



Ship smart and keep  
your cool this summer

**Temperature-controlled wine shipping solutions**

## Keeping it cool

**Temperature-controlled wine shipping services help protect your prized vintage from summer weather conditions while en route to its destination.**

**Our refrigerated trailers maintain a temperature of 55° F to select destination hubs.**



# Reach farther, faster

We route shipments as follows to minimize travel and expedite delivery.



## What's cooler than increased revenue?

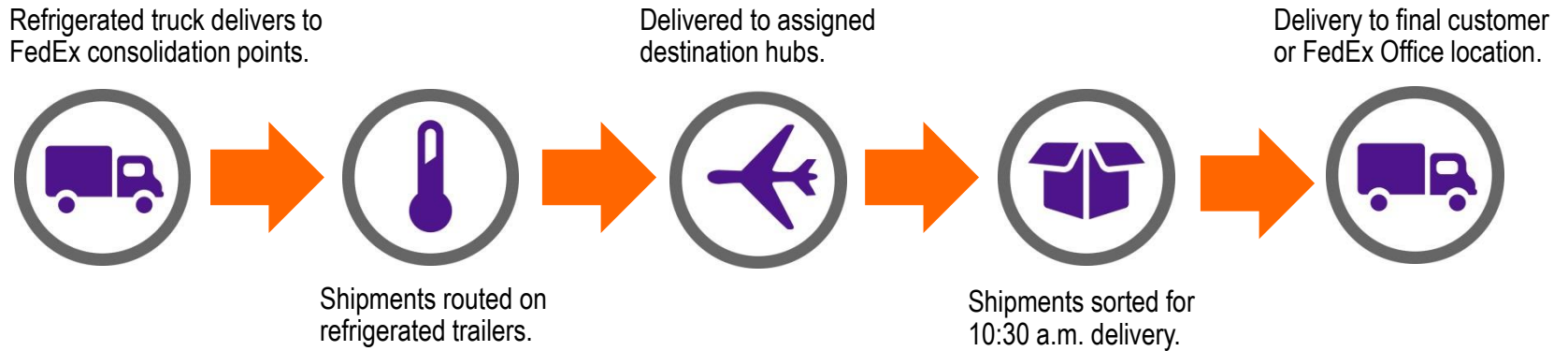
**Ship your wine with confidence during the summer, knowing that your customers will experience the full flavors and robust aromas of your best vintages.**

- Reduce heat holds.
- Increase sales and promote reorders.
- Reduce and move excess inventory.



# Getting from here to anywhere

Here's how shipments get from your wine cellar to your customers quickly.



# Wine shipping process

**A look at how shipments are submitted, processed and delivered.**

Submit orders via web portal.  
Create shipping labels.



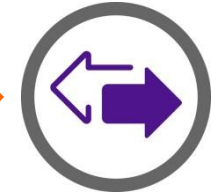
Space reserved on truck.

Tracking numbers registered.



Shipment picked up in  
refrigerated FedEx truck.

High shipment visibility  
during transport.

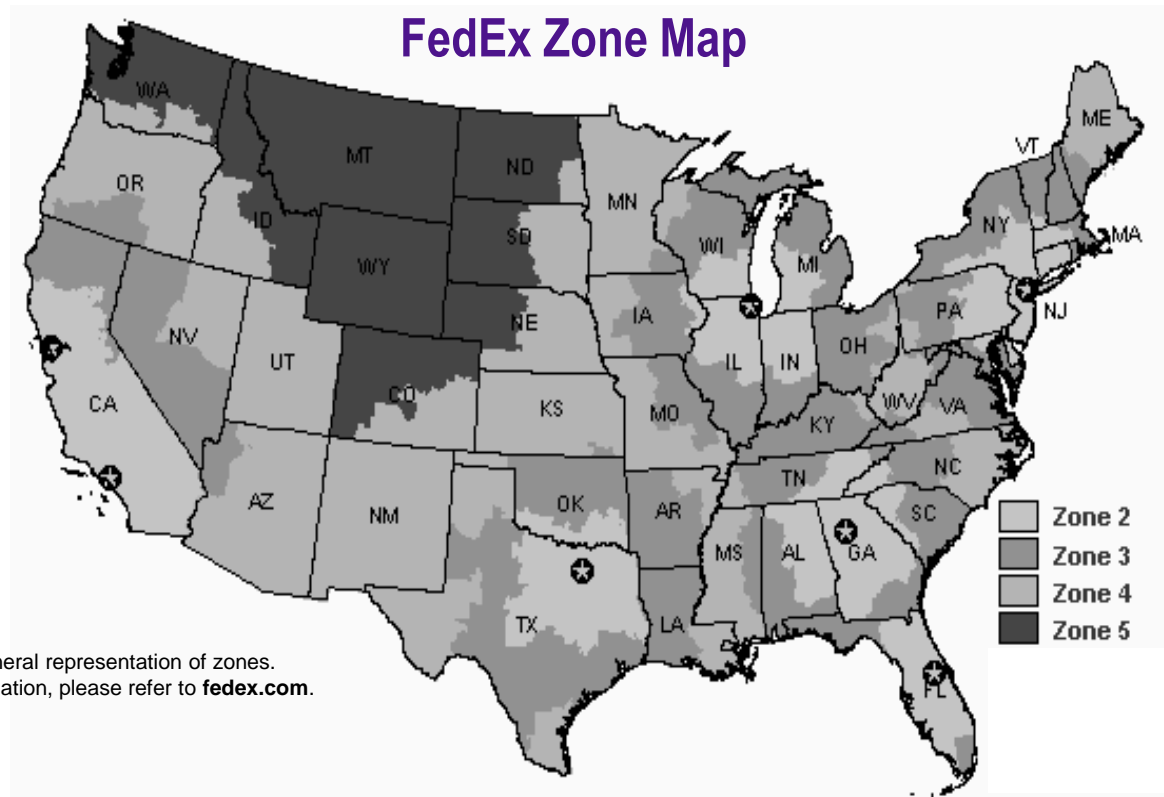


Shipment delivered  
to customer.

# Don't let summer heat spoil your business

**There's no need to wait months to move inventory. Sell more wine now.**

- Our strategically placed hubs mean you'll reach customers in the top seven markets quickly and conveniently.
- Your wine shipments are temperature-controlled from pickup to the FedEx hub, then shipped via FedEx Priority Overnight® to your customer.



The map above is a general representation of zones. For specific zone information, please refer to [fedex.com](https://www.fedex.com).