



# GROUNDWORK

## TECHNICAL INFO

<b>VARIETAL, CLONE</b> MOURVÈDRE, 369, 520	<b>VINTAGE</b> 2016	<b>APPELLATION</b> SANTA BARBARA COUNTY	<b>ALC</b> 14.5
<b>PRODUCTION</b> 338 CASES	<b>VINEYARD</b> SANTA BARBARA HIGHLANDS	<b>RELEASE DATE</b> AUGUST 20, 2018	

### OAK

16% NEUTRAL PUNCHEONS, 84% NEUTRAL FRENCH BARRIQUES

### FERMENTATION

100% DESTEMMED FRUIT WAS FERMENTED IN 1.5 TON OPEN TOP FERMENTORS GIVEN PUMPOVERS AS NEEDED

### SERVING RECOMMENDATION

DECANT 1-2 HOURS. SERVE SLIGHTLY BELOW ROOM TEMPERATURE

### AGING POTENTIAL

5-7 YEARS, BUT WHO WANTS TO WAIT THAT LONG?!

## UNDERSTATED.

The allure of Mourvedre is one of pure class. Confidence without arrogance. Often playing a supporting roll, but worthy of solo work at any moment. True depth does not need flash.

## TASTING

worn leather jacket, plum, peppered venison jerky, Good & Plenty's, cedarwood, boysenberry crumble dusted with cinnamon

## 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.