

Sans Liege Wines
THE PROPHETESS



TECHNICAL INFO

VINTAGE: 2015/2016

VARIETAL: 85% Syrah, 15% Mourvèdre

APPELLATION: Santa Barbara County

VINEYARDS: 2015 = Bien Nacido Block 49 and Z Block, Laetitia Les Galets Block, White Hawk. 2016- Syrah: Bien Nacido BLOCK 490, John Sebastiano
Mourvèdre: Santa Barbara Highlands Vineyard, Alta Colina

ALC: 14.60%

PRODUCTION: 6 barrels

OAK: 2015 Syrah - 2 neutral French barriques, 2016 Syrah - 2 new french barriques, 2016 Mourvèdre - 2 neutral french barriques, 1 new french puncheon

TIME IN BARREL: 32 months (2015), 20 months (2016)

AGING POTENTIAL: 7-10 years

RELEASE DATE: October 4th, 2019

SERVING RECOMMENDATION:

Decant 3 hours, serve slightly above cellar temperature (55-60F)

TASTING NOTES

Through the darkness of night you look up to the sky. She opens her **leather** journal and you smell the **peppered venison** with **boysenberry** sauce cooking away on the campfire. The rich aromas of **nutmeg**, **star anise**, **juniper berries** and **dried oregano** fill the evening air. She traces the stars with her finger and you observe her carefully, wondering what future she will foretell in the stars.

She is a proclaimer of truth and friend to the wise; a recounter of what has been and harbinger of what's to come. My bellwether, my fearful navigator, The Prophetess balances on the raging waves of time with an outstretched arm and a kind whisper that slices the darkness of the unknown.

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