a venturi apparatus that is of simple construction, low cost to design and capable of being readily deployed in a wide-variety of applications. Preferred embodiments of the invention provide also such a device that can be readily utilized with a low or high pressurized fluid flow, as well as for facilitating the mixture of any combination of fluid materials, whether liquid with liquid, gas with liquid or gas with gas combinations. Preferred embodiments of the invention provide an improved venturi apparatus that is operative to facilitate the assimilation and mixture of two or more fluids in a manner vastly superior to prior art venturi apparatuses.

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An improved venturi apparatus according to a preferred embodiment of the invention comprises a plurality of sections defining a fluid passageway, a first of which sections comprises a generally funnel-type, frusto-conical void for receiving a first fluid, which per conventional venturi design, possesses a tapered configuration operative to define a progressively narrowing passageway to thus accelerate fluid velocity. The first section channels the fluid to a first cylindrical section, the latter defining a generally straight, cylindrical passageway. Such section is operative to normalize the flow of the first fluid and thus reduce fluid turbulence. Fluidly connected to the first cylindrical section is an expanded intermediate cylindrical passageway that is configured and dimensioned to be larger in diameter than the first cylindrical section. In this regard, the intermediate passageway is operative to cause the fluid received from the first cylindrical section to experience a slight decrease in pressure, contrary to conventional venturi design. At least one sidearm passageway is fluidly connected to the intermediate passageway through which at least one second fluid may be introduced.

The improved venturi apparatus may include two diametrically opposed sidearm passageways fluidly connected to the intermediate passageway to thus enable a second fluid to be drawn into and introduced with the first fluid or, alternatively, enable a third fluid to be drawn into and introduced with the first and second fluids. Preferably, such sidearm passageways will be operative to fluidly interconnect with the intermediate passageway at approximately the medial portion of the intermediate passageway. Along these lines, to facilitate optimal flow dynamics requires that the sidearm passageways introducing one or more additional fluids will interconnect with the intermediate passageway at a point where the first fluid experiences a slight reduction in pressure. Extending downwardly from the intermediate passageway is a second cylindrical section that is smaller in diameter relative to the intermediate passageway and operative to receive the first and second fluids and normalize the flow of the same. Descending from the second cylindrical section is a second funnel-type, frusto-conical void defining an exit pathway that enables the fluids to further mix and exit. The aforementioned sections may be integrated in vertical, horizontal, or angled configurations.

In preferred embodiments of the present invention, an improved venturi apparatus may be incorporated as part of a housing or otherwise formed of a segment of pipe, tubing and/or fitting to thus enable the same to be integrated for a specific application. An improved venturi apparatus embodying the present invention may

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further be utilized to facilitate and enhance mixing between all types of fluids, whether the same comprise either gasses, liquids or combinations thereof. By way of example, it is believed that an improved venturi apparatus embodying the present invention is efficient and effective to facilitate the aeration of wine, especially red wine. A substantial number of other applications will further be readily appreciated by one skilled in the art.

The invention is described, by way of non-limiting example only, with reference to the accompanying drawings, as set out below.

Figure 1 is an elevated perspective view of a housing incorporating an improved venturi apparatus embodying the present invention;

Figure 2 is a cross-sectional view taken along line 2-2 of Figure 1;

Figure 2A is a cross-sectional view showing a chamfer-type transition between adjoining sections of the improved venturi apparatus; and

Figure 3 is a cross-sectional view illustrating the intermediate passageway and passageways fluidly coupled therewith of the improved venturi apparatus for facilitating the mixture between a first fluid and a second fluid.

The detailed description set forth below is intended as a description of the presently preferred embodiment of the invention, and is not intended to represent the only form in which the present invention may be constructed or utilized. The description sets forth the functions and sequences of steps for constructing and operating the invention. It is to be understood, however, that the same or equivalent functions and sequences may be accomplished by different embodiments and that they are also intended to be encompassed within the scope of the invention.

Referring now to the figures, and initially to Figure 1, there is perspective illustrated an improved venturi apparatus 10 that is operative to facilitate the assimilation and mixture of two or more fluids in a manner that is exceptionally more effective and efficient than prior art methods. At the outset, it should be understood that the term "fluid" as used herein can comprise any fluid-type substance and should be deemed to expressly encompass any type of liquid or gas, as well as materials caused to assume either a liquid or gaseous state as may be caused by the application

of either heat and/or pressure, and thus may encompass condensates and vaporized or melted materials. Accordingly, fluids as used herein should be construed as broadly as possible.

