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Solos Opens California Plant for Alcohol-Removed Wine

The beverage technology company says its Hopland facility is fully operational as premium no- and low-alcohol wines reach the U.S. market.

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CHARDONNAY
ALCOHOL REMOVED
20 24
OCEANO
ZERO
PINOT NOIR
ALCOHOL REMOVED
20 24
OCEANO
ZERO

Solos, a beverage technology company owned by the ingredient supplier Prodalim, said on Wednesday that its Northern California co-manufacturing facility is now fully operational and that the first dealcoholized wines made with its Aroma Recovery System have entered the U.S. market, a sign that premium no- and low-alcohol wine is moving from pilot projects into commercial production.

The facility is in Hopland, Calif., in Mendocino County, and gives Solos a North American production base as demand for alcohol-removed drinks continues to grow. The company said the site can support both trial runs and full-scale production, with annual capacity of up to four million gallons. Solos said it plans to expand next into Latin America, with service centers in Mexico and Chile.

The announcement comes as producers across the beverage industry are trying to improve the taste and aroma of nonalcoholic wine, a category that has often struggled to match the sensory profile of traditional wine. Solos says its patented Aroma Recovery System captures and reintroduces aroma compounds during alcohol removal, which it argues helps preserve varietal character and a sense of place.

“NoLo has reached an inflection point, and the next phase will be defined by quality,” Niv Benyehuda, chief executive of Solos, said in a statement, using an industry shorthand for no- and low-alcohol beverages. “In wine, the challenge has never been removing alcohol, it has been preserving what matters: aromatic integrity and wine character.”

One of the first brands to use the system in the United States is Oceano Wines, a California producer focused on coastal vineyards. The company said it will release its first alcohol-removed wines under the Oceano Zero label this month. The initial wines include a single-vineyard Chardonnay and Pinot Noir from Spanish Springs Vineyard in California. The suggested retail prices are $45 for the Chardonnay and $55 for the Pinot Noir. Oceano said much of the production was already sold before launch.

Rachel Martin, founder and chief executive of Oceano Wines, said she began working with Solos after finding that wines made with its system retained more varietal character than other nonalcoholic wines she had tried. “Solos solves one of the biggest quality gaps in non-alcoholic wine: the loss of aromatic detail during alcohol removal,”

she said in a statement.

Solos also said Rack & Riddle, which describes itself as the largest custom sparkling wine producer in the United States and is Solos' exclusive sparkling wine partner, has sold nearly half of an initial run of alcohol-removed sparkling wine made with the technology. Rack & Riddle said it sees strong demand from winery clients looking for premium sparkling options in the no-alcohol segment.

"We're seeing real demand from our winery clients for premium NoLo sparkling wines that can stand alongside traditional offerings," Mark Garaventa, chief commercial officer at Rack & Riddle, said in a statement.

The company's U.S. launch adds to an international network that already includes facilities serving customers in Germany, Switzerland, Spain and France. Solos said its technology is now available across Europe and the United States.

The timing reflects broader growth in the category. Solos cited market research projecting global demand for nonalcoholic wine to reach $3.7 billion by 2030, including about $1.5 billion in premium wines. Industry data from IWSR has also shown continued growth in no-alcohol beverages in the United States as bars, restaurants and retailers give them more shelf space and menu placement.

For wineries, the appeal is not only consumer demand but also access to a segment that can carry higher prices than many mass-market alcohol-free drinks. Solos says its system is designed to help producers move from small trials to commercial-scale production without losing too much of what makes wine distinctive.

The Hopland facility uses low-temperature alcohol removal equipment alongside Solos' aroma recovery process. The company says that combination is meant to reduce heat damage while preserving flavor compounds that are often lost during dealcoholization.

Solos said its expansion into Latin America will follow with service centers in Mexico and Chile as it looks to build out manufacturing support for producers outside Europe and North America.