

# GROUNDWORK

## technical info

**VARIETAL**

92% picpoul blanc, 6% malvasia, 2% malbec

**VINTAGE**

2023

**APPELLATION**

paso robles

**PRODUCTION**

741 cases

**ALCOHOL**

12% by volume

**RELEASE DATE**

february 12, 2024

**VINEYARD**

90% beato vineyard el pomar and 10% derby vineyard templeton gap

**FERMENTATION**100% whole cluster carbonic fermentation with native yeast.  
left on skins for 14 days**ÉLEVAGE**

5 months in a stainless steel tank

**SERVING RECOMMENDATION**

chill &amp; enjoy!



hand harvested

native yeast



unfiltered &amp; unfiltered

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



SANS LIEGE WINES



@SANSLIEGE



INFO@SANSLIEGE.COM