5 The improved venturi apparatus 10 preferably comprises a plurality of sections, namely, a first funnel section 14, first cylindrical section 16, intermediate passageway 18, at least one and preferably two sidearm passageways 24, 26, second cylindrical section 28 and second funnel section 30, all of which are discussed more fully below, that collectively define a sequential path or passageway through which at least one first fluid is caused to flow through and by which at least one second fluid, 10 via its introduction through passageways 24, 26, is drawn into intermediate passageway 18 and thereafter combine and exit the apparatus via second cylindrical section 28 and second funnel section 30, the latter being operative to facilitate mixing and attaining the desired homogeneity.

15 To achieve the desired effects herein described, there is shown in Figure 2 the arrangement of the various sections of the improved venturi apparatus. As illustrated, first funnel section 14 defines an opening for receiving a first fluid. As will be understood by those skilled in the art, the first fluid may comprise either a single fluid or a mixture of fluids. In any event, the fluid introduced into first section 14, per conventional venturi design, creates a narrowing of the fluid flow path, thus creating an increase in the first fluid's velocity and decrease of the first fluid's pressure. 20

The first fluid then passes from the first section 14 to a first straight, cylindrical or tubular section 16 as shown. Such first cylindrical section 16 is operative to normalize the flow of the first fluid passing from the first funnel section 14 and consequently reduces fluid turbulence. In order to attain optimal functioning a chamfer or bevel should be provided at the point interconnecting adjacent sections, 14 and 16 of the improved venturi 10, shown as 32 in Figure 2A. In this regard, it is believed that this smooth rounded transitional surface is operative to facilitate fluid flow and minimize turbulence and disruptions. To fabricate such contoured surfaces will be easily 25 understood by those skilled in the art and that any type of material, whether it be glass, plastic and/or metal can be readily utilized to fabricate the improved venturi devices disclosed herein. 30

The first fluid is then sequentially introduced from first cylindrical section 16 to intermediate passageway 18. As illustrated, intermediate passageway 18 defines a chamber having a diameter greater than that of the first cylindrical section 16, and is provided with a floor and ceiling as well as a mid section having a diameter substantially greater than the first cylindrical section 16 and second cylindrical section 28. As a consequence of having a greater diameter, the first fluid passing from the first cylindrical section 16 to the intermediate passageway 18 experiences a slight decrease in pressure, unlike conventional venturi devices. By virtue of the fluid flow into the intermediate passageway 18, a vacuum force is created that causes a second fluid to be drawn into the intermediate passageway 18 via one or both sidearm passageways 24, 26, as shown. As will be recognized by those skilled in the art, the improved venturi apparatus 10 need only be provided with one sidearm passageway to allow for the introduction of a second fluid or, alternatively, may be provided with three or more channels to enable either a greater volume of a second fluid to be drawn into the intermediate passageway 18 or, alternatively, can serve as inlets to enable a third, fourth, fifth or more fluids to be selectively introduced into the intermediate passageway 18. Accordingly, although depicted in Figure 2 as having two diametrically opposed sidearm passageways 24, 26, and dedicated openings 20, 22, through which at least one second fluid may be introduced, various design changes and modifications of the passageway design will be readily appreciated by those skilled in the art.

According to a preferred embodiment, at least one or all of the sidearm passageways 24, 26, will be configured such that the same are fluidly connected to the intermediate passageway 18 at generally the median or mid section thereof. Along these lines, and as more clearly illustrated in Figure 3, sidearm passageways 24, 26, interconnect with intermediate passageway 18 at a point below the ceiling of the intermediate passageway 18, represented by "A" and a distance above the floor of the intermediate passageway 18 represented in Figure 2 by "B". In a most highly preferred embodiment, distances "A" and "B" will be equal. Currently, however, it is known that some distance must exist between the ceiling of the intermediate passageway 18 and the sidearm passageway or passageways 24, 26, utilized to introduce the second fluid in order to achieve optimum intermixing of fluids as discussed more fully herein. To the extent the passageways 24, 26, are aligned with

the ceiling of the intermediate passageway 18 (i.e., the distance represented by "A" is 0), it is believed that the ability to optimally draw in a secondary fluid will be suboptimal and hence the ability to attain superior mixing by the improved venturi apparatus will be suboptimal.

