



GROUNDWORK

technical info

VARIETAL

counoise

VINTAGE

2019

APPELLATION

central coast

PRODUCTION

585 cases

VINEYARDS

88% rancho arroyo grande, 12% derby

ALCOHOL

11% by volume

RELEASE DATE

april 1, 2020

FERMENTATIONfermentation started in the vineyard with native yeast,
100% carbonic maceration for 21 days on skins**AGING**4 months in 100% neutral
French oak puncheons**SERVING RECOMMENDATION**Serve slightly below room temp.
This one is meant for more immediate pleasure, not to lay down.

unabashed.

Bright, playful & resolute. A beauty once unheeded,
this counoise finds autonomy through exuberance.
Do not fear the voice of the youth.

tasting notes

agua de jamaica, young violets,
rhubarb, white pepper, plum skin,
cranberry cocktail

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.