



ASSORTED TABLE WINE & SHOP

You're probably familiar with all sorts of alternative packaging for wine: bags in boxes, plastic bottles, and cans, to name a few!

There's a HUGE movement behind alternative packaging. Much of it stems from the desire to make wine more consumer friendly & less break-able—ask any of the schnerbs about the sheer panic that ensues from accidentally shattering a bottle of wine.

The wines packaged in this manner can often be of the same quality production as what you get out of the bottle, so don't be afraid of the next canned wine you see....or shame your friends for their boxed wine affinity, ha!

PROS:

- Light weight - Easy and economical to transport
- Durable - Cans don't break as easily as glass
- Eco-Friendly - Aluminum can be easily and endlessly recycled.*
- Opaque Vessel - Light won't be able to ruin the wine!

Moral of the story: there are consequences to wish cycling. It's not cool. Don't do it.

*Glass can also be recycled without any loss of quality but it is less likely to be recycled. Since 2018, China has stopped importing our recycling. The 'National Sword' policy was meant to target dirty plastic and other waste but it has affected the logistics of several U.S. cities recycling programs leading them to forgo glass collection altogether.

Meck County Curbside Chart

CONS:

Airtight Seal - We are listing this as a con because wine needs a small transfer of air to improve; even over a short period of time. An anoxic environment can also lead to off-aromas caused by volatile sulfur compounds, like hydrogen sulfide. This may be referred to as 'reduction' with aromas of rotten eggs, vegetal, or sewer. In lesser amounts, a 'mineral' descriptor may be used. "If any aroma were a candidate for genuine minerality, sulphur would be it. This helps explain why wines high in sulfur compounds such as benzenemethanethiol, methanethiol or hydrogen sulphide (often described as 'flinty', 'oyster shell', or 'reductive') are often also described as 'mineral'." Source: www.internationalwinechallenge.com/

The Items Listed In The Green Circles Below
Are Acceptable
In Your Curbside Recycling Bin!



CONS CONTINUED:

Reactions & The Formation of Hydrogen Sulfide- Although, an aluminum can's interior walls are sealed with a polymer to reduce reactivity, some liners have the capacity to form more hydrogen sulfide compounds than others. This is likely due to a reaction of the sulfur dioxide and the lining or aluminum alloys. (Sulfur dioxide is naturally occurring in wine and typically added as a preservative.) Red wines usually require less sulfur dioxide due to the presence of tannins and anthocyanins, and are therefore, less likely to develop these nasty aromas.

"WINE SHOULD COME IN A GLASS BOTTLE, RIGHT? ACTUALLY, WRONG, IF WINE DRINKERS WANT TO DO THEIR BIT FOR THE PLANET'S RESOURCES AND ENVIRONMENT. GLASS BOTTLES AND THEIR TRANSPORT ARE THE TWO BIGGEST CONTRIBUTORS TO WINE'S CARBON FOOTPRINT."
- JANCIS ROBINSON

The moral of THIS story: canned red wines are a safer bet, adding less SO₂ to wines destined for canning is better; and if wine from a dented can smells funky, send it down the drain - don't make your liver process garbage wine!

SOME CANNED WINES ON THE ASSORTED TABLE SHELVES

Broadbent Vinho Verde

Vinho Verde is almost like Sauvignon Blanc & Prosecco had a love child that took a prolonged Eat, Pray, Love excursion to Portugal. From the seabreeze salinity & citrus tones on the nose to the tiny (sip and you'll miss them) bubbles on the palate, Broadbent's Vinho Verde should be declared everyone's poolside beverage of choice.

Puscifer Queen B Sparkling Malvasia

Wondering if this wine is connected to the band Puscifer?! It certainly is! The Queen B cans are made by singer/songwriter Maynard James Keenan. He is the winemaker and owner of several wine projects located in Southeastern Arizona. This can is 100% Malvasia that has been fermented on the skins.

Bridge Lane Wines | Sauvignon Blanc, Rose, and Red Blend

"Produced by Lieb Cellars, a small farm-winery on the North Fork of Long Island, Bridge Lane is named after the farm road adjacent to one of Lieb's vineyards and is Lieb's second label. The grapes for Bridge Lane wines are grown sustainably on Lieb's estate vineyard and sourced from some of the best vineyard sites in New York State. We grow (and find) the good stuff!" - Bridge Lane Wine

SOURCES

<https://grapesandwine.cals.cornell.edu/sites/grapesandwine.cals.cornell.edu/files/shared/images/Research%20Focus2020-1%20FinalA.pdf>

<https://www.internationalwinechallenge.com/Canopy-Articles/minerality-a-new-definition.html#:~:text=If%20any%20aroma%20were%20a,also%20described%20as%20'mineral'.>

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