5 By so arranging the interconnection between sidearm passageways 24, 26, and intermediate passageway 18, the second fluid is thus drawn into and allowed to mix with the first fluid passing into the intermediate passageway 18 in a manner substantially superior to that of prior art devices. Quite unexpectedly, it is believed that by configuring the intermediate passageway 18 to have a greater diameter relative
10 to both first and second cylindrical sections 16, 28 coupled with the introduction of at least one second fluid at substantially the mid portion of the intermediate passageway 18, a substantially greater volume of at least one second fluid is drawn in to the fluid flow that, as a consequence, produces a substantially more thorough interaction between the fluids to thus create a resultant mixture having a higher degree of
15 homogeneity when the combined fluids pass through the improved venturi relative the mixing of fluids via conventional venturi devices.

Following the commingling of the first and second fluids in intermediate passageway 18, the resultant combination is then caused to pass downwardly via second cylindrical section 28 that, similar to first cylindrical section 16, is operative to
20 normalize fluid flow. Thereafter, the combination of fluids is caused to thoroughly intermix and exit via second funnel section 30 per conventional venturi devices. Along these lines, such second funnel section 30 facilitates the mixture between the fluids as the same undergo a decrease in velocity and an increase in pressure.

As will further be readily appreciated by those skilled in the art, a variety of
25 dimensions can be utilized in each of the various sections of the improved venturi apparatus for use in a given application. In one specific embodiment exceptionally effective in facilitating the aeration of wine, especially red wine, it is believed that the following dimensions are ideal: the first cylindrical section 14 will have a conical shape of any length tapering to 4.9 mm with a sharp reduction in 1.8 mm height
30 to 4.7 mm, known as a chamfer or bevel, shown as 32 in Figure 2A; first cylindrical section 16 will have a constant diameter of 4.7 mm and a height of at least 3.6 mm; intermediate passageway 18 will have a diameter of 6.3 mm and a height of approximately 5 mm; two symmetrical, diametrically opposed sidearm

passageways, 24, 26 will have lengths of approximately 8.3 mm and diameters of approximately 3.2 mm and fluidly interconnecting with the intermediate passageway 18 at approximately the mid portion thereof; a second cylindrical section 28 will have a constant diameter of 4.7 mm and a height of 6.8 mm; and second exit funnel section 5 30 will have a height of approximately 64 mm tapering to an exit diameter of approximately 10.5 mm. When so constructed, the improved venturi apparatus is operative to substantially aerate wine, especially red wine, when a flow of liquid wine is merely passed through the venturi apparatus at atmospheric pressure and the consumer need only pour the wine from the bottle through a vertically oriented 10 venturi apparatus and into a wine glass or other receptacle, such as a decanter. Such dimensions, however, are merely one example of how to construct the improved venturi apparatus for a specific application and by no means should be construed as any limitation thereof.

Moreover, the improved venturi apparatus 10, as will be readily understood by those skilled in the art, may be formed as part of a housing 12, as shown in Figure 1, 15 or may otherwise be incorporated as part of a fitting or incorporated as part of a tubular pipe structure. The improved venturi apparatus 10 is further preferably configured to assume a vertical orientation, to thus enable gravitational force to cause fluid to flow sequentially through the sections 14, 16, 18, 28 and 30, as shown. As 20 will be readily understood, however, the improved venturi apparatus 10 may be configured to assume horizontal and angled configurations and further, may be operative to receive fluids that are pressurized.

Additional modifications and improvements of the present invention may also be apparent to those of ordinary skill in the art. Thus, the particular combination of 25 parts and steps described and illustrated herein is intended to represent only certain embodiments of the present invention, and is not intended to serve as limitations of alternative devices and methods within the spirit and scope of the invention. As should again be reemphasized, the improved venturi apparatus may be operative to be utilized as a stand alone device or otherwise incorporated as part of an integrated 30 process and capable of widespread utilization as would be readily appreciated by one of ordinary skill.

