



GROUNDWORK

technical info

VARIETAL

90% Picpoul Blanc,
7% Malvasia, 3% Malbec

VINTAGE

2021

APPELLATION

paso robles

VINEYARD

organic and sustainably farmed grapes hand harvested from Beato Vineyard (75%) and Derby Vineyard (25%)

FERMENTATION

100% whole cluster carbonic native yeast fermentation.
left on the skins for 14 days.

BOTTLING

bottled unfiltered and unfiltered with minimal SO2 added.

PRODUCTION

413 cases

ALCOHOL

11% by volume

RELEASE DATE

february 1, 2022

SERVING RECOMMENDATION

chill and enjoy!

impromptu

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

tasting notes

Orange marmalade, lemongrass, watermelon rind, lilac, black tea

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.