



GROUNDWORK

technical info

VARIETAL

100% grenache

VINTAGE

2022

APPELLATION

paso robles

VINEYARD

hand harvested, organic grapes from kopak vineyard in templeton, california

FERMENTATION

grapes sent directly to press upon arrival at the winery, fermented in stainless steel tanks with native yeast.

BOTTLING

bottled unfined and unfiltered with minimal SO2 added.

PRODUCTION

450 cases

ALCOHOL

12% by volume

RELEASE DATE

february 1, 2022

SERVING RECOMMENDATION

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

tasting notes

Strawberry creme savers, savory herb, flaky sea salt, peach white tea, pink lemon, golden kiwi, ripe melon

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.