

GROUND WINE COMPANY

STEADY STATE

Cabernet Sauvignon

V. 2021 - NAPA VALLEY

JOSH PHELPS — WINEMAKER

The 2021 growing season at our Oak Knoll vineyard was one of the driest on record, yet rainfall in late winter and early spring helped build good soil moisture. Budbreak was late and staved off the risk of frost, and consistently warm, dry summer weather led to modestly sized canopies and lower than average per-vine yields. Cluster sizes and berry weights were therefore small, which translated into very concentrated color and flavors when we hand-harvested our Cabernet Sauvignon in the very early morning hours of September 30th.

WINEMAKER NOTES

After gentle destemming and sorting, the must transferred to stainless steel tanks for inoculation with select French yeast. Total maceration time on skins was 20 days, at which point we drained the free run into French oak barrels for malolactic fermentation and ageing. The 2019 Steady State was aged exclusively in French oak barrels, 50% of which were new.

TASTING NOTES

Stunningly red garnet in color, with its trademark violet edge, the 2021 Steady State Cabernet Sauvignon is immediately alluring. Fresh, vibrant cassis, raspberry, and black licorice are highlighted by completely integrated oak. A silky texture and inviting tension carry these flavors through the very long, complex finish. While this wine can be enjoyed now, it is built to age in the bottle for 15 - 20 years.

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% Cabernet Sauvignon

ALCOHOL BY VOLUME 14.5% | \$60.00

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