



BARREL 40

SHIRAZ
AUSTRALIA 2024

40 years of creating the world's best barbecue calls for something very special...the perfect wine to uncork the flavor! Our pitmasters layer flavors, time, and tradition into every tender bite. Now we've partnered with master winemakers to create a pour that rises to the occasion and complements our complex delicious meats.

TASTING NOTES:

Rich, vibrant, and full of character. Aromas of blackberry, dark plum, and cracked pepper, accented by hints of mocha and sweet spice. The palate is plush and medium-bodied, offering juicy black fruit, subtle cocoa, and a touch of smoky oak. Smooth texture and balanced acidity lead to a lingering, spice-kissed finish.

FOOD PAIRING:

An ideal partner for Corky's bold barbecue flavors. Enjoy it with our fall-off-the-bone baby back ribs, Memphis-style pulled pork, or smoky barbecue brisket. The dark fruit and spice of Shiraz enhance the rich, savory character of classic BBQ

APPELLATION:

South Eastern Australia

COMPOSITION:

90% Shiraz, 7% Grenache, 3% Mourvèdre

WINEMAKING:

Fermented in stainless steel with regular pump-overs for color and structure, then aged 8 months in a combination of French and American oak to enhance depth and spice.

ALCOHOL:

13.8%

AWARDS:

BEST OF CLASS- 2026 International Wine Competition
GOLD - 2026 Craft Competition
GOLD - Competing Corks



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SWEET ROSÉ
CALIFORNIA 2024

40 years of creating the world's best barbecue calls for something very special...the perfect wine to uncork the flavor! Our pitmasters layer flavors, time, and tradition into every tender bite. Now we've partnered with master winemakers to create a pour that rises to the occasion and complements our complex delicious meats.

TASTING NOTES:

Aromas of ripe strawberry, watermelon, and pink grapefruit lift from the glass, accented by delicate floral notes. Juicy raspberry and cherry mingle with hints of citrus and melon, balanced by a refreshing acidity that keeps the sweetness in check. A smooth, clean finish.

FOOD PAIRING:

A refreshing match for barbecue favorites. Try it alongside Corky's honey BBQ pulled pork, smoky BBQ chicken wings, or our tender honey smoke chicken tenders. The wine's bright fruit and gentle sweetness balance smoky barbecue flavors beautifully.

APPELLATION:

California

COMPOSITION:

78% Muscat, 15% Grenache, 7% Zinfandel

WINEMAKING:

Cold fermented in stainless steel to preserve aromatics and natural fruit sweetness.

ALCOHOL:

12.5%

AWARDS:

GOLD - 2026 Craft Competition

GOLD - 2026 Beverage Testing Institute

SILVER - Competing Corks



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CHARDONNAY
CALIFORNIA 2022

40 years of creating the world's best barbecue calls for something very special...the perfect wine to uncork the flavor! Our pitmasters layer flavors, time, and tradition into every tender bite. Now we've partnered with master winemakers to create a pour that rises to the occasion and complements our complex delicious meats.

TASTING NOTES:

Aromas of golden apple, pear, and citrus blossom lead into a palate layered with ripe melon, lemon zest, and a touch of vanilla. Subtle notes of toasted almond add depth, while balanced acidity keeps the wine bright and lively.

FOOD PAIRING:

Pairs wonderfully with Corky's savory classics such as pulled pork sandwiches, BBQ chicken tenders, or our slow-smoked pork shoulder. The wine's smooth texture and bright acidity complement the richness of barbecue sauces and smoky meats..

APPELLATION:

California

COMPOSITION:

97% Chardonnay, 3% Viognier

WINEMAKING:

Fermented in stainless steel with partial malolactic fermentation for added roundness. Brief oak contact enhances texture while maintaining freshness.

ALCOHOL:

12.6%

AWARDS:

GOLD - 2026 Craft Competition

SILVER - 2026 Competing Corks

SILVER - 2026 International Wine Competition