

Sans Liege Wines

THE TRANSCENDENTALIST



TECHNICAL INFO

VINTAGE: 2013/2014/2015

VARIETAL: 62% Syrah, 26% Mourvedre, 12% Grenache

APPELLATION: Santa Barbara County

VINEYARD: Lerner, Santa Barbara Highlands, Alta Colina, White Hawk, John Sebastiano, Zotovich, Bien Nacido, Watch Hill

ALC: 15.4%

PRODUCTION: 12 barrels

FERMENTATION: 30% Whole Cluster on Grenache, 25% Whole Cluster on Syrah, 100% Destemmed Mourvedre

OAK: 15% New French Barriques, 70% Neutral French Barrique, 5% New French Puncheons, 10% Neutral French Puncheons

AGING POTENTIAL: 8-10 years

RELEASE DATE: October 1, 2016

SERVING RECOMMENDATION:

Decant 3-4 hours, serve slightly below room temperature (60-65°F)

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

As you pass through the marketplace you are astounded by the almost rhythmical dance of people and color. You breath in **cinnamon**, **chai spice**, **elderberry**, **nori** and **soy sauce**. A vendor is selling **black cherry ice cream** and you are taken back to your childhood standing outside of the local thrifty's with a single scoop. Your first purchase is a jar of **chinese five spice plum chutney**. There's a flash of flame and when you pass the next stall a man invites you to sample his warm **cherries jubilee**. Nearing the exit you select a corked vial of mixed **peppercorns** before you depart.

