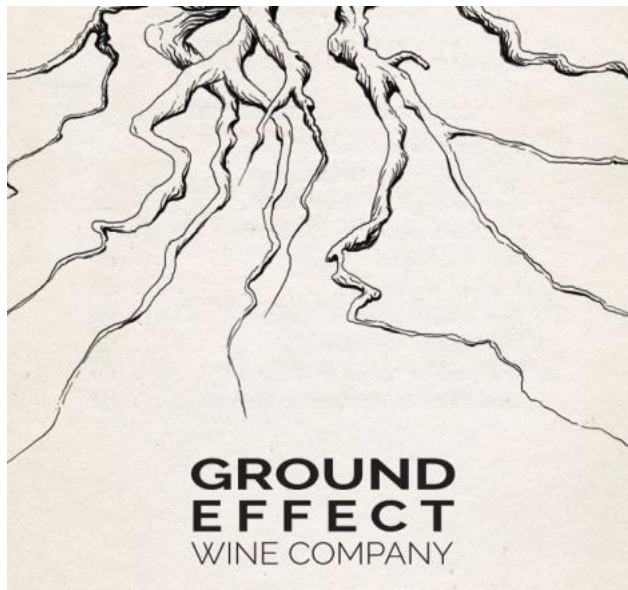


the wine trust

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 Cabernet Sauvignon, Santa Ynez Valley

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 Cabernet Sauvignon comes from a number of vineyards in the Happy Canyon of Santa Barbara. 80% Cabernet Sauvignon is blended with Cabernet Franc and the result features aromas of rich, dark berries and stone fruits with hints of herbs and spice. The flavor profile delivers full dark fruit, with depth and intensity, all balanced by medium, ripe tannins and acidity and a brightness on the finish.

Technical Specifications

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|------------------------------------|---|
| Varietal Composition: | 80% Cabernet Sauvignon / 20% Cabernet Franc |
| Vineyard Region: | 75% Happy Canyon - Santa Ynez / 25% Solvang, Santa Barbara |
| Vine Age / Yields: | 15 years on average |
| Production Volume: | 1,100 cs |
| Vineyard Characteristics: | Loam and clay-loam soils with yellow chert and cobbles |
| Wine-Making / Vinification: | Sustainably farmed vineyards, hand-harvested Native yeasts, 100% destemmed fruit, fermentation in small open top containers and larger tanks, 16 month aging in 85% neutral / 15% new French oak |
| Alcohol / Volume: | 14.5% |
| Residual Sugar: | 0 g/L |
| pH: | 3.62 |
| Acidity: | 0.66 g/L |