

TECHNICAL INFO

Vintage: 2011

Appellation: Westside Paso Robles,
Templeton Gap

Varietals & Vineyards:

40% Grenache clones 362 and 136
(Alta Colina Vineyard),
30% Grenache clones Alban and Tablas
(Derby Westside Vineyard),
25% Grenache Noir (Pipestone Vineyard),
& 5% Mourvedre clone 369
(Alta Colina Vineyard)

Alc: 15.5%

Production: 11 barrels made

Oak: 22 months in 43% neutral
French barriques, 30% neutral French
Puncheons, 20% second fill French
barriques, and 7% new
French barriques

Aging Potential: 8-10 years

Release Date: April 27th, 2013

Serving Recommendations:

**Decant for two hours, serve slightly
below room temperature.**

Handmade by Curt Schallchlin, the owner and winemaker 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 2011 Pickpocket is seemingly born from the sense of dense fog and suspense of an English ghost story of the moor: biting **blackberry brambles**, peat, opium pipe, **lavender**, ancient liturgical incense, hard ridden saddle leather and **slate**. The horse bolts at the sight of a dim figure on a crag: fresh peeled **cinnamon bark**, broken **cherry skin**, clove oil, and tense rolling tannins, that herald the beast returning to the unknown.

OVERVIEW

1. **From Curt's three favorite Westside vineyards**

(Derby, Pipestone, & Alta Comina).

2. **Complex and hedonistic, but not a fruit bomb**

Call Sans Liege: 805 / 773 / 2770

SANS LIEGE *wines*

email: info@sansliege.com

“ PICKPOCKET ”