



2023

Sauvignon Blanc *Paso Robles*

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 unfined & unfiltered — these Central Coast wines are the ultimate example of purity and freshness.

WINEMAKING NOTES

We hand harvested four and a half tons of Sauvignon Blanc on September 14th from the Geneseo zone and an additional five and a half tons of Sauvignon Blanc on September 22nd from the Templeton Gap.

Geneseo The vineyard is known for moderate to low nutrient levels capable of producing Sauvignon Blanc with complex flavors of passion fruit, guava and grapefruit.

Templeton Gap The Preston Vineyard found in the Templeton Gap AVA is perched on a hilltop terrace with mixed soils of complex shaly loam. These soils combined with the coolest growing conditions in Paso Robles produce Sauvignon Blanc that is zippy, bright, peppery and herbaceous.

Both lots were trucked directly to the winery in half ton bins and sent directly to press upon arrival to the winery. Gently pressed juice was pumped into stainless steel tanks and allowed to begin a natural fermentation with native yeasts. The grape pomace was collected and hauled offsite to be utilized as fertilizer and bio-fuel. Upon completion of fermentation, 10% of the wine was sent to small neutral French barriques with the remainder staying in tank for an elevage of seven months. The wine was finally blended and bottled, unfined and unfiltered, on February 22, 2024 with minimal SO₂.

PRODUCED & BOTTLED
IN



GROUNDWORK WINE CO.

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

TECHNICAL INFORMATION

VINTAGE 2023

VARIETAL 100% Sauvignon Blanc

APPELLATION Paso Robles (Geneseo & Templeton Gap)

HARVEST DATE Sept. 22, 2023 & Sep. 14, 2023

ALCOHOL 13% **TA** 6.0 **PH** 3.4

ELEVAGE 5 months

BOTTLING DATE February 22, 2024

CASES PRODUCED 497