

## Sans Liege Wines THE PROPHETESS

## **TECHNICAL INFO**

VINTAGE: 2013/2014

VARIETAL: 73% Syrah, 27% Mourvédre

**APPELLATION:** Santa Barbara County

VINEYARDS: Syrah- Bien Nacido,

Zotovich, Laetitia, John Sebastiano

Mourvédre - Alta Mesa

**ALC:** 15.4%

PRODUCTION: 12 barrels

**OAK:** All French: 16% second fill barrique, 28% neutral barrique, 16% neutral puncheon, 40% new barrique

TIME IN BARREL: 34 months (2013),

22 months (2014)

**AGING POTENTIAL:** 6-10 years

**RELEASE DATE:** September 25<sup>th</sup>, 2017

**SERVING RECOMMENDATION:** 

Decant 3 hours, serve slightly above cellar temperature (57-60F)

She is a proclaimer of truth and friend to the wise; a recounter of what has been and harbinger of what's to come. My bellwether, my fearful navigator, The Prophetess balances on the raging waves of time with an outstretched arm and a kind whisper that slices the darkness of the unknown.

## **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

How did they talk you into this? You pull open the heavy deep ruby colored drapes and poke your head into a dim room which smells of blackberry and blueberry hookah smoke, exotic pepper, dried flowers and fennel smoked meats. She says she's been waiting for you. Glancing back at your friends you roll your eyes as you step inside and release the velvety curtain behind you. She sips cassis from a rustic goblet and motions for you to sit. You don't know how long it's been but you exit into the night stunned and a bit confused. She couldn't have known. But she did.