WHAT IS CLAIMED IS:

1. An apparatus configured to aerate wine, the apparatus comprising:
a body providing a fluid flow path through the body such that the wine can pass
5 downward through the body, the fluid flow path being defined by:
a fluid-receiving portion configured to be open to and in fluid
communication with the atmosphere to receive the wine as the wine is poured, the fluid-
receiving portion defining at least a first cross-sectional area;
a reduced-area portion disposed downstream from and in fluid
10 communication with the fluid-receiving portion, the reduced-area portion defining a
second cross-sectional area that is smaller than the first cross-sectional area of the fluid-
receiving portion;
an air inlet extending between the fluid flow path and a side of the
body, fluidly coupling the atmosphere with the fluid flow path; and
15 an increased-area portion disposed in a vicinity of the air inlet, the
increased-area portion defining a third cross-sectional area that is greater than the
second cross-sectional area.
2. The apparatus of claim 1 wherein the increased-area portion is disposed above
20 the air inlet.
3. The apparatus of claim 1 wherein the increased-area portion is configured and
disposed such that air is drawn from the atmosphere through the air inlet into the fluid
flow path as the wine passes through the fluid flow path.
25
4. The apparatus of claim 1 wherein the third cross-sectional area is about 80%
greater than the second cross-sectional area.
5. The apparatus of claim 1 wherein the third cross-sectional area is circular with a
30 diameter of about 6.3 mm and the second cross-sectional area is circular with a diameter
of about 4.7 mm.
6. The apparatus of claim 1 further comprising another air inlet extending between
the fluid flow path and a side of the body, fluidly coupling the atmosphere with the fluid

flow path.

7. The apparatus of claim 6 wherein the another air inlet is defined on an opposite side of the fluid flow path from the air inlet.

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8. The apparatus of claim 1 wherein the fluid-receiving portion provides a top aperture for entering wine and the fluid-receiving portion is tapered such that its cross-sectional area is smaller further away from the top aperture.

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9. The apparatus of claim 8 wherein the reduced-area portion is a portion of the fluid-receiving portion.

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10. The apparatus of claim 8 wherein the reduced-area portion is a cylindrical portion extending downward from the fluid-receiving portion.

11. A method of aerating wine, the method comprising:
disposing a venturi apparatus higher than and in relation to a wine receptacle such that a fluid flow path provided by the apparatus is disposed to direct wine exiting from the venturi apparatus into the receptacle;

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pouring wine from a bottle, the wine flowing downward due to gravity, through an opening provided by the venturi apparatus exposed to the atmosphere into a wine-receiving portion of the fluid flow path, the wine being subject to atmospheric pressure in the wine-receiving portion;

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continuing to dispose the apparatus such that wine flows downward from the wine-receiving portion along the fluid flow path;

producing a pressure differential between the fluid flow path and the atmosphere in a vicinity of an air intake of the apparatus;

drawing air through the air intake due to the pressure differential;

mixing the wine with the air drawn through the air intake to form aerated wine;

30

and

continuing to dispose the apparatus higher than and in relation to the receptacle such that the aerated wine flows from the apparatus into the receptacle.

12. An apparatus for facilitating the mixture of a liquid and a gas, the apparatus

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comprising:

a fluid receiving section configured to be open to and in fluid communication with the atmosphere to receive the liquid due to the liquid being poured, the fluid receiving section defining a narrowing passageway;

5 an intermediate passageway fluidly coupled to the fluid receiving section to receive the liquid from the fluid receiving section;

an exit passageway fluidly coupled to the intermediate passageway, the intermediate passageway being located between the fluid receiving section and the exit passageway; and

10 at least one side passageway fluidly coupled to the intermediate passageway and configured to allow the gas to be drawn into the intermediate passageway to mix with the liquid, wherein:

the fluid receiving section, the intermediate passageway and the exit passageway are disposed to define a fluid flow path for the poured liquid, and

15 the fluid flow path between the fluid receiving section and the exit passageway causes the liquid passing therethrough to experience a decreased pressure to draw the gas through the at least one side passageway when the liquid passes therethrough at the decreased pressure.

20 13. The apparatus of claim 12 wherein the exit passageway is configured to extend the fluid flow path from the intermediate passageway.

