

WINE to GO

In boxes, cartons, canisters—
wine's ready to hit the road.
We trolled for good tastes inside.

By Sara Schneider



**1. Bandit
Nonvintage
Pinot Grigio**

(California; \$9). Pretty citrus wraps around juicy apple, melon, and peach. **THE PACKAGE** 1-liter Tetra Pak: 1 1/3 bottles total, and less than 1/2 the carbon footprint of a bottle (from production to delivery). **GOOD WITH** The chicken salad sandwich you've stowed in your kayak.

**2. Stack
Nonvintage
Cabernet
Sauvignon**

(California; \$12). Violet-scented blackberries bookended by chocolate and black pepper. **THE PACKAGE** 4-pack of 187-ml. wine-filled plastic cups: 1 bottle total, but 2/3 weight of a glass bottle. **GOOD WITH** Charcuterie in your basket for opera in the park.

**3. French Rabbit
2009 Pinot Noir**

(Pays d'Oc, France; \$10). Silky cherries give way to a dry, black pepper finish. **THE PACKAGE** 1-liter Tetra Pak: 1 1/3 bottles total, and just 3% weight of a glass bottle. **GOOD WITH** Rustic country pâté on the deck of a sailboat anchored in the bay.

**4. Bota Box
2012 Malbec**

(Mendoza, Argentina; \$21). Pepper and earth under blackberry, dark cherry, and herbs. **THE PACKAGE** 3-liter bag-in-box: 4 bottles total. VOC-free ink printed on recycled paper; Mylar bag inside contains no plasticizers or BPA. **GOOD WITH** Roasted lamb from the spit at the dude ranch.

**5. CalNaturale
2008 French
Camp Vineyard
Cabernet
Sauvignon**

(Paso Robles; \$6). Spicy blackberry, Bing cherry, and tannins. **THE PACKAGE** 500-ml. Tetra Pak: 2/3 bottle total—the perfect size to slip into a day pack. **GOOD WITH** Skirt steak fire-grilled in the redwoods.

**6. Flasq 2012
Chardonnay**

(California; \$6). Crisp apple and melon edged with orchard blossom and a burst of lime zest. **THE PACKAGE** 375-ml. aluminum canister: 1/2 bottle total. Recyclable lightweight aluminum (chills fast), with 65% the shipping carbon footprint of glass. **GOOD WITH** Buttery grilled oysters and corn on the beach.



Taste top wines! Recommendations every week from wine editor Sara Schneider. Follow her blog at sunset.com/winepicks