WONDERWERK

‘Fastest Growing Brands: $15-$25 Segment’ -Nielsen 2026

‘Wonderwerk, one of California’s only natural wine brands produced at scale, is leading the domestic liter wave.’ -San Francisco Chronicle

Year Founded: 2020

Region: California

Founder: Issamu Kamide and Andrew Lardy

Known For: Their low-intervention approach and creative blends, often incorporating fruits and botanicals, and are available in various markets across the United States.

-Natural, Sustainable-

Wonderwerk is Issamu Kamide and Andrew Lardy, two high school friends from Virginia, creating the wines for the next generation of drinkers - wines that are naturally made, flavor-forward, a great value and fit for all sorts of occasions. Since our inception, we’ve worked with amazing farmers and vineyards from all over California to make wines that everyone can enjoy. Every bottle begins as a concept - a look, a feel, a moment, a vibe - and range from low-intervention to high-innovation production methods in the cellar. Wonderwerk began as a long night on a disco dancefloor, and we didn’t want the party to end - “how do we make wines that capture that feeling?” we asked ourselves. Now, it’s flowed from there into the wines you see and drink today. Come along for the ride, bring your dancing shoes and an open mind, we promise we won’t disappoint!





The Purpolator 2025

Black Muscat, Concord, Zinfandel, Pinot Grigio. Back by popular demand, we are proud to present The Purpolator: now dripping with Concord grapes from Washington. This bubbly wine percolates with a persistent purple flavor redolent of fresh grape juice. We worked with Welch's (yes - THE Welch's) to source that classic Concord character, fermenting some of the juice into wine and blending a fraction as unfermented juice. The Purpolator is made off-dry with a kiss of sweetness to balance the bold grape flavor. Native fermentation. Fermented and aged in stainless steel tanks. Base wine aged 11 months on fine lees.



Al Fresco White Blend 2025

Wonderwerk's Italifornia™ wines are produced from California grapes and designed to evoke Italian feelings in classic, fashionable, and fun styles. With Marinara (red), Al Fresco (white), and Riviera (rosé), Wonderwerk has you covered for every wine occasion wherever you're sharing a bottle. Al Fresco is inspired by the understated sophistication of Italian white wines like Soave. Enjoy a glass before the food comes out, then pair this with seafood, roast chicken, or cheese.

A food-friendly, aperitivo-appropriate white wine that joins Marinara and Riviera in our Italifornia™ collection. Al Fresco is a graceful, silky blend of finely tuned Chenin Blanc, Sauvignon Blanc and Albariño. This wine pours perfumed notes of nectarine and white peach with a touch of salinity and a clean, dry finish. Native fermentation, malolactic complete. Fruit was direct pressed. Fermented and aged in stainless steel tanks. Aged 7 months on fine lees. Gently filtered.



Riviera Rosé 2025

A Rosé blend of Pinot Grigio, Zinfandel and Albariño featuring a stunning balance of finesse and elegance that joins Marinara and Al Fresco in our Italifornia™ collection. This wine pours notes of melon and strawberry with the irresistible light touch of a cloud-like rosé. Riviera feels like driving a convertible down the coast and jumping into a boat at the dock. A rosé full of glamour and possibility! Native fermentation, malolactic complete. Fruit was direct pressed. Fermented and aged in stainless steel tanks. Aged 7 months on fine lees. Gently filtered.

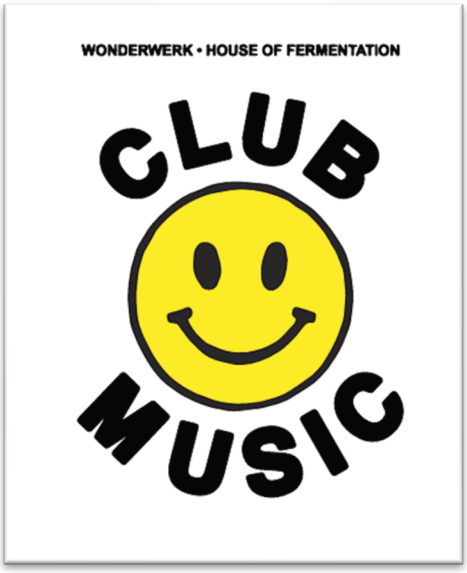


Marinara!

