Wonderwerk

California, USA

Winemaker: Issamu Kamide & Andrew Lardy
Region: California, USA
Location: Los Angeles, California
Appellation: California AVA

Clarksburg, CA

Fermented with native yeast, malolactic complete, fruit was direct pressed, fermented in stainless steel tanks and aged 7 months on fine lees. Gently filtered.

Practicing Organic

60% Sauvignon Blanc, 29% Albariño, & 11% Chenin Blanc

About the Winery/Winemaker

Wonderwerk is the work of Issamu Kamide and Andrew Lardy, two high school friends from Virginia seeking to create wines for a new generation of drinkers - wines that are naturally made, flavor-forward, a great value and fit for all sorts of occasions. Issamu and Andrew believe that every bottle should start as a concept - a unified look, feel, and vibe - and that should be what defines the winemaking process. Their techniques range from low-intervention to high-innovation production methods in the cellar – ranging from the minimalist to the maximalist. Sourcing from fruit across the state, the team works diligently to ensure all fruit adheres to principled growing and conservation. At its core, Wonderwerk is about making wine to capture the moment – a thesis best described by the winery's own origin story, which began as a long night on a disco dancefloor they didn't want to end. They asked themselves "how do we make wines that capture that feeling?" – and the rest is history!