

Sans Liege Wines
THE OFFERING



TECHNICAL INFO

VINTAGE: 2013

VARIETAL: 45% Grenache, 36% Syrah, 18% Mourvèdre, 1% Viognier

APPELLATION: Santa Barbara County

VINEYARDS: Alta Mesa Vineyard, Santa Barbara Highlands Vineyard, Larner Vineyard, Bien Nacido, White Hawk, Laetitia, Alta Colina, Watch Hill

ALC: 15.4%

FERMENTATION: 20-30% whole cluster

OAK: 18% new puncheons, 18% neutral puncheons, 4% new barriques, 11% second fill barriques and 49% neutral barriques

TIME IN BARREL: 22 months in French Oak

AGING POTENTIAL: 7-10 years

RELEASE DATE: April 8, 2016

SERVING RECOMMENDATION:

Decant for 3-4 hours, serve slightly above cellar temperature (60° F)

OVERVIEW

1. RUSTIC

bold in fruit, yet rich in earthiness

2. DIVERSE

fruit from warm and cold climates

3. PROVENCAL

inspired by Southern France

4. BOLD

a muscular wine

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

The cannonball was heavy. It took all your effort to load it into this iron muzzle. All there is to do now is take aim over the blackberry bushes, **cinnamon** trees, the fields of drying **oolong** and hopefully make impact on the wall of the fruit cellar. The crumpled marble mixes with the smashed jars of **cherry preserves**, **clove spiced strawberries** and cured meats. The bounty is now for you and your kin. Let the Saturnalia begin!

