

United and Aperture introduce Air and Vine, a wine blended inflight



The custom Cabernet Sauvignon, consisting of 76 percent Cabernet Sauvignon, 12 percent Malbec, six percent Merlot, four percent Petit Verdot and two percent Cabernet Franc, will debut in United Polaris Business Class on select international routes in 2028

[United Airlines](#) and [Aperture Cellars](#) are introducing Air and Vine, a custom Cabernet Sauvignon that was blended at a cruising altitude of 35,000 feet. The partners describe it as the first wine blended in the sky.

The project builds on a three-year partnership to introduce a new signature Aperture wine to United Polaris Business Class each year. Air and Vine will debut on select international routes in 2028.

Aperture Founder and Winemaker Jesse Katz tasted the individual wine components onboard a United flight from New York to San Francisco, making blending decisions in the environment where passengers will ultimately enjoy the wine. The approach allowed cabin conditions, which influence the perception of flavor, aroma and texture, to inform its development.

“We know that wine presents differently in the air, so rather than treating altitude as something we needed to overcome, we made it part of the creative process,” said Katz.

The wine centers on fruit from hillside Cabernet Sauvignon blocks at Farrow Ranch, Aperture’s estate vineyard in Geyserville, California. The final blend comprises 76 percent Cabernet Sauvignon, 12 percent Malbec, six percent Merlot, four percent Petit Verdot and two percent Cabernet Franc. The 2024 vintage aged for 24 months in barrel, including 40 percent new French oak, before final blending.

“Creating memorable travel experiences often comes down to the details, and this collaboration with Jesse and Aperture is a perfect example of that,” said Aaron McMillan, Managing Director, Hospitality Programs, United Airlines.

Find images of the blending event below:



Aperture Founder and Winemaker Jesse Katz





