



Ring of Power? Local Couple Say Their Ionic Invention Makes any Wine Fine

By Katie Farrell, Staff writer
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AMESBURY - For Sue and Aaron Singleton, it all started with a hobby and a dream.

Already successful with their Water Street holistic healing and treatment center, The Way to Balance, the Singletons decided three years ago to spend more time pursuing their hobby.

Wine enthusiasts, the Singletons made a set of dreams Aaron had into reality, creating a ring they say can age and change the taste of wine without ever touching it. It's called "The Ring of Oden for Wine Aging" and it looks simple enough - it's just a large, polished brass ring.

But how it works and the effect it has are more of a blend of holistic and empirical science.

Their story began back in the late 1990s when Aaron Singleton had a series of dreams showing him how to build a generator to be used for healing purposes. The device - a net-neutral ion generator - embeds a "net-neutral" charge into molecules taking separate positive and negative ions from the air and bonding them together to become a neutral particle that has the ability to resonate its energy, or "ionic potential," to objects or substances, whether it be crystals or brass rings, the human body or wine, the Singletons say.

The Singletons admit you won't find this in any physics book. It is a part of quantum physics that they have uncovered, they say. Aaron Singleton first used his creation to aid with healing and treatments, and his Web site lists a number of testimonials to its effectiveness.

But Singleton's dreams didn't stop there. He had another vision about embedding that energy into "carrier tools" - such as brass pendants or brass rings. The rings would be called the Ring of Oden. The Singletons then took "a leap of faith," their Web site says, and made a financial investment to create tools like crystal and brass pendants embedded with the charge.

While initially used just at their center to aid in treatments, it was curiosity one day that led the Singletons to take a glass of wine and put it inside the ring. "I was curious to see what would happen," Sue Singleton said.

While nothing happened to the naked eye, the Singletons say the energy through the net-neutral ionic process transformed the wine.

"We went, 'wow, that tastes a lot better,'" Sue Singleton said.

The Singletons spent the next three years perfecting the product and creating a "wine ring" version of the tool. And now, frequencies set within the ring interact with the molecules of wine to bring it to its richest, fullest flavor by accelerating its aging process, they say.

In other words, Aaron Singleton explains, the ring takes all parts of the aging that may happen over years in a barrel and speeds it up. Everything is affected from the aroma to the flavor to the crispness to the taste, he said.

"The aroma of the wine has totally changed," Aaron Singleton said. "You can smell the difference."

They're out to prove it with taste tests around Massachusetts, including one in Amesbury later this month.

The best part about the ring, Sue Singleton said, is that it's healthy. It doesn't use electricity or magnets - it's safe to use, she said. It retails on their Web site for \$99.

Wine drinkers place an opened bottle of wine or a glass in the center of the ring and let it sit there. Depending on the size of the bottle or the glass, the stay time varies from 15 minutes to an hour. It's big enough to cover a box of wine.

The ring works on all types of wine - red, white, rose or sparkling - something they learned through testing, they admit with a smile. "That part was fun," Sue Singleton said.

The Singletons acknowledge that some may question the ring and say it's unusual, but they welcome hearing from skeptics.

"We've never had a skeptic take a sip ... and not taste a difference," Sue Singleton said. "It blows their minds."

And the Singletons aren't stopping at just the wine ring. They're also working on a ring that will work on vodka, scotch and gin.

"It doesn't work on beer," Aaron Singleton said.

The Singleton's invention will be tried out on Sunday, April 29, at a wine tasting party at J. Buck's Wine & Espresso Bar in Amesbury from 4 to 7 p.m. The event is \$18 per person and is open to adults age 21 and older. For more information on the Ring of Oden or the wine tasting night, visit www.ringofoden.com.