



**VINE
CO**
GLOBAL PASSPORT SERIES

**DISCOVERY
AWAITS**

TRAVEL THE WORLD. TASTE THE TERROIR. DISCOVER SOMETHING NEW.

VineCo™ Global Passport Series is a collection of limited release craft winemaking kits inspired by the world's most exciting wine regions. Each year, we explore new destinations, selecting varietals that range from classic expressions to more distinctive blends. Every release is chosen for its sense of place and standout character. Available for a short time and by reservation only, this series is your invitation to explore the world of wine.

Where will the VineCo™ Global Passport Series take you next?

Available for a short time by reservation only, it's a one of a kind wine experience.

Reserve your 2027 VineCo™ Global Passport Series wines
by Monday November 2nd, 2026.

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CO**
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**RESERVE
YOURS TODAY**

Don't miss out on these four exclusive wines from some of the world's most celebrated wine growing regions.

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2027

SIERRA RED

PETIT VERDOT PETITE SIRAH

DRY | 13% | FULL | MEDIUM-HEAVY

Sierra Red, inspired by California’s rugged Sierra Nevada landscapes, reflects strength, depth, and intensity in every sip. This Lodi blend of Petite Verdot and Petite Sirah is driven by dark fruit, blackberry, plum, fig, and blueberry while layered with sweet vanilla and subtle dark chocolate notes. Bold tannins provide structure, while medium acidity carries through to a smooth, lingering finish, capturing the power and character of its mountainous namesake.

LODI, CALIFORNIA

With a long history rooted in agriculture and winemaking, Lodi is defined by sun-filled vineyard landscapes, cooling river influences, and fertile mineral-rich soils shaped by waterways flowing from the Sierra Nevada. Consistent warmth and evening cooling allow Petit Verdot and Petite Sirah to ripen fully, producing wines with intense dark fruit character, firm tannins, and layered complexity.

FOOD PAIRINGS

- Grilled lamb chops
- Wild mushroom risotto
- Manchego

RELEASE DATE: DECEMBER 2026

GLACIER WHITE

SAUVIGNON BLANC

DRY | 12.5% | MEDIUM | UNOAKED

Inspired by New Zealand’s dramatic glacier-carved fjords and valleys, Glacier White reflects the crisp, cool character that defines Sauvignon Blanc from Hawke’s Bay. This medium-bodied wine bursts with ripe tropical flavours of passionfruit, pear, and pineapple, balanced by herbaceous notes and zesty citrus. Bright acidity carries through to a clean, refreshing finish with lively aromatics and vibrant freshness.

HAWKE’S BAY, NEW ZEALAND

Located on the east coast of New Zealand’s North Island, Hawke’s Bay is the country’s oldest and second-largest wine region. Warm sunshine, a temperate climate, and a long growing season help Sauvignon Blanc develop ripe tropical fruit flavours while maintaining vibrant acidity. Fertile soils ranging from gravel to sandy loam add freshness and complexity, producing wines with expressive aromatics, bright citrus, and a crisp, refreshing finish.

FOOD PAIRINGS

- Grilled lemon herb chicken or garlic shrimp
- Goat cheese and asparagus tart
- Feta

RELEASE DATE: JANUARY 2027



SUMMIT RED

CABERNET ZINFANDEL SAUVIGNON BLANC

DRY | 13% | MEDIUM-FULL | MEDIUM-HEAVY

Summit Red, a bold blend from Lodi, represents the peak of flavour where three varietals come together in harmony. Cabernet Sauvignon and Zinfandel bring a core of jammy blackberry, raspberry, and black cherry, layered with notes of fruit leather and subtle vanilla. Smooth tannins carry through to a finish touched with baking spice and chocolate, while a splash of Sauvignon Blanc lifts the wine with fresh aromatics and bright acidity, creating a balanced and expressive climb to complexity.

LODI, CALIFORNIA

Nestled between San Francisco and the Sierra Nevada, Lodi benefits from a Mediterranean climate shaped by warm days, cool nights, and coastal breezes. Mineral-rich soils and diverse microclimates support expressive Cabernet Sauvignon and Zinfandel, developing ripe, concentrated fruit and smooth structure, while Sauvignon Blanc retains fresh aromatics and vibrant acidity, adding lift and balance to blends.

FOOD PAIRINGS

- Slow braised beef short ribs
- Lentil and root vegetable stew
- Gouda

RELEASE DATE: FEBRUARY 2027

VOLCANIC RED

CABERNET CARMENÈRE MERLOT

DRY | 14% | FULL | MEDIUM-HEAVY

WITH GRAPE SKINS

Volcanic Red is inspired by the ancient volcanic rock and limestone soils carried from the Andes into Chile’s Maipo Valley over centuries, creating ideal conditions for this bold blend of Cabernet Sauvignon, Carmenère, and Merlot. Full-bodied and rich, it layers cassis, black cherry, and plum with spicy, earthy notes and hints of sweet cocoa. Structured tannins and balanced acidity lead to a velvety mouthfeel and long, lingering finish, reflecting the depth and intensity of the region’s dramatic landscape.

MAIPO, CHILE

Located south of Santiago and stretching toward the Andes, Maipo Valley is one of Chile’s most renowned wine regions. Its warm, dry Mediterranean climate and fertile clay-based soils create ideal conditions for Cabernet Sauvignon, Carmenère, and Merlot to develop ripe dark fruit flavours, rich structure, and smooth tannins, producing bold yet balanced red wines with depth and complexity.

FOOD PAIRINGS

- Grilled flank steak with chimichurri
- Roasted vegetable and ricotta panini
- Aged cheddar

RELEASE DATE: MARCH 2027