







CHARDONNAY

## **TECHNICAL INFO**

<b>VARIETAL</b> Chardonnay		vintage 2013		PRODUCTION (BARRELS)	
<b>VINEYARD</b> Gold Coast Vineyard			APPELLATION Santa Maria Valley		
ALC %	AGING	potential 4-6	(YEARS)	RELEASE DATE April 13th, 2015	

### AGING

18 months on the lees in 20% new French barriques, 60% neutral oak, 20% stainless

### SERVING RECOMMENDATION

Chill slightly, 10-15 minutes in the fridge, pull the cork and enjoy!

## OVERVIEW

**VINEYARD DESIGNATE**: showcasing one varietal and one vineyard **RARE**: only 5 barrels made

# TASTING NOTES

There's a moment in the air when summer is distinctly ripening into fall--where one could both catch fireflies and harvest butternut squash, when sweet tea meets sage, and the holiday suggestion of cinnamon whipped cream wouldn't be a surprise on fruit pies. This fresh yet deep Chardonnay seamlessly captures a range of high notes: orange flower, lemon tart, white tea, as well as low tones of softened caramel and rosemary. The leaves may not all be turning in California, but the palette of a Groundwork Chardonnay has all the missing colors.

# 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.



