



2023

*Syrah*  
*San Luis Obispo*

**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**

On the evening of October 17th, we harvested six tons of Syrah, followed by an early morning pick on November 13th of 14 tons from the White Hawk Vineyard in Los Alamos.

This viticultural region is made up of sand dunes and is subjected to ever-persistent winds, resulting in a cooler climate. These elements combine to create an adversarial environment that suppresses vine vigor as well as fruit yields. Syrah from the White Hawk Vineyard is known for flavors of dark blackberry and bright cherry, combined with notes of white pepper spice and green olive tapenade, finishing with remarkable acidity and length.



**GROUNDWORK  
WINE CO.**

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

**TECHNICAL INFORMATION**

**VINTAGE** 2023

**VARIETAL** 100% Syrah

**APPELLATION** Santa Barbara County and SLO Coast

**ALCOHOL** 13%

**ELEVAGE** 15 months in seasoned french barriques

**BOTTLING DATE** March 4, 2025

**CASES PRODUCED** 135