



GROUNDWORK

technical info

VARIETAL

100% Picpoul Blanc

VINTAGE

2022

APPELLATION

paso robles

VINEYARD

organic and sustainably farmed grapes hand harvested from Beato Vineyard (60%) and Derby Vineyard (40%)

FERMENTATION

100% whole cluster carbonic native yeast fermentation. left on the skins for 14 days.

BOTTLING

bottled unfinned and unfiltered with minimal SO2 added.

PRODUCTION

427 cases

ALCOHOL

12% by volume

RELEASE DATE

february 16, 2023

SERVING RECOMMENDATION

chill and enjoy!

tasting notes

Orange marmalade, lemongrass, watermelon rind, lilac, black tea

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.