

Sans Liege Wines
THE ADVERSARY



TECHNICAL INFO

VINTAGE: 2015

VARIETAL: 100% Mourvèdre,
Clones 4 & 369

APPELLATION: Santa Barbara County

VINEYARD: Santa Barbara Highlands,
Alta Mesa Block

ALC: 15.2%

PRODUCTION: 6 barrels

OAK: 21 months in French oak:
55% neutral, 45% second-fill

FERMENTATION: 100% destemmed fruit
was fermented in open top fermentors
given pumpovers and punchdowns as
needed

AGING POTENTIAL 6-10 years

RELEASE DATE: March 30, 2018

SERVING RECOMMENDATION:

Decant for 2+ hours and serve slightly
below room temperature

*A hoary bellion stalks the mountain and
lays siege from shadowy keeps Fallen
pilgrims line the wayside, souls unknown
to a heaven asleep Its name is hunger and
obstinance, in man's blood it steeps Broken
only by cracks of lightning, the darkness
around us is deep.*

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

Townspople trudge into the stadium over wet soil. The royals are served their supper. Smelling the **smoked pork**, **pink peppercorn**, **cinnamon roasted plums** and **rhubarb pie** makes you recall your simple meal. You distract yourself by tightening the **suede** ties that hold on your armor then sharpening your heavy **iron sword** in preparation for the duel. Parchment programs are being distributed. It is almost time. You must now only think of conquering your adversary.