



# GROUNDWORK

## technical info

|                                   |                                 |  |
|-----------------------------------|---------------------------------|--|
| <b>VARIETAL</b><br>grenache blanc | <b>VINTAGE</b><br>2020          | <b>APPELLATION</b><br>paso robles        |
| <b>PRODUCTION</b><br>500 cases    | <b>ALCOHOL</b><br>12% by volume | <b>RELEASE DATE</b><br>february 18, 2021 |

### VINEYARD

52% kopack / 48% last frontier

### FERMENTATION

100% tank fermented clean under glycol, malolactic conversion arrested after primary fermentation completed

### AGING

5 months in a stainless steel tank

### SERVING RECOMMENDATION

chill in refrigerator 20 min, pull cork and quaff. cheers!

## desert vision

Don't tell me the oasis is a myth.  
In order to continue on, we all must believe.

## tasting notes

Lychee, lemon blossom, green apple skin,  
asian pear, flint

## about groundwork

Groundwork is all about the fundamentals. Putting to use the empirical knowledge he has gained from making wine for his first label, Sans Liege Wines, Curt Schalchlin seeks to bring his experience to a new set of wines that embrace the soul and simple living of the Rhône. Groundwork is built upon Curt's comfort and confidence as a winemaker, instructing him to trust in the fruit, the vineyards, and his own rich experience as guides.