



# GROUNDWORK

## TECHNICAL INFO

<b>VARIETAL</b> COUNOISE	<b>VINTAGE</b> 2016	<b>APPELLATION</b> CENTRAL COAST
<b>PRODUCTION</b> 280 CASES	<b>VINEYARDS</b> RANCHO ARROYO GRANDE, OLD POTRERO BLOCK	
<b>ALC %</b> 12.9	<b>AGING POTENTIAL</b> 3-5 YEARS	<b>RELEASE DATE</b> MAY 21, 2017

### FERMENTATION

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

### AGING

5 MONTHS IN NEUTRAL PUNCHEONS

### SERVING RECOMMENDATION

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

## OUTLIER.

This counoise is not one that fits in a box. It's that girl in your high school history class with a pink mohawk and a safety pin through her nose that you still think about. Fitting in is overrated.

## TASTING NOTES

ocean breeze, red strawberry, wintergreen, spilled violet liquor, white sage, toasted wakame, Luidens cherry lozenges, old 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.