

Wonderwerk

California, USA

Winemaker: Issamu Kamide & Andrew Lardy

Region: California, USA

Location: Los Angeles, California

Appellation: California AVA



Contra Costa AVA, Solano Count AVA, & Alta Mesa AVA



Fermented with native yeast and bacteria. Montepulciano rosé and Torrontés were direct pressed, and Gewurztraminer was fermented on skins for two weeks. Completed malolactic fermentation and aged in neutral oak for 10 months. Gently filtered, then bottled with a Champagne starter.



Practicing Organic



60% Montepulciano Rosé, 30% Gewurztraminer, & 10% Torrontés



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!