



GROUNDWORK

TECHNICAL INFO

VARIETAL COUNOISE	VINTAGE 2013	APPELLATION CENTRAL COAST
PRODUCTION 200 CASES	VINEYARDS OLD POTRERO ARROYO GRANDE, DERBY VINEYARD	
AGING 14.1	AGING POTENTIAL 4-5 YEARS	RELEASE DATE APRIL 13, 2015

FERMENTATION

50% WHOLE CLUSTER FERMENTATION ON NATIVE YEAST,
50% CARBONIC MACERATED BY NATIVE YEAST

AGING

6 STAINLESS STEEL BARRELS & 1 NEUTRAL PUNCHEON FOR 18 MONTHS

SERVING RECOMMENDATION

SERVE CHILLED. MEANT FOR MORE IMMEDIATE PLEASURE, NOT TO LAY DOWN.

OVERVIEW

RARE: only 80 cases made

FOOD FRIENDLY: won't overpower food or hurt your mouth

WHOLE-CLUSTER: fifty percent stem inclusion

TASTING NOTES

Kiss lips stained with cherry chapstick, breath scented with violet pastilles, and skin perfumed with white pepper. The clean tang of Pink Lady apple deepens into notes of **cinnamon-spiced cider**, flirting audaciously with flavors of Dr. Pepper and clove. This wine is like a soul song played on the the radio— crackling with the momentary chalk of **raspberry hard candy**, while smoother and deeper elements of date and **fruit leather** grow to a full crescendo. Savor every distinct echo— there will be many.

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.