

10 at-home tasting

West + Wilder
July 2021



**Sparkling
White**



Rosé



**Red
Blend**

The experience of drinking wine out of a can has evolved quickly in culture and quality over the past decade. We used to think that screw caps on bottles was a sign of inferior quality until some of the worlds most prestigious producers made the change in pursuit of sustainability and packaging quality. Now, it's the can's chance to shine. Easily recycled, no glass breakage, smaller carbon footprint – this format makes enjoying wine in any setting possible. The only thing that has hindered this “patio pounding” dream-come-true is the lack of quality in canned selections...until now!

West + Wilder's showcases top-quality fruit from some of the West Coast's finest growers in an always accessible format. These cans are not your average beer can. Each is 250ml and a 3-pack equals a full bottle. With normal 12oz cans of wines, you might bite off more than you can chew when committing to nearly a half-bottle at a time. With these cans, you can have yourself one healthy 8oz glass (full can) when feeling extra thirsty or two smaller glasses to share. Either way, you can always stay cool and have a fresh wine at your fingertips!

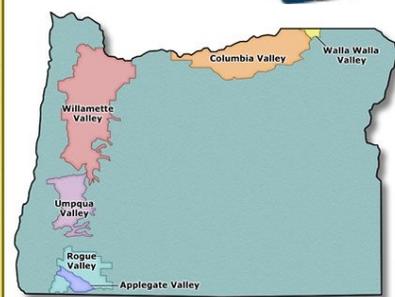
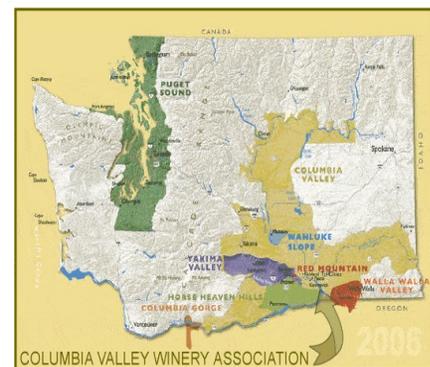
for customers of

ANDOVER | BLAINE | CHANHASSEN | COTTAGE GROVE | OSSEO | PLYMOUTH | RAMSEY | ROSEMOUNT | ROSEVILLE | ST. LOUIS PARK |
VADNAIS HEIGHT | WOODBURY



Sourcing and Sustainability

With the help of friends from a long history in the wine game, West + Wilder co-owner Kenny Rochford utilizes grape sources from several growers all over the West Coast. His days in production and sales for some of California's most culty "Blue Chip" wineries has left him with a host of growing partners that deliver on his demands for over-the-top fruit quality. He blends non-vintage juice he has produced over the years in order to prevent austerity and allow for the consumer to enjoy without worrying about wine's maturation. Focusing on stainless steel fermentation, these wines stay fresh and aromatic, and purely showcase the fruit's lean natural tannins and acids without the augmentation of new wood.



These wines are made with little intervention and West + Wilder's partnering growers all follow a sustainable blueprint. The weight of transporting cans (as opposed to bottles) lessens the carbon footprint associated with the wine industry. Also, cans are the easiest material to recycle! West + Wilder donates 1 percent of all proceeds to protect natural open spaces for us all to enjoy.

Wine	Grape	Vinification	Sight	Smell	Sip	Pairings
<p>Sparkling White</p> 	<p>Sauvignon Blanc (CA), Chenin Blanc (WA), Albarino (WA), Pinot Gris (OR), Riesling (OR)</p>	<p>stainless steel</p>	<p>tiny bubbles, light straw</p>	<p>apple, jasmine, chamomile</p>	<p>peach, lemon zest, tarragon – thirst quenching</p>	<p>hot dogs, baseball games, BBQ shrimp, pasta salads</p>
<p>Rosé</p> 	<p>Pinot Noir (Sonoma, CA), Carignan (Mendocino, CA), Zinfandel (Lodi, CA)</p>	<p>stainless steel</p>	<p>pink, pink, and more pink</p>	<p>strawberry, orange peel</p>	<p>bone dry, fresh acidity, wild strawberry, cherry, green tea</p>	<p>beer butt chicken, pork chops, corn on the cob, lawn mowing, grilled salmon</p>
<p>Red Blend</p> 	<p>Mouvedre, Syrah, Malbec, Cabernet (Columbia Valley, WA)</p>	<p>stainless, neutral wood</p>	<p>bluish-red</p>	<p>spicy raspberry</p>	<p>black cherry, plums, pepper, soft tannins, fresh and clean finish</p>	<p>hamburgers, kabobs, rib tips, camping – serve chilled or room temp</p>