14. The apparatus of claim 13 wherein the exit passageway includes a tapered configuration defining a cross-sectional area distal from the intermediate passageway
25 that is greater than a cross-sectional area of the exit passageway at the intermediate passageway.

15. The apparatus of claim 12 wherein the intermediate passageway is cylindrical.

30 16. The apparatus of claim 15 wherein an aperture between the fluid receiving section and the intermediate passageway is circular and a diameter of the intermediate passageway is greater than a diameter of the aperture.

17. The apparatus of claim 12 further comprising a first cylindrical section fluidly

coupling the fluid receiving section and the intermediate section.

18. The apparatus of claim 17 further comprising a smooth transitional section between the fluid receiving section and the first cylindrical section.

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19. The apparatus of claim 17 further comprising a second cylindrical section fluidly coupling the intermediate passageway and the exit passageway.

20. The apparatus of claim 12 wherein an aperture is provided between the fluid receiving section and the intermediate passageway, and the at least one side passageway is fluidly connected to the intermediate passageway at a midsection thereof at a point equidistant from the aperture and the exit passageway.

21. The apparatus of claim 12 wherein the at least one side passageway includes first and second side passageways that extend in diametrically opposed positions from the intermediate passageway.

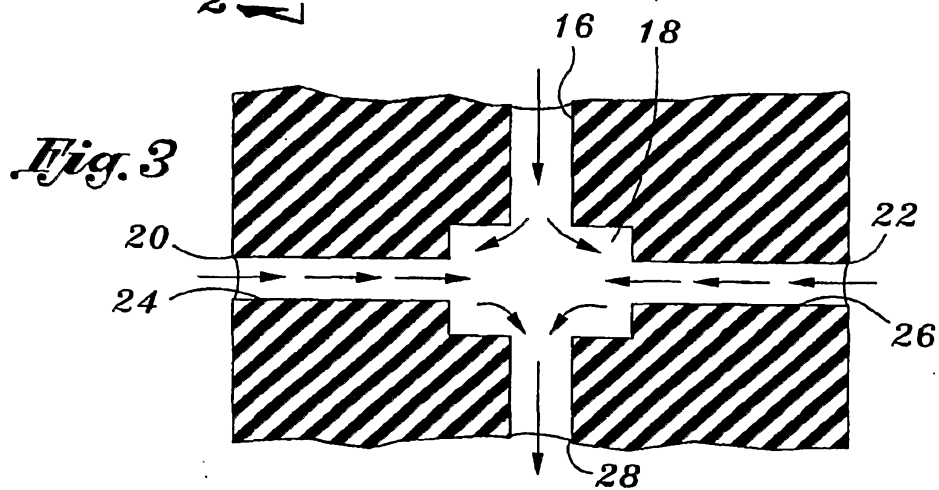
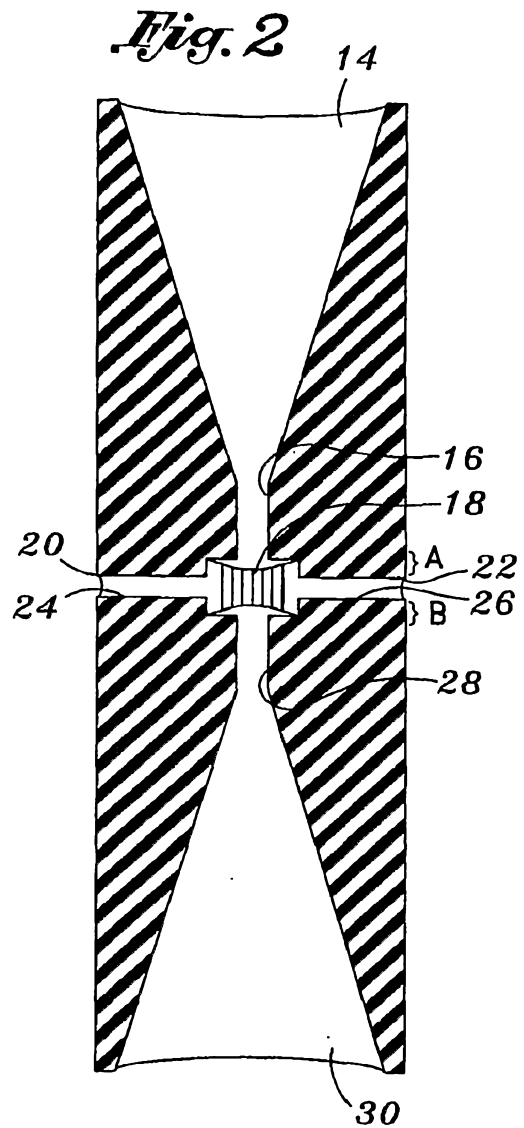
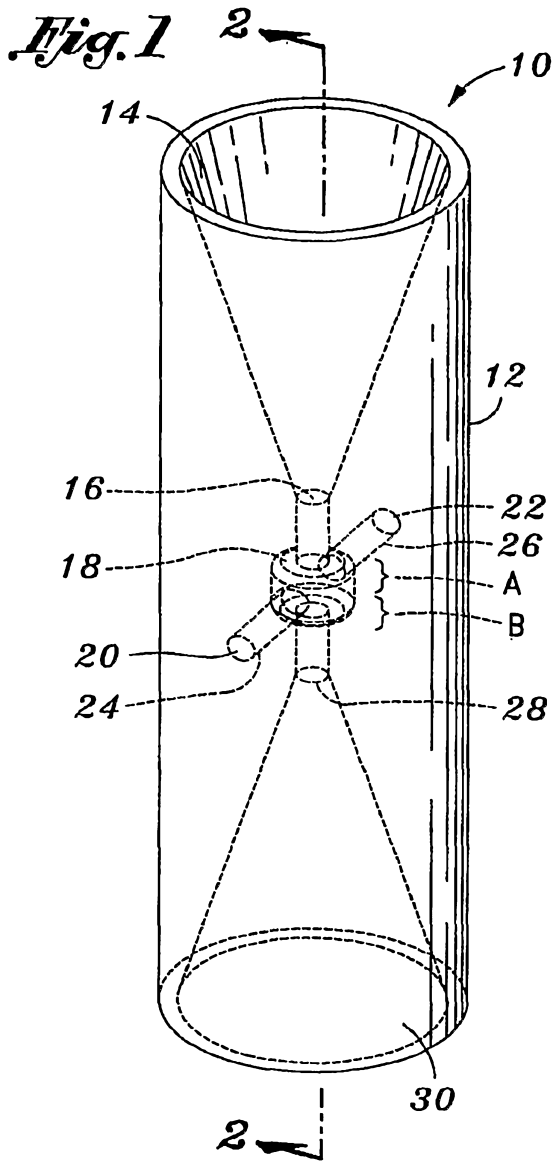
22. The apparatus of claim 12 wherein the intermediate passageway provides at least one of a ceiling or a floor.

