

2011 GRENACHE ROSE

First things first.

Groundwork is all about the fundamentals. Putting to use the empirical knowledge he has gained from making wine for his first label, Sans Liege Wines, Curt Schalchlin seeks to bring his experience to a new set of wines that embrace the soul and simple living of the Rhone. Groundwork is built upon Curt's comfort and confidence as a winemaker, instructing him to trust in the fruit, + the vineyards, and his own rich experience as guides.



A crisp and refreshing Rose of Grenache and Syrah with a subtly sweet nose of strawberries and cream, Thai basil and orange flower water. The palate is at first full bodied, with flavors of watermelon Jolly Rancher and cherry limeade, but finishes with the mineral finesse of Provence. Enjoy with friends on the hottest days of summer.

THE FACTS

Appellation: Santa Barbara County

Vineyards: Santa Barbara Highlands, Derby Westside, Pipestone, Alta Colina, Alta Mesa

Alc: 15.4%

Production: 290 cases

Aging: Fermented in stainless steel. Aged in neutral French oak barriques for 4 months.

Release Date: May 1, 2012

Aging Potential: 1-3 years

Serving Recommendations: Chill in refrigerator for 20 minutes, drink below room temperature

OVERVIEW

Dry (this isn't your grandma's sweet blush wine)

Food Friendly (acidity and lively fruit are ideal for diverse food)

Saignée (made from the free run of 100% Grenache)

Second Label Of Sans Liege

GROUNDWORK

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SANS LIEGE *wines*

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