Somewhere between Pizza and Pasta exists Marinara! An evolving red blend custom-fit for the red and white checkered tablecloth. Fermented with native yeast and bacteria. Each varietal was fermented separately for 1-2 weeks on skins with twice daily punchdowns and/or pumpovers. Teroldego was fermented whole cluster, Montepulciano was fermented with carbonic maceration, all other varieties were de-stemmed. Aged in neutral oak for 5 months.

One night a week everyone asks themselves... "Am I going to have pizza? Or…am I going to make pasta?" This wine was designed for that very moment. Marinara! Is a celebration of red sauce (or "gravy" depending on where you're from) – perfectly pairing with the tang, the sweetness, the umami. Wherever there's pizza or pasta or eggplant parm or meatballs or bolognese, plop a bottle of Marinara! On the table and watch the faces light up as everyone goes "eyyyy!"

27% Montepulciano (Contra Costa AVA)
18.1% Zinfandel (Madera AVA)
17.1% Barbera (Alta Mesa AVA)
16.3% Aglianico (Contra Costa AVA)
13.2% Teroldego (Clarksburg AVA)
8.3% Grenache (Lodi AVA)



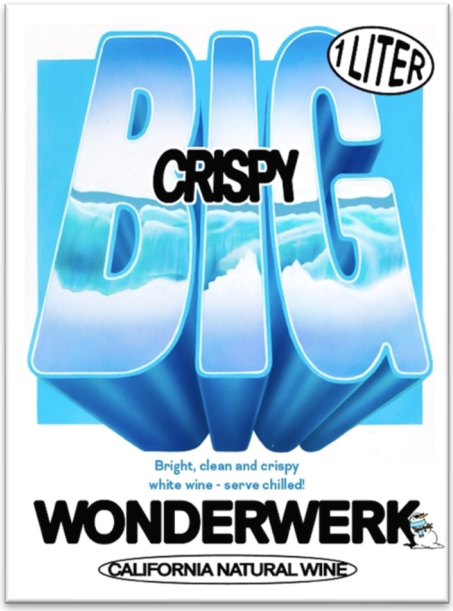
Club Music 2024

Dry sparkling Rosé (Wonderwerk remix) - a hybrid sparkling Rosé-Orange wine with loud notes of nectarine, lime and pastry.

60% Montepulciano Rosé (Contra Costa AVA
30% Gewurztraminer (Solano County AVA)
10% Torrontés (Alta Mesa AVA)

The Montepulciano rosé was direct pressed. The Gewurztraminer was fermented on skins for two weeks. The Torrontés was direct pressed. Completed malolactic fermentation. Aged in neutral oak for 10 months.

Club music is sparkling wine, edited for the dancefloor. We took a base of Montepulciano rosé and tuned up the deep juicy notes with skin-contact Gewurz. The high notes were sampled from the massive tropical tones of Torrontés. It's rosé, it's orange, it's a little bit crispy, and the crowd is loving it!



Big Crispy 2025

California Sauvignon Blanc made to be light, bright, and refreshing to the max. We layered the crispy core of Sauvignon Blanc with a zesty, breezy, lime-inflected Albariño and feathered in a bit of body via silky Chenin Blanc. Loaded with lime, guava, and melon in a super fresh and clean profile. It's Sauvignon Blanc, but we turned it up. We built this wine to be durable for BTG pours all week long. We're delivering BIG value in a 1 Liter bottle - that's 33% more wine on the house! Big Crispy is like the ice-cold beer of wine. Crack open a chilly one - drink BIG CRISPY and KEEP IT COOL.



Big Orange 2025

Our top selling wine for all the right reasons. Loaded with peach, apricot, and honeysuckle flavors with soft tannins and moderate acidity. Native fermentation, malolactic complete. Fruit was de-stemmed, macerated for 2 weeks. Fermented and aged in stainless steel tanks. Aged 6 months on fine lees. Gently filtered.

44% Symphony (San Joaquin County)
40% Muscat Canelli (Fresno County)
9% Zinfandel Rosé (San Joaquin County)
7% Chenin Blanc (Clarksburg)



Big Juicy 2025

Big Juicy is the life of the dinner party or the pool party, maybe even the dinner-pool party combo; a crushable, chillable red wine fit for literally any occasion. Bursting with delicious watermelon and cherry flavors. Native fermentation, malolactic complete. Fruit was direct pressed. Fermented and aged in stainless steel tanks. Aged 7 months on fine lees. Gently filtered.

59% Black Muscat (San Joaquin County)
14% Zinfandel (San Joaquin County)
10% Symphony (San Joaquin County)
10% Pinot Grigio (Lodi)
7% Montepulciano (Lodi)