

AN OPERATORS GUIDE TO WINE ON TAP

MENU SUGGESTIONS

HOW TO WORD WINE-ON-TAP

Our wines on tap are served from reusable stainless steel kegs, eliminating waste and maintaining premium quality from grape to glass!

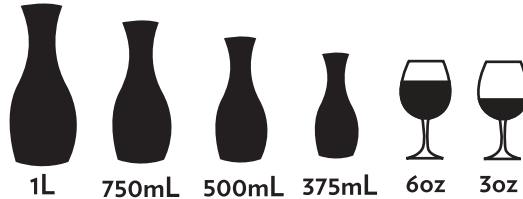
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The freshest, best tasting wine by-the-glass.

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We are proudly serving wine on tap. Wine in 100% reusable stainless steel kegs not only guarantees consistent flavor & quality, but eliminates packaging waste.

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Saving the world... one keg at a time

SERVING FORMATS

SO MANY OPTIONS...



KEY TALKING POINTS

FRESHNESS

Guaranteed from the 1st to last glass.

NO WASTED WINE

No oxidation, stainless steel is air tight!

NO TRASH TO LANDFILL




Nothing to recycle or throw away.

ECO FRIENDLY

Steel kegs are 100% reusable.

SUSTAINABILITY

GREENER, FRESHER, BETTER

-  100% reusable steel Kegs = no waste to landfill
-  Serving wines in keg compared to bottles reduces the CO2 footprint by 96%
-  Each steel keg will save 2,340 lbs of trash from the landfill over its lifetime



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2,340 lbs

SAVED!

MENU ICONS

LESS TALKING, MORE DRINKING.



1 KEG = 26 BOTTLES

THAT'S 26 LESS BOTTLES & CORKS



CUSTOMER FAQ'S

THEY WILL HAVE QUESTIONS. BE PREPARED.

WHAT'S IT ALL ABOUT?

Wine On Tap is about a greener, fresher, better glass of wine.

IS THE WINE ANY GOOD?

Yes! The only difference between the same wine served in a keg vs a bottle is that the wine in keg will stay fresher longer and at the right temperature. Many wines found in keg can also be found in bottle. There is no difference in quality.

IS THERE A BARREL UNDER THE BAR?

No. But there is a keg! Beer on draft is a great analogy.

HOW IS IT MADE?

Wines in keg are made the same way they would be if they were going into a bottle.

WHAT ARE THE BENEFITS?

Freshness, no wasted wine, no trash to landfill, eco friendly. Need we say more?!