

WONDERWERK

House of Fermentation

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-

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!



2024 Big Juicy



A Black Muscat-based chillable red giving Strawberry bonbon and Turkish Delight in a ready-to-go, easy-to-drink 1 Liter format

Following in the footsteps of the mighty BIG ORANGE, we present a blush-colored chillable red that is equally refreshing and crushable. We designed this wine to have an approachable profile with soft tannins, moderate acidity, and clean, fruit-driven flavors. Enjoy this wine well chilled or ice cold. That's why we made it!

75% Black Muscat (San Joaquin AVA)
15% Petite Sirah (Contra Costa AVA)
10% Torrontes (Alta Mesa AVA)



2024 Big Orange

A delicious blend of skin-fermented white grapes in a ready-to-go, easy-to-drink 1 Liter format. Fermented with native yeast and bacteria. Each varietal de-stemmed and fermented separately for 1-2 weeks on skins with twice daily punchdowns and/or pumpovers. Aged in tank and neutral oak for 5 months.

This vintage we focused a lot on the idea of 'flavor': how to build flavors through blends, what flavors consumers are looking for? what is a 'flavor forward' wine? We discovered Silvaspoons Vineyard in the Alta Mesa AVA, and our eyes lit up. Ron Silva grows a plethora of very fun, harder to find Portuguese and Spanish varietals that he brought to CA with him. Because we could work with new varietals, we could also test out new flavors. "BIG ORANGE" is meant to deliver on a larger format, easy to drink Orange wine for the masses. When people say they like "Orange wine" what do they mean? Well we think this is it.

30.5% Muscat Canelli (Clarksburg AVA)
 28.6% Albariño (Livermore Valley AVA)
 16.6% Sauvignon Blanc (Clarksburg AVA)
 12.1% Chenin Blanc (Clarksburg AVA)
 6.7% Torrontes (Alta Mesa AVA)
 2.2% Verdelho (Alta Mesa AVA)
 2.2% Alvarinho (Alta Mesa AVA)
 1.1% Verdejo (Alta Mesa AVA).



2024 Club Music

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!



Marinara!

Somewhere between Pizza and Pasta exists Marinara! an evolving red blend custom-fit for the red and white checkered table cloth.

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, plopp 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)

Introducing...

**Lite Werk by Wonderwerk -
a new, all natural line of low-abv
wines (we call it "Lite Wine"!)
made with fresh ingredients and
full of flavor. Enjoy it on its own,
over ice or in a cocktail!**



Low ABV and naturally flavored.

We believe in Low-ABV. We believe in building flavors, developing new production methods and creating the next generation of wine products to meet the evolving tastes and preferences of consumers today. Our Lite Werk line pushes those boundaries to create a 7% alcohol, naturally flavored and delicious wine-like beverage at a great price point. We want to show that wine can stretch beyond just bottle lists and by-the-glass placements into new occasions and formats - Lite Werk can be enjoyed as a cocktail ingredient, over ice as a low-abv spritz and more.



Lite Werk Hibiscus

You can find Agua de Jamaica at all the best taco stands in LA. Lite Werk Hibiscus is our nod to that LA staple. But, it's not just for tacos, it's the perfect low-abv pairing for any occasion.

We re-fermented grape pomace (piquette) from direct-pressed rosé and carbonic red wines for 3-7 days and blended with 30% finished wine (Tempranillo, Zinfandel, and Grenache). We infused the wine with heirloom Oaxacan hibiscus tea. The base wine was fermented with native yeast and bacteria and a light bottle re-fermentation was initiated with a Champagne yeast starter.



Lite Werk Pink Lemonade

What if a lemonade stand sold wine? That's what Lite Werk Pink Lemonade reminds us of - it's Country Time meets Wonderwerk. A refreshing beverage that combines nostalgia and wine in a bottle.

We re-fermented grape pomace (piquette) from direct-pressed rosé and carbonic red wines for 3-7 days and blended with 30% finished wine (Syrah + Mourvedre Rosé). We infused the wine with zest from organic California-grown Eureka lemons and natural lemon extract. The base wine was fermented with native yeast and bacteria and a light bottle re-fermentation was initiated with a Champagne yeast starter.