

GROUND WINE COMPANY

STEADY STATE

Cabernet Sauvignon

V. 2019 - NAPA VALLEY

JOSH PHELPS — WINEMAKER

Generous rainfall preceded our 2019 growing season in Napa Valley and promoted good canopy growth during the cool spring and into the warm summer months. Dry, moderate conditions through September and October allowed gradual, even ripening of our Rutherford Cabernet Sauvignon and Oak Knoll Merlot blocks. We harvested optimally ripe fruit in early October during the cool morning hours.

WINEMAKER NOTES

Following gentle destemming and sorting, fermentation with select yeast took place in stainless steel tanks. Total maceration time on skins was three weeks. The 2019 Steady State was aged exclusively in French oak barrels, 40% of which were new.

TASTING NOTES

The 2019 Steady State Cabernet Sauvignon is ruby red in color with a violet edge. Inviting aromas of fresh cassis and ripe, black cherry are layered with notes of dusty cocoa powder and anise. On the palate, plush, silky tannins provide a luxurious mouthfeel that is highlighted by focused blackberry, mocha and black licorice flavors that extend into the long finish.

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

80% Cabernet Sauvignon, 20% Merlot

ALCOHOL BY VOLUME 14.5%

\$50.00

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