



GROUNDWORK

technical info

VARIETAL

100% clairette blanc

VINTAGE

2021

APPELLATION

el pomar district

VINEYARD

organic & biodynamically farmed grapes from Melange du Rhone

FERMENTATION

fermented with native yeast in stainless steel tank

BOTTLING

bottled unfinned and unfiltered with minimal SO2 added.

OAK

19% neutral french oak, 81% stainless steel

PRODUCTION

140 cases

ALCOHOL

12% by volume

RELEASE DATE

february 20, 2023

SERVING RECOMMENDATION

chill in refrigerator for 20 minutes. pull the cork & enjoy!

tasting notes

caramelized pineapple, plumeria, green apple, lime zest, grilled watermelon, sea salt

about groundwork

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 no herbicides are used and when pesticides or fungicides are necessary, organic solutions are always chosen. In the cellar, these wines are fermented with native yeasts and post fermentation only minimal sulfur is added. Low in alcohol and bottled unfinned & unfiltered - these Central Coast wines are the ultimate examples of purity and freshness.