



*Portland-based. Fresno-made.*

Canned wine spritzers made with family-grown fruit from Fresno County, California.

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## The story

I grew up in Fresno County, with my dad farming every day. He still does.

Wine has been part of my family for generations — my great-grandfather made wine long before me, my grandfather grew grapes, and my dad has been making wine my whole life.

I moved to Portland in 2001 and found music, art, rivers, bikes, and a community of artists and makers I love deeply.

Snack Wine is my way of connecting my hometown with my adopted home — and a way to step out of the office and back into the field and the winery, with my dad, where this all began.

## First releases

- Rosé Spritz — coming in spring
- Red Spritz — coming in spring
- White Spritz — coming this summer

## What I'm looking for (vendor conversations)

- Printed 250 mL cans: MOQs, lead times, pricing tiers, liners, warehousing + freight
- Canning path: I already have a small canning setup (1–4 people). What does the next equipment upgrade look like? (someday stretch — not this year or next)
- Packaging for shipping: can shippers, inserts, outer cartons, tape/labels, best practices
- Enology + bulk sourcing: tannins, acids, nutrients, bulk wine options, lab services
- Anything you've seen go wrong with canned wine/spritzers — and how to avoid it

## Quick facts

**Based in:** Portland, Oregon

**Produced in:** Fresno County, California

**Made with:** Family-grown fruit

**Near-term:** ~1,000 cases/year.

**Scaling path:** 5,000 cases/year

**Status:** First release ~4 weeks away

## Contact

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## Notes

- Online ordering not yet available.
- Packaging shown may be prototype / concept.
- Must be 21+.