

Sans Liege Wines
SANCHA



TECHNICAL INFO

VINTAGE: 2016

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: September 25th, 2017

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

A warm glow emanates from a crack in the barn door. A hand reaches for your shirt and yanks you inside. You catch your footing and take in your surroundings. There is a patchwork quilt spread on the **dry straw** and atop it sits a mason jar brimming with **white lilies**. A quiet hour is spent stealing glances, laughing and noshing on warm **salted buttermilk biscuits, brined turkey** and **baked ricotta with lemon zest and thyme**. After you help her pack the basket she touches your hand and quickly exits into the night. You yearn to ask when you will see her again but you know the query is pointless. It has always been a secret.

