



PRODUCED & BOTTLED
IN



**GROUNDWORK
WINE CO.**

Produced and bottled by Groundwork Wine Company, Paso Robles, CA

2022

Cabernet Sauvignon *Paso Robles*

ABOUT THE LABEL

Groundwork is more about the wine than the winemaker. Drinking these wines gives you a sense of both place and varietal from the Central Coast. We achieve this through our commitment to minimal intervention from the vineyard to the bottle. In the field cover crops are utilized rather than herbicides and when pesticides or fungicides are necessary, organic solutions are pursued. In the cellar, these wines are fermented with native yeasts and post fermentation only minimal sulfur is added. Low in alcohol and bottled unfiltered & unfiltered — these Central Coast wines are the ultimate example of purity and freshness.

WINEMAKING NOTES

We harvested nine tons of Cabernet Sauvignon on September 21st from the Estrella River zone and an additional nine tons of cabernet on the 23rd from the Geneseo district. This vintage we decided to additionally harvest 2.5 tons of El Pomar Region Petite Verdot to add structure to the blend.

El Pomar The shaly loam soils of El Pomar are made up of calcareous fragments and secondary lime deposits resulting in moderately alkaline soils growing petite verdot grapes with great structure and acidity.

Estrella River The dry river bed soils of the Estrella sub AVA are a mix of sand and clay loam producing cabernet with notes of cassis and the signature finish of sweet herb and black tea leaf.

Geneseo The rolling terraces of Geneseo are made up of silty clay and clay loam with some decomposed calcareous soils well below the surface. Geneseo is known for moderate to low nutrient levels providing complex flavor profiles of blackberry, blueberry and currant in cabernet.

All three lots were trucked directly to the winery in half-ton bins and destemmed into closed top stainless steel tanks upon arrival. The fruit was allowed to begin a natural fermentation with native yeasts and given one pumpover per day until dry. Upon completion of fermentation, the fruit was gently pressed separating the juice from the skins. The pomace was collected and hauled offsite to be utilized as fertilizer and bio-fuel. The juice was sent to small, mostly neutral French barriques to age for 18 months. The wine was bottled unfiltered and unfiltered on February 22, 2024 with minimal SO₂.

TECHNICAL INFORMATION

VINTAGE 2022

VARIETAL 88% Cabernet Sauvignon, 12% Petit Verdot

APPELLATION Paso Robles (El Pomar, Estrella River & Geneseo)

HARVEST DATE Sept. 21, 2022, Sept. 23, 2022 & Oct. 6, 2022

ALCOHOL 14% **TA** 6.1 **PH** 3.7

ELEVAGE 16 months in French barriques

BOTTLING DATE February 22, 2024

CASES PRODUCED 965