

STEMLESS



**Stemless Taster
No. 260** ●
6¼ oz./18.5 cl./185 ml.
H3¼ T2 B1¼ D2½
1 doz./3# • .23 cu.ft.
SCC 486936



**Stemless Red Wine
No. 222** ●
16¾ oz./49.5 cl./495 ml.
H3½ T3½ B1¾ D3¾
1 doz./5# • .52 cu.ft.
SCC 477132



**Stemless White Wine
No. 217** ●
11¾ oz./34.8 cl./348 ml.
H4 T2¾ B1¾ D3¼
1 doz./4# • .39 cu.ft.
SCC 477163



**Stemless White Wine
No. 221** ●
17 oz./50.3 cl./503 ml.
H4½ T2½ B2 D3½
1 doz./6# • .52 cu.ft.
SCC 477118



**Stemless Martini
No. 224** ●
13½ oz./39.9 cl./399 ml.
H3½ T4½ B1¾ D4½
1 doz./5# • .70 cu.ft.
SCC 477149



**Stemless Flute
No. 228** ●
8½ oz./25.1 cl./251 ml.
H5¼ T1¾ B1¾ D2¼
1 doz./4# • .28 cu.ft.
SCC 477156



**Spirits
No. 3502FCP21** ✖
7 oz./21.0 cl./210 ml.
H3½ T2 B1¼ D2¾
1 doz./5# • .25 cu.ft.
SCC 5601875191173



**Stemless Rocks
No. 238** ●
15 oz./44.4 cl./444 ml.
H3½ T3½ B1¾ D3¾
1 doz./8# • .52 cu.ft.
SCC 485113



**Stemless White Wine
No. 231** ●
15¼ oz./45.1 cl./451 ml.
H4½ T2½ B2 D3½
1 doz./9# • .52 cu.ft.
SCC 465344



HOT TREND



It's no secret that Millennials are driving growth in the wine market. Maximize the opportunity to encourage their experimentation with wine varietals by delivering distinct tasting experiences.