

Sans Liege Wines
EN GEDI



TECHNICAL INFO

VINTAGE: 2013

VARIETAL: Grenache

APPELLATION: Santa Barbara County

VINEYARD: Santa Barbara Highlands

ALC: 15.4%

PRODUCTION: 9 barrels made

OAK: 25% New French Puncheons,
35% Neutral Puncheons, 40% Neutral
French Barriques

TIME IN BARREL: 22 months

AGING POTENTIAL: 7-9 years

RELEASE DATE: October 1, 2016

SERVING RECOMMENDATION: Decant for
3 hours, serve slightly above cellar
temperature (55-60F).

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

Could this be the way, or should you have turned left at that last hedge? You're lost. Looking up at the towering **cedar** overhead - the lodestar, you take a quick swig of **raspberry liqueur** and breath in the scent of **sage** knowing it must be close. You retrace your steps and begin to think that nothing in the maze looks familiar when something catches your eye. The door, how could you have missed it? It creaks open and memories of your youth and this clandestine place rebound - **dried peppercorns, clove, figs, wild blueberries**. Sitting knee to knee as cool stream water spatters onto nearby stones to share stolen **chocolates** from a **chalky paper** she carried in her apron pocket.