

GROUNDWORK

technical info

VARIETAL picpoul blanc	VINTAGE 2020	APPELLATION paso robles
PRODUCTION 185 cases	ALCOHOL 11% by volume	RELEASE DATE february 18, 2021

VINEYARD

beato

FERMENTATION

100% whole cluster fermentation in a stainless steel tank for 25 days, malolactic conversion arrested after primary fermentation completed

AGING

1 months in a Stainless steel tank

SERVING RECOMMENDATION

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

impromptu

This Picpoul embodies the ethos of an open mind. Allowing creativity to trump agenda, and nature to take its course.

tasting notes

fruity pebbles, green tea with lemon, spearmint, grapefruit, ocean mist, luxardo cherry

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.

