



TECHNICAL INFO

VINTAGE: 2014 VARIETAL: Grenache **APPELLATION:** Santa Barbara County VINEYARD: Santa Barbara Highlands ALC: 15.4% **PRODUCTION:** 10 barrels made **OAK:** All French oak: 80% new puncheons, 10% second fill barrique, 10% neutral barrique **TIME IN BARREL:** 22 months **AGING POTENTIAL:** 6-10 years **RELEASE DATE:** September 25th, 2017 **SERVING RECOMMENDATION:** Decant for 3 hours, serve slightly above cellar temperature (55-60F).

Far above the desert of the Cuyama Valley lies a lush and verdant vineyard, set like the oasis of En Gedi amid the dry Judean Desert. With peculiar grace, the unlikely Santa Barbara Highlands Vineyard delivers incomparably profound Grenache vintage after vintage. I am indebted to this place for showing me that the only way to ascend is by climbing from below.

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 allure of the open road was everything you needed. Sandalwood beads hang from the rearview and with the top down you take in the hot asphalt. Wondering if you'll make it by sunset you reach for the kopiko coffee candy which is nestled between your clove cigarettes and raspberry vanilla crumble bars you packed for later. The orange sun hangs low in the sky as you turn onto a dirt road and pass through a **lavender field**. If you hadn't been there so many times before there is no way you could find it. You park next to the others' car and walk the rest of the way in. They are already swimming in the cerulean pool beneath the waterfall. You strip down and dive in.



SANS LIEGE WINES





