



Wine Club Shipment Spring 2026

We Few, We Happy Few,

This is a fun shipment to keep you sipping right through Summer. Aromatic white wines, chillable red, a special wine release and cans of bubbly - both Bubbly Blanc and Bubbly Rosé. While some of you know that I'm no stranger to working with cans for other projects and some of you Bodkin fans may even remember that I made a small number of Bodkin cans for retailers in 2021, this is the first time I'm sending them in the club membership for you all to enjoy. Easy drinking, refreshing and - above all - portable, the cans 'can' boldly go where traditional glass bottles cannot. Pool side, boat decks, camping, children's sporting events—the cans are built to go wherever life takes you. The other wine new to you all is a Red Wine Blend that I made for Kwame Darko of Darko Wines. In addition to having one the coolest names in the wine industry Kwame is a former professional soccer player, entertainer and media strategist. Alongside this domestic wine, Kwame is involved in vineyard development and a winery project in his ancestral homeland of Ghana. Darko Wines is a bold and innovative brand set to make a global impact. Check out his website and follow him on social media by scanning the QR code below. I hope you enjoy these wines as much as I did making them.

Cheers,
Chris Christensen



2025 is Harvest #23 for me, and I still got when it comes to shoveling out tanks.



Would it even be a Fall shipment with a shot of SB on its way to become wine?



I want to welcome to the team my new associate winemaker, Brandon Lapides



Skin Fermented SB? Oh snap! Too late for a spoiler alert...

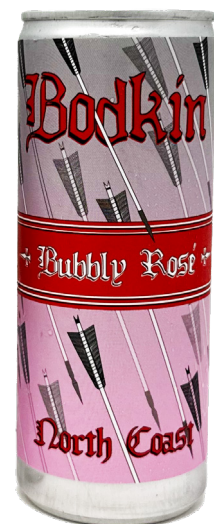
THE WINES

Bubbly Blanc and Bubbly Rosé Canned Wine



Do what you can or “can” what do? ...I do both...I've been a big believer in canned wine since 2017. In that time I have had the pleasure of working with seven other wine bands on their premium canned wine projects and am now excited to bring back Bodkin cans for the first time since 2021.

The Bubbly Blanc is a 70/30 blend of SB and Muscat Canelli, that is every bit as florally-delicious and refreshing as it sounds. The Bubbly Rosé is 80% Zinfandel sparkling wine base and 20% the same Muscat Canelli found in the white - Their's no need to reinvent the wheel when you have a blending component that just works as well as the Muscat does. Pink, bubbly, aromatic and just 250mls of loveliness per can.



Darko Red Wine Blend



The Hill and The Vale



This translucent red is a blend of grapes from both hillside and valley floor vineyards. The hillside fruit from Ventruvi Vineyards brought the concentration, structure and acidity to the blend. The Merlot from the Comstock in Dry Creek and Zinfandel from Smith in Kelseyville added the jammy aromas and bright fruit to the party... and the Muscat from Sandy Bend Vineyard? Yeah, that was just a bit of razzle-dazzle I added to lift the aromatics and help add a bit of width to the mid-pallet. The wine is crisp in acid and focused in flavor, red and blackberry notes abound accented with sweet vanilla from 15% 1-3yr French oak barrels. Drink it at cellar temp or chill it down on ice and enjoy it on a hot day - It's totally crushable either way.

Muscat Canelli



I first made Muscat Canelli from the Sandy Bend Vineyard in 2012 and I've been hooked ever since. With impossibly floral notes of orange blossom, honey, tangerines and fresh baked bread this wine is the enological embodiment of summer- time. While this wine is dry in terms of sugar it's not hurting or flavor or richness. This wine was 100% fermented in stainless steel and aged on the lees in tank for 10 months. The wine was allowed to go through malo-lactic fermentation and only racked once prior to bottling to maintain freshness and keep in as much dissolved carbon dioxide as possible remaining from fermentation. You know, because that's where all those delicious brioche bread flavors come from. This wine is tight, dialed, and ready to party until the break of dawn.



The Victor's Spoils

Lemon dominates the aroma along with notes of pear, guava and jasmine aromas explode from the glass. Subtle hints of gooseberry and pine needles add to the complexity of enticing aromas. The wine begins on the palate like taking a refreshing sip out of a crisp lemonade on a hot day accented by sweet apricot and green apples dance on the tongue. The limey, textured finish is refreshing and ends with a lovely note of lemon curd.

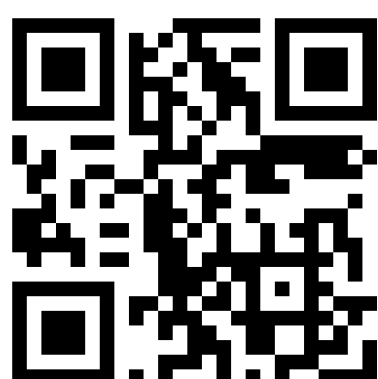
Basil Pesto Pasta Salad

INGREDIENTS

- PESTO:
- 1 cup fresh basil
 - 1 cup fresh parsley
 - 4 cloves garlic
 - 1 cup toasted pine nuts
 - 1 cup extra virgin olive oil
 - 1 cup grated parmesan cheese
- Box of your favorite pasta
 - Ingredients of choice: tomatoes, bell peppers, cucumber, red onion, artichoke hearts, kidney beans, banana peppers, olives, mozzarella, parmesan, fresh spinach, sun-dried tomatoes and salami.

DIRECTIONS

Cook pasta following the box instructions. Rinse pasta in cold water and set aside. Toast your pine nuts in a dry pan on the stovetop until golden; set aside to cool. Prep ingredients of choice as needed. For the Pesto, grab a small food processor or blender. Add the basil, parsley, garlic, pine nuts and parmesan to the food processor and blend; slowly add olive oil till smooth. Either serve ingredients separately as pictured, or combine everything in a large bowl, mix and spoon into your serving platter. Serve cold and enjoy!



INSTAGRAM
bodkinwines



MAIL
contact@bodkinwines.com



WEB
bodkinwines.com