

Sans Liege Wines

PICKPOCKET



TECHNICAL INFO

VINTAGE: 2014

VARIETAL: Grenache

APPELLATION: Westside Paso Robles

VINEYARD: Alta Colina / Adelaida Road
Derby / Live Oak Road

ALC: 15.4%

PRODUCTION: 10 barrels

OAK: 22 months in French Oak,
45% new puncheons, 12% new barriques
30% second fill barriques, 13% neutral
barriques

AGING POTENTIAL: 8-10 years

RELEASE DATE: April 7th, 2017

SERVING RECOMMENDATION:

Decant for two hours, serve slightly
below room temperature.

*Sometimes privilege is better stolen than
grated. While hand harvesting one cluster
at a time, I quietly amassed a fortune of
the finest fruit available from Paso Robles'
West Side vineyards to make this Pickpocket
Grenache. But while the profit is great on
a pittance that's slowly gathered, a crook
can't hide in the shadows forever.*

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 vibration of hooves pounding on the earth makes you realize the time. Your
dusty bottle of **sarsaparilla soda** starts to shake. You grab it and take one last
draw before walking out of the saloon. Tin containers on a shelf labeled with
things like **clove**, **nutmeg** and **black tea** catch your eye as you saunter past
the general store. The clerk isn't looking so you grab a handful of **nuts** from a
barrel and put them in your pocket for later. Patting your horse as you near, you're
entertained by the scent of the **new saddle**. Before riding off, you tip your hat
to the children playing at the ice cream shoppe and smirk at their **fudge** and
whipped cream smeared grins.