



GROUNDWORK

TECHNICAL INFO

VARIETAL MOURVÈDRE	VINTAGE 2014	APPELLATION SANTA BARBARA COUNTY	ALC 14.5
PRODUCTION 20 BARRELS	VINEYARD SANTA BARBARA HIGHLANDS	RELEASE DATE JUNE 26, 2016	

AGING POTENTIAL

5-7 YEARS, BUT WHO WANTS TO WAIT THAT LONG?!

FERMENTATION

100% DESTEMMED FRUIT WAS FERMENTED IN 1.5 TON OPEN TOP FERMENTORS GIVEN PUMPOVERS AND PUNCHDOWNS AS NEEDED

SERVING RECOMMENDATION

DECANT 1-3 HOURS. SERVE SLIGHTLY BELOW ROOM TEMPERATURE

ESOTERIC.

Dark, unknown, misunderstood. We align ourselves with this Mourvèdre hailing not of the prevailing wind, but of the underground. Abiding in the shadows. Only to be seen by those who search.

TASTING NOTES

Pluots, boysenberry cobbler, Italian leather shoes, burdock root, pepper grinder, Good & Plenty's, cherry salt water taffy, sagebrush, grilled venison medallions, squid ink, vanilla flower.

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.