

Sans Liege Wines

LES JEUNES



TECHNICAL INFO

VINTAGE: 2016

VARIETAL: 100% Grenache Rosé

APPELLATION: Santa Barbara County

VINEYARD: Santa Barbara Highlands,
Block K

ALC: 12.2%

PRODUCTION: 92 cases

ÉLEVAGE: 5 months on the lees in
100% stainless steel

AGING POTENTIAL:

RELEASE DATE: April 7th, 2017

PRODUCTION: 92 cases

SERVING RECOMMENDATION:

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

We are compelled by the rush of youth to be the jubilant, the fearless, the ceaseless, the sleepless! We play in the now and regret only that we did not do more with the set-less sun. Fresh and unburdened by doubt, we belong completely to the moment. Our exuberance leaves no question to the quality of tomorrow.

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 Schachlin, Winemaker

TASTING NOTES

Smelling the 2016 Les Jeunes transports you to grandmother's garden on a warm late spring day - can of **cherry 7up** in your hand. As you run from the back porch in search of the best hiding spot you pass a blooming bush of **sterling silver roses** and smile because you know they are her favorite. Further back you hop over the **mint** in the herb garden and tiptoe all the way to the fence where a patch of youthfully **white wild strawberries** are beginning to grow. She finds you as she always does but pulls a **strawberry blow pop** from her pocket. The perfect consolation.

