



GIVE THE CAN A CHANCE

Ramona \$14.99

Ah-So \$16.00

Vinny \$19.00

available in 4 packs

250ml = 8+ ounces

Purchased: [Pogo's Wine & Spirits](#)



Start with an open mind. Forget all the pomp and circumstance surrounding hundreds of years of winemaking. Don't worry about vintage or terroir. Just sit down, pop the top, and enjoy! I am here to tell you that the canned wine game has, well...got game. Reputable wine professionals are producing products that are truly tasty. Rules are being broken and deliciousness is the result. No doubt you have seen (and probably tasted) the variety of hard and spiked seltzers on the market. The options are overwhelming and everyone in the beer, liquor, and beverage game has something on the shelves. While wine in a can is not a new concept, what's inside definitely is new and making an impact.

I am not suggesting that you ditch the bottle all together, but broadening your horizons can be fun and beneficial. Canned wines are perfect for the pool or beach, a picnic, a backyard bbq, a concert, or anywhere really. They are convenient, value-driven, chill quickly, offer smaller portion sizes, better for the environment, and you don't need a corkscrew to open them. So I decided to do a little shopping and found several products at Pogo's Wine & Spirits. I went straight to the wine team for recommendations, and they were quite enthusiastic about several lines. I bought a sampling of spritzes, still, and sparkling options to try and the results are in...canned wine is here to stay!

The first brand is called Ramona, a sommelier-created organic line of Italian sparkling wines and spritzes. The packaging is fabulous with bright festive colors that really stand out on the shelf. Founded by Jordan Salcito, her mission

was to create “a better tasting, better-for-you, portable, organic beverage that met her value system.” Considering her background and experience, she knows a thing or two about wine. Jordan oversaw the beverage programs for David Chang’s Momofuku restaurants, worked as a sommelier at Eleven Madison Park, and passed the Master Sommelier “Blind Tasting” exam on her first try. Her line of Italian wine spritzes includes the following flavors (not all were available to purchase): sparkling rosé, Meyer lemon, ruby grapefruit, dry grapefruit, and blood orange. I tasted the sparkling rosé and ruby grapefruit. The dry rosé uses organic Sangiovese and Montepulciano grapes from the Abruzzo region of Italy. Tart cherries and fresh hibiscus flowers create a layered and lightly sparkling wine. The Ruby Grapefruit is fresh and citrusy with stone fruit and honeycrisp apple notes. Zibibbo grapes from Sicily are mixed with organic ruby grapefruit juice that produces a balanced and refreshing fruity option.

The second label is called Vinny, which is made in The Finger Lakes region of New York state. The name is super creative: VINNY = VIN (wine) + NY (New York). Its owner, Thomas Pastuszak, “set out to create something that embodies the high standards of making wine he has built his career upon (sommelier from the Nomad Hotel and Empire Estate Wine) with the ease and accessibility of a canned beverage.” While the Ramona is a line of spritzes, Vinney is true sparkling wine available in a rosé or blanc style. I tasted the blanc and my first impression: crisp, bubbly, and refreshing! It is a blend of Gruner Veltliner and dry Riesling grapes showing green apple, lemon, and lime flavors.

The last one is from Ah-So Wines, founded in Colorado but produced in Navarra, Spain. Let’s start with the name: an ah-so is an uncommon wine opener with two prongs on the end that help wiggle the cork out of the bottle. It takes time to master, but when you do, you’re an ah-so pro and can proclaim “Ach-so!” which is a German phrase meaning, “Ah, now I see.” It’s funny because you don’t need any kind of wine opener to enjoy this wine. They produce both still and sparkling options plus all are 100% organically farmed and hand-harvested without the use of herbicides or pesticides. I sampled the dry rosé which is 100% Garnacha and is indicative of a traditional rosé from Navarra. Fresh strawberries and cranberries lead to a clean and vibrant finish.



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