

Sans Liege Wines
SANCHA



TECHNICAL INFO

VINTAGE: 2015

VARIETAL: Marsanne

APPELLATION: Santa Maria Valley

VINEYARD: Bien Nacido Vineyard

ALC: 14.1%

PRODUCTION: 94 cases

FERMENTATION: barrel fermented and aged 20% stainless steel, 80% French oak

ELEVAGE: 9 months on the lees

OAK: 40% second fill French barrique, 40% neutral French barrique, 20% stainless steel

AGING POTENTIAL: 4-6 years

RELEASE DATE: October 1, 2016

SERVING RECOMMENDATION:

Chill slightly, 10-15 minutes in the refrigerator, pull the cork and enjoy

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

She didn't show, again. It's the last picnic before the nip of fall returns to the air. Resolving to make the best of the gathering, you nosh on **toasted almonds dusted with wasabi, crisp nectarines, buttered sourdough** and **fresh cucumber salad dressed with olive oil and lime zest**. This may be the last time you're all together and the late summer evening smells of **brioche, ginger spice** and **homemade farmstead soap**. Everyone walks quietly to the water's edge. You pick up a **wet skipping stone** and there she is, watching you from a dock across the water. You shift the piece of **dried grass** between your teeth to smile as she retreats into the woods. Her flowing golden mane the last thing you see.

