



2021

Dry Farmed Grenache
San Luis Obispo Coast
Old Potrero Vineyard

ABOUT THE LABEL

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 cover crops are utilized rather than herbicides and when pesticides or fungicides are necessary, organic solutions are pursued. 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 example of purity and freshness.

WINEMAKING NOTES

We night harvested, by hand, nine tons of Grenache on October 12th from the Old Potrero vineyard located in the Arroyo Grande Valley along the San Luis Obispo Coast. This vineyard is a non-irrigated sandy soil site that produces Grenache with intense flavors of framboise and orange rinds balanced with sweet herbs and spices.

The fruit was hauled directly to the winery in half ton bins. Three tons of the fruit were dumped directly into an open top stainless steel tank and the remaining six tons were destemmed, then dropped directly on top of the whole cluster fruit. Natural fermentation then began with native yeasts and the tank was given one pumpover per day until dry. Upon completion of fermentation the fruit was gently pressed, separating the juice from the skins. The pomace was collected and hauled offsite to be utilized as fertilizer and bio-fuel. The juice was sent to large format, mostly neutral French puncheons to age for 18 months. Lastly, the wine was blended and bottled unfiltered and unfiltered on May 2, 2023 with minimal SO₂.

PRODUCED & BOTTLED
IN



**GROUNDWORK
WINE CO.**

Produced and bottled by Groundwork Wine Company, Paso Robles, CA

TECHNICAL INFORMATION

VINTAGE 2021

VARIETAL 100% Grenache Noir

APPELLATION San Luis Obispo Coast

HARVEST DATE Oct. 21, 2021

ALCOHOL 14% **TA** 6.1 **PH** 3.5

ELEVAGE 18 months in French barriques

BOTTLING DATE May 2, 2023

CASES PRODUCED 745