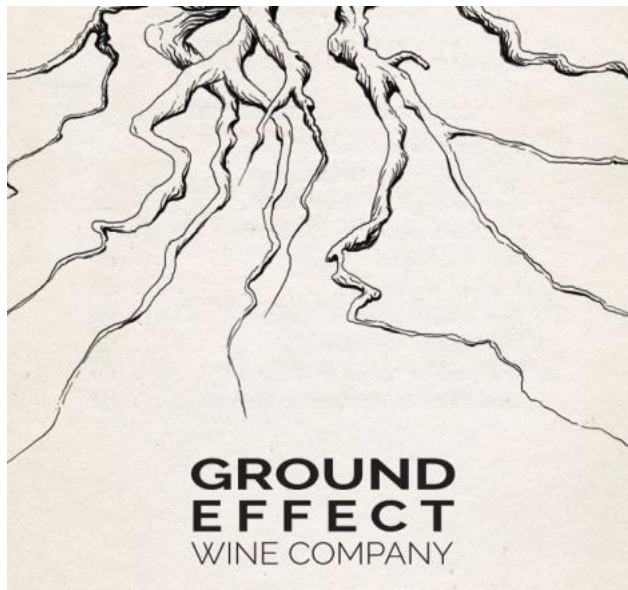


the wine trust

HERITAGE · TRADITION · CRAFT



Background

Winery: Ground Effect Wine Company

Country: US

Region: California – Central Coast

Established: 2009

Description: Ground Effect Wine Co is a collaboration of John Kochis, a 24 year veteran of the wine industry and select growers & winemakers throughout California's Central Coast. The goal is to create honest wines that over-deliver for their prices with a focus on Cabernet Sauvignon and Pinot Noir. In a short time, the brand has become a critical and commercial favorite, noted for its bold, flavorful wines that faithfully represent the California vineyards in which they were created.

Wine Notes – 2018 Ground Effect Pinot Noir, Santa Barbara County

Ground Effect Wine Company was founded with a goal of creating varietally-honest, minimally-manipulated wines from California's Central Coast that over-deliver for the price. Owner John Kochis has assembled a team of veteran wine growers and winemakers who help create these excellent wines. The wines have received significant acclaim from national publications, including the New York Times and Punch magazine and have become darlings with a number of the best wine stores in the country. The Pinot Noir blends fruit from the Sta Lucia Highlands and Cat Canyon / Los Alamos Valley (between the Santa Maria Valley and Santa Rita Hills AVAs). These cool climate regions offer perfect growing conditions for Pinot with cool Pacific breezes combining with abundant sunshine to create a long but moderate growing season. The result is a wine featuring vibrant red fruit with a hint of dark cherries on the entry. Silky smooth tannins and moderate acidity make this an exceptional pop-and-pour that is true to its Central Coast roots.

Technical Specifications

Varietal Composition:	90% Pinot Noir / 5% Grenache / 5% Valdigue
Vineyard Region:	Sta Lucia Highlands and Los Alamos Valley, Santa Barbara
Vine Age / Yields:	12 years on average
Production Volume:	550 cs
Vineyard Characteristics:	South-facing clay and loam soils
Winemaking / Vinification:	Sustainably farmed vineyards, hand-harvested fruit, 50% destemmed / 50% whole-cluster Select yeast, 11-day fermentation, 9 days on lees, 12 month aging in French oak and stainless steel, 28mg sulfites, cross-flow filtered
Alcohol / Volume:	14.0%
Residual Sugar:	0 g/L
Acidity:	5.7 g/L