

*Sans Liege Wines*  
**CALL TO ARMS**



### TECHNICAL INFO

**VINTAGE:** 2015

**VARIETAL:** 70% Grenache Blanc,  
30% Roussanne

**APPELLATION:** Adelaida District,  
Paso Robles

**VINEYARD:** Alta Colina

**ALC:** 14.8%

**PRODUCTION:** 6 barrels

**OAK:** 47% neutral French oak, 20% new  
French oak, 33% stainless steel

**TIME IN BARREL:** 18 months sur lie

**FERMENTATION:** 100% barrel fermented  
on the lees at cellar temp, Malolactic  
conversion arrested on all barrels after  
primary fermentation completed

**AGING POTENTIAL:** 4-6 years

**RELEASE DATE:** April 7<sup>th</sup>, 2017

**SERVING RECOMMENDATION:**

Chill slightly, drink 15 minutes out  
of refrigerator

*Like a watchman signaling from his post, the Alta Colina Vineyard signals the start of the season from its privileged position above the fog line. From its sun-gilt height, this site's fruit is ripe before all others; courtering the initial glimpse of the coming harvest in all of its glorious unraveling.*

### 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 august sun sets over the hills just as the ferris wheel rises through the thick air to the top of the world. The scent of **honeysuckle** mixes with the freshly **cracked walnuts** you have been snacking on. As you descend groundward you smell **sweet corn with butter, whipping cream, caraway seeds** and **gingersnaps**. You unwrap your **cinnamon toothpick** and place it between your teeth before closing your eyes and taking it all in.

