

WHAT'S IN WONDERFUL WINES?

GRAPES

Our Malvasia grapes are sustainably-farmed and SIP certified.

SULFITES

Sulfites are naturally-occurring in all wines but we keep ours low. A bottle of Wonders contains fewer sulfites than a single dried apricot.

YEAST

Yeast is a natural organism that is crucial to the fermentation process, otherwise, it would just be grape juice.

BENTONITE

Bentonite is a naturally-occurring clay used to remove impurities before the filtration process. Think of it as an organic mud mask for your wine.

CELLULOSE GUM

Cellulose gum is a plant-derived alternative to potassium tartrate used to stabilize wine. It gets filtered out before you drink it — but just so you know.

ORGANIC TARTARIC ACID

Although tartaric acid is naturally occurring in grapes, winemakers sometimes add a bit extra to certain styles of wine to achieve the perfect finishing balance — like adding a pinch of salt to a dish.