

Sans Liege Wines
THE PROPHETESS



TECHNICAL INFO

VINTAGE: 2012/2013

VARIETAL: 73% Syrah, 27% Mourvèdre

APPELLATION: Santa Barbara County

VINEYARD: Syrah- Les Galets and Bien Nacido, Mourvedre - Alta Mesa

ALC: 15.4%

PRODUCTION: 12 barrels

OAK: 40% neutral French barriques,
60% new French barriques

TIME IN BARREL: 34 months (2012),
22 months (2013)

AGING POTENTIAL: 5-9 years

RELEASE DATE: October 1, 2016

SERVING RECOMMENDATION:

Decant 2+ hours, serve slightly below
room temperature

ABOUT SANS LIEGE

Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, I am careful not to hold too closely to either. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.

- Curt Schalchlin, Winemaker

TASTING NOTES

The fire cracks and his gaze follows the twirling smoke upward. Through the twisted **juniper** overhead there is a glimpse starlight in the indigo sky. Scents of **confectionary blue fruit**, **cinnamon graham cracker**, **fennel**, **smoked meat**, **dark chocolate** and **plum** hang in the air. Turning the **spice** covered rabbit on the spit he bites off a piece of **venison jerky** and follows it with a big gulp of **cola** from the molded glass bottle in his weathered hand. It took nearly the whole day to ascend to this spot, but it was worth it.