

SANS LIEGE WINES • JOURNEYMAN EDITION FOOL'S ERRAND



TECHNICAL INFO

VINTAGE: 2014

VARIETAL: Grenache

APPELLATION: Santa Barbara County

VINEYARDS: Santa Barbara Highlands,
Larner, Bien Nacido, Alta Colina, Derby

ALC: 15.4%

PRODUCTION: 300 cases

FERMENTATION: Fermented with
20-30% whole cluster grapes in open
top fermentors

ELEVAGE: 22 months in French Oak

OAK: 20% new puncheon, 30% neutral
puncheon, 20% second fill barrique,
30% neutral barrique

AGING POTENTIAL: 5-9 years

RELEASE DATE: September 25th, 2017

SERVING RECOMMENDATION:

Decant 2+ hours, serve slightly below
room temperature

Grenache is my siren. I am a fool to follow it, but my heart is drawn. The greatest journeys are taken along the path least worn. I will follow this song to some broader height. This wine is born from the travels of the past 10 years, and points to a new land unseen.

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

Everyone said you wouldn't make it in time. Hiking the Lycian Way has taken you longer than you thought, but you'll still arrive before the celebration. Breathing heavy but with intent you take in the aroma of **cherries** and **trail dust** as you pass the last few rows of the orchard. At long last, you see the pansiyon. It is boisterous and lively and as you reach the porch you are bathed in the rich scents of **figs**, **Turkish coffee**, **chocolate** dusted **blueberries** and **sage**. A friend claps you on the back and hands you a glass. "He did it after all!" he proclaims in a toast.