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23. The apparatus of claim 22 wherein the at least one of the ceiling or the floor is planar.

24. An apparatus for facilitating the mixture of a liquid and a gas, substantially as hereinbefore described with reference to the drawings and/or Examples.

25. A method of aerating wine, substantially as hereinbefore described with reference to the drawings and/or Examples.



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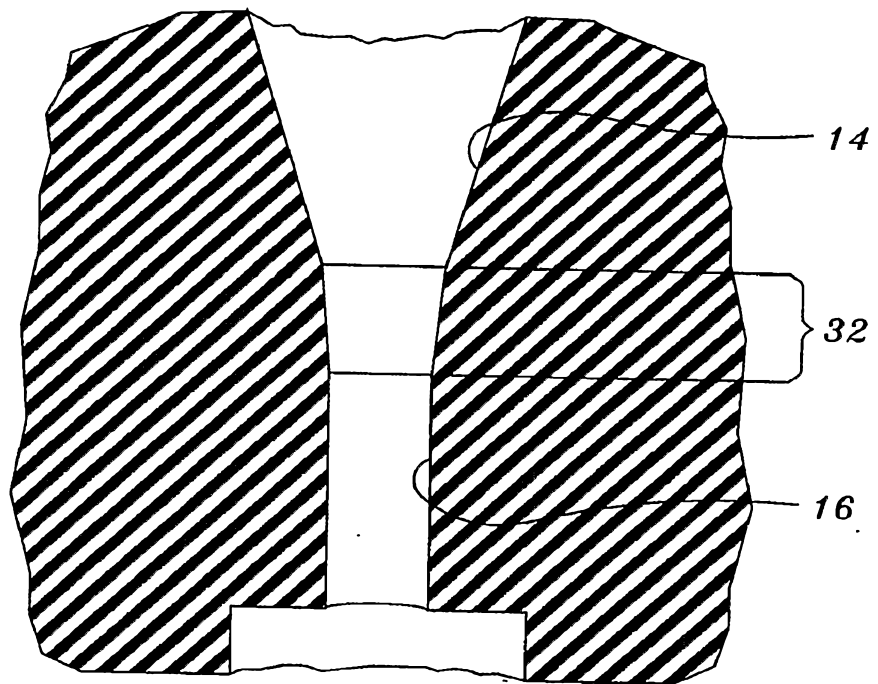
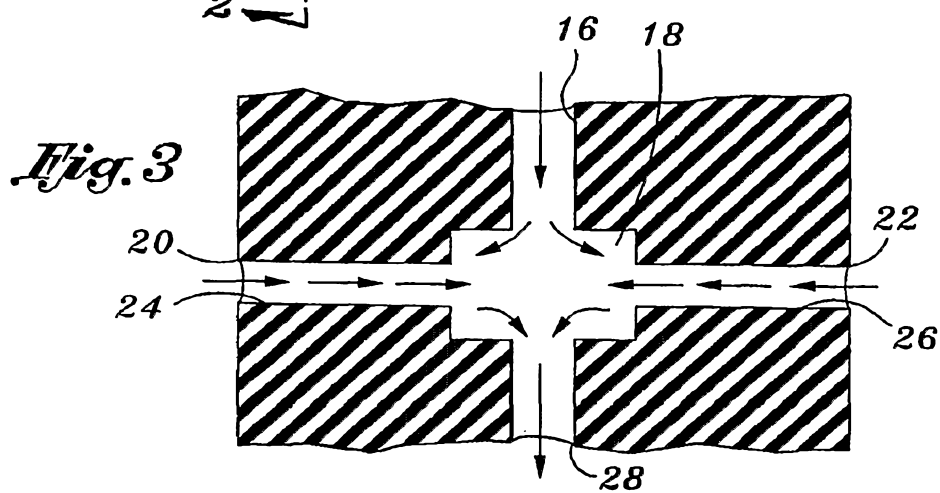
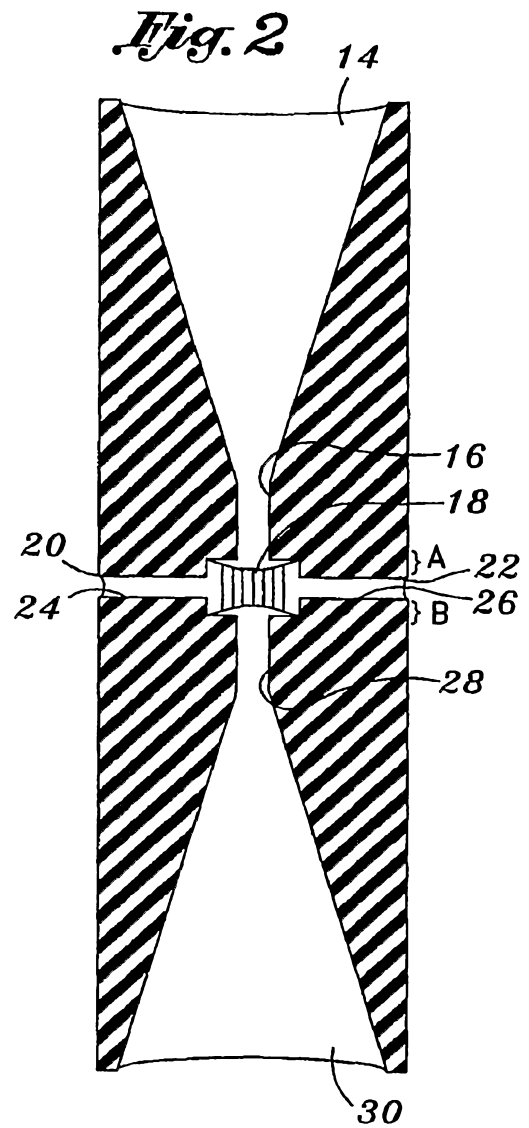
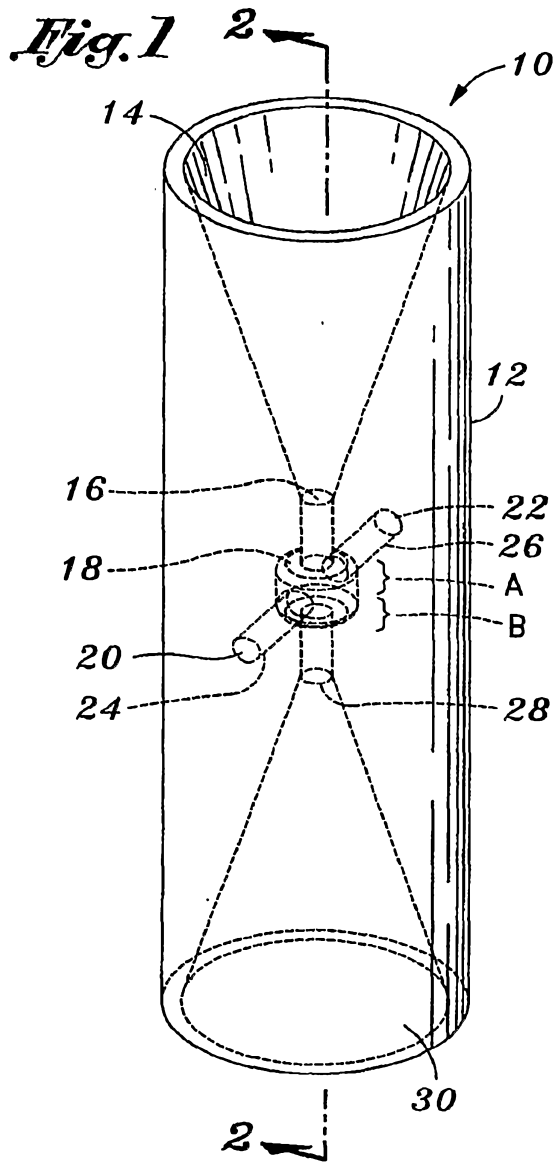


