

“ THE PROPHETESS ”

TECHNICAL INFO.

Vintage: 2008 / 2009

Varietal: 66% Syrah

34% Mourvèdre

Appellation: Santa Barbara County

Vineyards: Los Tres Burros, Laetitia Les
Galet Block, Santa Barbara Highlands

Alc: 15-7%

Production: 11 barrels made

Oak: 36% new oak

18% second fill oak

46% neutral oak; all French.

Time in Barrel:

16-40 months

Stem Inclusion: 50%

Aging Potential: 6-10 years

Release Date: 5/1/2011

Serving Recommendation:

Decant for 1 - 2 hours

Handmade by Curt Schalchlin, 35, the owner and only employee of Sans Liege Wines. After several years learning from and working for some of the Central Coast's most sought-after producers, Curt decided to go his own way. Sans Liege, now in its third vintage, is an expression of his distinctive approach to winemaking. This release is comprised of five wines originating in a handful of the Central Coast's most up-and-coming vineyards.



TASTING NOTES

The 2008/09 Prophetess serves as an anthology of sensory travels. With scents of **black olive**, cranberry sauce, myrrh, **cherries jubilee**, cinammon stick, eucalyptus and lilac, there are also traces of freshly spent shotgun shell and grilled lamb. Par-baked brownie, sassafras cola, sweet pipe tobacco and **blueberry coulis** combine on the palate, and finish with spices of savory pancetta and instant coffee.

OVERVIEW

1. **Rustic Style** (bold in fruit yet rich in earthiness)
2. **Elegant Work** (a multi-faceted, nuanced wine)
3. **Cellar-Aged** (portions of this wine were on oak for 40 months)
4. **World-Class** (the best of California meets the finest of the Rhone Valley)