



GROUNDWORK

TECHNICAL INFO

VARIETAL COUNOISE	VINTAGE 2015	APPELLATION CENTRAL COAST
PRODUCTION 280 CASES	VINEYARDS OLD POTRERO & MISTRAL	
ALC % 12.4	AGING POTENTIAL 3-5 YEARS	RELEASE DATE APRIL 8, 2016

FERMENTATION

50% WHOLE CLUSTER FERMENTATION ON NATIVE YEAST IN OPEN TOP 1.5 TON FERMENTORS HELPED BY PUMPOVERS AND PUNCHDOWNS, 50% CARBONIC MACERATED BY NATIVE YEASTS IN A CLOSED TANK

AGING

5 MONTHS IN STAINLESS STEEL BARRELS

SERVING RECOMMENDATION

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

OVERVIEW

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

WHOLE-CLUSTER: fifty percent stem inclusion

TASTING

You've been hiking uphill for hours under a piercing blue sky. You are poised to drop into the couloir, the ocean a deep breath spreading in all directions 10,000 feet below, when you see the impossible plant. A plump **red strawberry** pursed above the snowpack. The wind has swept away the snow to reveal a small alcove of **wintergreen**, spilled violet liquor, **white sage**, toasted wakame and a packet of **Luidens cherry lozenges**. You breath it in as you jump your descent down the mountain to the waiting wooden schooner.

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.