Fig. 2A



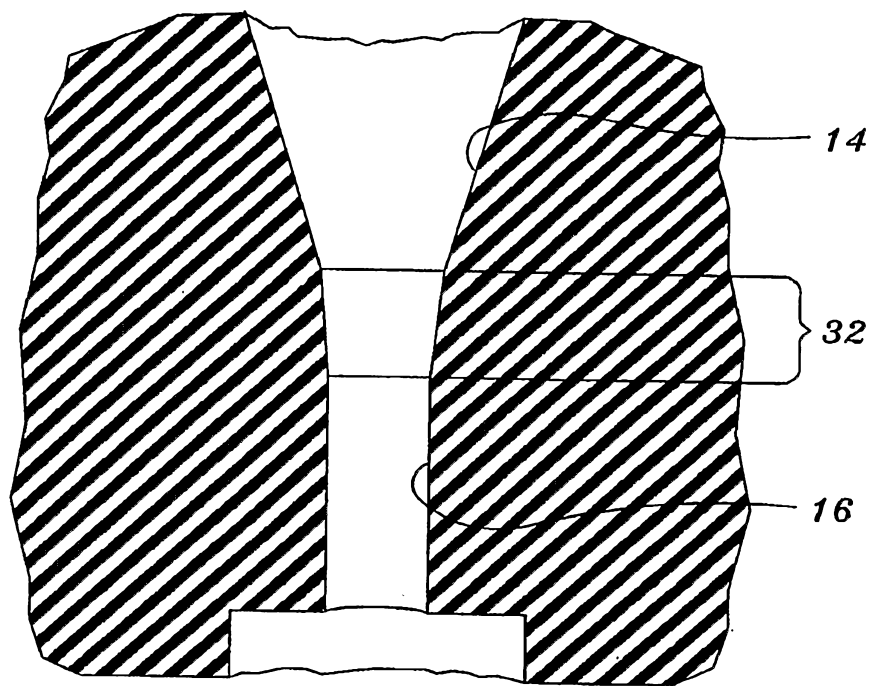


Fig. 2A