

Sans Wine Co.

Riesling, McGill Vineyard - Rutherford AVA, Napa Valley

Light in body, refreshing and balanced with notes of ripe yellow apples, lime zest and grapefruit and a slight hint of petrol.

“Beyond” organically grown grapes (no sprays used on the vineyard)

64 year old vines

Certified Vegan

12% ABV

Wine Business Monthly, ‘Hot Brands,’ February 2019

Best of Show White Wine, International Canned Wine Competition, July 2019

90 points, Editor’s Choice - Wine Enthusiast

The first Napa producer to make single vineyard, variety, vintage dated canned wines.



Winemaking Notes:

McGill Vineyard, in the heart of the Rutherford AVA in the Napa Valley, and is home to 64 year old vines that have been farmed “beyond organic,” (no sprays at all). There are very few Riesling vineyards remaining in the Napa Valley, and this is one of them.

We hand harvested the 4 acre vineyard on September 18th. Primary fermentation started and finished naturally in a small, stainless steel tank and the Riesling aged in stainless steel until we filled. DRY! Only 190 cases produced. Farmed “in-house” by Sans Wine Co. Low added sulfites (under 50 PPM).



Sans Wine Co. is owned and operated by husband/wife team, Gina Schober & Jake Stover.

<https://www.sanswineco.com>