

“CALL TO ARMS”

TECHNICAL INFO.

Vintage: 2010

Varietal: 70% Grenache Blanc
30% Roussanne

Appellation: Paso Robles

Vineyard: Alta Colina

Alc: 16.1%

Production: 7 barrels made

Oak: 28% stainless barrels,
42% new French oak barriques,
30% neutral French oak barriques

Time in Barrel: 17 months sur lie

Fermentation:

90% malolactic

Aging Potential: 4/19/12

Release Date: 5/1/2011

Serving Recommendation:

Chill slightly, drink 15 minutes
out of refrigerator.

Handmade by Curt Schalchlin, 35, the owner and creator 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 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 2010 Call to Arms displays much of what makes the Alta Colina vineyard a mesmerizing site. The wine's powerful yet playful nose of redwood forest, fresh donut, apple cider, wet sand and nutmeg reveals an unctuous yet surprisingly nimble palate with flavors of poached pear, winter berry, orange zest and tarragon. A Grenache Blanc that is not for the faint of heart.

OVERVIEW

1. **Elegant** (Old World complexity)
2. **Only 160 Cases made** (Make them count!)
3. **Cellar-Aged** (in barrel for 17 months)
4. **World-Class** (California power through a Rhone lens)

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

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