

GROUNDWORK

TECHNICAL INFO

VARIETAL, CLONE
MOURVÈDRE, 369, 520VINTAGE
2017APPELLATION
SANTA BARBARA COUNTYALC
14.5

PRODUCTION
482 CASESVINEYARD
SANTA BARBARA HIGHLANDS, OLD PORTRERORELEASE DATE
JUNE 7, 2019

OAK

18 MONTHS IN 20% SECOND FILL FRENCH BARRIQUES, 80% NEUTRAL FRENCH

FERMENTATION

100% DESTEMMED FRUIT WAS FERMENTED IN 1.5 TON OPEN TOP FERMENTORS GIVEN PUMPOVERS AND PUNCHDOWNS AS NEEDED

SERVING RECOMMENDATION

DECANT 1-2 HOURS. SERVE SLIGHTLY BELOW ROOM TEMPERATURE

AGING POTENTIAL

5-7 YEARS, BUT WHO WANTS TO WAIT THAT LONG?!

UNDERSTATED.

The allure of Mourvedre is one of pure class. Confidence without arrogance. Often playing a supporting roll, but worthy of solo work at any moment. True depth does not need flash.

TASTING

black cherries, pepper crusted tri tip, mexican dark chocolate, fig, cedar cigar box

ABOUT GROUNDWORK

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 Rhône 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.





