



GROUNDWORK

technical info

VARIETAL

90% grenache and 10% mourvèdre

VINTAGE

2023

APPELLATION

paso robles

VINEYARD

90% kopack (el pomar district of paso robles) 10% portrero (slo coast)

FERMENTATION

direct to press, fermented in stainless steel tanks with native yeast

BOTTLING

bottled unfined and unfiltered with minimal SO₂ added

PRODUCTION

328 cases

ALCOHOL

12% by volume

RELEASE DATE

february 12, 2024

SERVING RECOMMENDATION

chill in refrigerator 20 min, pull cork and quaff. cheers!



hand harvested

native yeast



unfined & unfiltered

tasting notes

strawberries & cream, savory herb,
flaky sea salt, peach white tea, pink lemon, kiwi

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 unfined & unfiltered— these Central Coast wines are the ultimate examples of purity and freshness.



SANS LIEGE WINES



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