



2023

Pinot Noir

Santa Barbara County

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 evening of October 4, 2023 we hand harvested 9 tons of Pinot Noir from the Kick On Ranch lying 10 miles east of the Pacific between the town of Los Alamos and Vandenberg Air Force Base. This fruit was harvested at night into half ton bins so it could be delivered cold to the winery shortly after day break.

Kick On Ranch - This vineyard is rooted in a large sand dune and is subjected to an ever persistent windy, cold climate. These elements combined to create an adversarial environment that keeps down vine vigor as well as fruit yields. The Pinot Noir grown from this site provides a dark display of cool climate intensity with notes of anise, dried chaparral, cranberry and spiced cherries.

This Pinot Noir was cluster sorted and 80% destemmed upon being delivered to the winery. All grapes were combined into one tank and allowed to ferment naturally with native yeasts given one pumpover per day until dry. After three weeks on the skins the tank was dug out and pressed. All juice was combined into one tank post pressing and allowed to settle out solids for 12 hours before being sent to old seasoned french oak barriques for aging. After 5 months of aging the wine was bottled unfiltered and unfiltered with minimal So2 added on February 27, 2024.

PRODUCED & BOTTLED
IN



GROUNDWORK WINE CO.

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

TECHNICAL INFORMATION

VINTAGE 2023

VARIETAL 100% Pinot Noir

APPELLATION Santa Barbara County (Los Alamos Valley)

HARVEST DATE Oct. 4, 2023

ALCOHOL 13.3% **TA** 6.2 **PH** 3.6

ELEVAGE 5 months in seasoned oak barriques

BOTTLING DATE Feb. 27, 2024

CASES PRODUCED 500