

GROUND
WINE
COMPANY

GROUND

BY JOSH PHELPS

SAUVIGNON BLANC V. 2021 - CALIFORNIA

JOSH PHELPS — WINEMAKER

We work with a short list of small, carefully selected well-established vineyards in the Santa Barbara, Central Coast, and inland valley regions. Our vineyard partners are just as dedicated as we are to the production of wines that truly express the land on which they were conceived.

The 2021 growing season in our California vineyards was cool and mild until heat in August caused ripening to accelerate, resulting in harvest starting one to two weeks early in most regions. While the crop size was smaller than expected, we were impressed with the consistently high quality of the fruit.

WINEMAKER NOTES

Harvested in the cold early morning hours, the fruit was rushed to the winery for immediate loading into the press. The fresh juice was fermented cold in jacketed stainless-steel tanks, allowing us to maintain the vibrancy and bright natural acidity of this classic Sauvignon Blanc.

TASTING NOTES

A dazzling array of fruit aromas, ranging from white peach to passion fruit and guava are highlighted by fresh lime and Meyer lemon notes. In the mouth, the wine is alive and refreshing, with a long finish and lingering hints of jasmine, green apple, and Bosc pear. A universal aperitif, this Sauvignon Blanc pairs particularly well with fresh fish and shellfish.

GWCo.

Founded by winemaker Josh Phelps, Grounded Wine Co. is an all American, grassroots brand that strips back the layers to focus on what's in the bottle.

COMPOSITION

100% Sauvignon Blanc

ALCOHOL BY VOLUME 12.75%

\$15.00

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