



2022

Chardonnay San Luis Obispo Coast

ABOUT THE LABEL

Groundwork is more about the wine than the winemaker. Drinking these wines gives you a sense of both place and varietal from the Central Coast. We achieve this through our commitment to minimal intervention from the vineyard to the bottle. In the field cover crops are utilized rather than herbicides and when pesticides or fungicides are necessary, organic solutions are pursued. In the cellar, these wines are fermented with native yeasts and post fermentation only minimal sulfur is added. Low in alcohol and bottled unfiltered & unfiltered — these Central Coast wines are the ultimate example of purity and freshness.

WINEMAKING NOTES

On the early morning of August 31st we harvested 8 tons of Chardonnay from the Rancho Arroyo Grande Vineyard within the San Luis Obispo Coast AVA.

Rancho Arroyo Grande - This vineyard can be found in a cool pocket tucked behind the Lopez Lake Reservoir. Our Chardonnay grows in a field of alluvial loam left behind by rivers and streams that once flowed through the valley. These soils are naturally fertile with fantastic drainage and grow amazingly complex Chardonnay. We make picking decisions based on acidity with this vineyard and find the wine to exhibit tropical flavors balanced by a finish of refreshingly spicy green apples.

The harvest began at sunrise and fruit was delivered cold to the winery by mid morning. We sent the fruit directly to press and separated the juice into 85% old seasoned French Oak barrels and 15% stainless steel tanks for fermentation with native yeasts. Fermenting in older oak barrels gives the lighter juice a touch of texture while the percentage fermented in stainless steel remains clean and racy. The wine aged in the same vessels it fermented in on the lees for five months before being bottled unfiltered and unfiltered on February 22, 2023 with a minimal addition of So2.

PRODUCED & BOTTLED
IN



GROUNDWORK WINE CO.

Produced and bottled by Groundwork Wine Company, Paso Robles, CA

TECHNICAL INFORMATION

VINTAGE 2022

VARIETAL 100% Chardonnay

APPELLATION San Luis Obispo Coast (Arroyo Grande Valley)

HARVEST DATE Aug. 31, 2022

ALCOHOL 13.2%

TA 6.3

PH 3.5

ELEVAGE 5 months - 15% stainless steel, 85% seasoned french oak barriques

BOTTLING DATE Feb. 22, 2023

CASES PRODUCED 500