



# GROUNDWORK

## technical info

**VARIETAL**

100% counoise

**VINTAGE**

2022

**APPELLATION**

central coast

**VINEYARD**

organic and sustainably farmed grapes hand harvested from Zeferino (53%), Coquina (37%), Pomar Junction (11%)

**FERMENTATION**

native fermentation started in the vineyard.  
100% carbonic maceration in closed topped tanks for 21 days.

**BOTTLING**

bottled unfinned and unfiltered with minimal SO2 added.

**OAK**

100% neutral french oak puncheons

**PRODUCTION**

150 cases

**ALCOHOL**

12% by volume

**RELEASE DATE**

July 1, 2023

**SERVING RECOMMENDATION**

best served chilled. cheers!

## tasting notes

agua de jamaica, cranberry, white pepper, violets, pomegranate, oakmoss

## 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.