

GROUNDING WINE Co.
STEADY STATE

2015 VINTAGE

NAPA VALLEY — RED WINE

If a system is in a *steady state*, then the recently observed behavior of the system will continue into the future. Steady State pays homage to growing up in the Napa Valley and learning from its traditions. Also, being ready to disrupt them.

VINTAGE

2015 Season: dry, early, small & excellent quality. Variable spring weather led to light, loose clusters. A very dry and warm summer kept berry size small, ensuring a low juice-to-skin ratio that led to naturally-concentrated wines with remarkable color across all Bordeaux varieties.

WINEMAKER NOTES

Striking in appearance, with its dark ruby color, the 2015 Steady State is immediately seductive. Very focused macerated black cherry, graphite, vanilla and forest floor aromas balance each other nicely. While the tannins have heft, they are also mouth-coating, sweet, round and quite elegant, giving way to flavors of ripe blackberry, balsam, a bit of camphor and espresso bean throughout the lingering finish. 2015 Steady State, while light on its feet, has staying power. It is a luxurious wine that, while superbly enjoyable now, will continue to age gracefully for at least 6 - 10 years.

COMPOSITION

73% Cabernet Sauvignon, 8% Malbec, 7% Cabernet Franc, 6% Merlot, 6% Petit Verdot

BARREL REGIME

18 months in 100% French oak barrels (50% new)

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.

ALC: 14.5%

PRODUCTION: 1,200 9L CASES

JOSH PHELPS — WINEMAKER
AUGUST 2017

