

First things first.

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 Rhone. 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.



Walking the line between the ethereal and the earthbound, think of this Cunoise as a distillate of colonial Halloween. Jubilant scents of spiced plum, graphite, marionberry jam & Turkish delight are chased into the woods by flavors of new leather, black pepper, Victorian potpourri, horse mane and a purple cloud of raspberry liqueur. Finishing with a mouthful of soil after tripping over a root and the joyful realisation that the hooded figure running you down was just your friend all along.

THE FACTS

Appellation: Arroyo Grande Valley

Vineyard: Rancho Arroyo Grande Vineyard

Alc: 14.9%

Oak:

17 months in French barriques (15% new French oak, 5% new Hungarian oak, 80% neutral French oak)

Release Date: April 19, 2012

Aging Potential: 5-8 years

Serving Recommendations:

Open and decant 1-2 hours, drink slightly below room temperature.

OVERVIEW

Rare

(Only 80 cases made)

Food friendly

(won't overpower food or hurt your mouth)

Approachable by everyone

(wine nerds and novices will get it)

Second Label of Sans Liege

GROUNDWORK

SANS LIEGE *wines*