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New 'Cork and Go' Wine Bill Becomes Michigan Law

Effective May 19, Michigan adopted a new "Cork and Go" law for the sale of wine by restaurants.

The new law permits customers of an on-premise licensee, who have purchased a meal and a bottle of wine, to remove the partially consumed bottle from the premises. The cork must be reinserted so that the top of the cork is level with the lip of the bottle, and customers must place the bottle in the trunk of their cars or in a special carrier to be in compliance with the Michigan Motor Vehicle Code.

Unless the restaurant has an SDM license (to sell packaged beer and wine for consumption off premises) an unopened bottle of wine cannot be sold or removed from the premises.

This bill was proposed by the Michigan Restaurant Association, which requested the assistance of Plunkett & Cooney in promoting the passage of the bill by the Michigan House and Senate.

It is anticipated that this new law will be a benefit to consumers who can now purchase a more expensive bottle of wine with their meal, knowing that if they do not consume the entire bottle, they can have it re-corked to take home.

We also believe it will also have a positive effect in reducing the number of intoxicated consumers behind the wheel. Prior to the law's passage, restaurant patrons would drink an entire bottle of wine during their meal for fear of wasting money on the unconsumed portion that they would be required to leave behind.

Additionally, restaurants should benefit from the ability to sell more wine and possibly more expensive brands to patrons who can now take their "merlot to go!"

For a complete copy of the new "Cork and Go" law (Act No. 21), [click here](#)

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