

SANS LIEGE WINES • JOURNEYMAN EDITION TAKE THE PEBBLE



TECHNICAL INFO

VINTAGE: 2016

VARIETAL: Mourvèdre

APPELLATION: Santa Barbara County

VINEYARDS: Alta Colina, Santa Barbara Highlands, Derby

ALC: 14.80%

PRODUCTION: 125 cases

FERMENTATION: Fermented with 100% destemmed fruit in open top fermentors

ELEVAGE: 28 months in French Oak

OAK: 100% Neutral French Oak

AGING POTENTIAL: 4-6 years

RELEASE DATE: October 4th, 2019

SERVING RECOMMENDATION:

Decant 1 hour, serve slightly above cellar temperature (55-60F)

My teacher was driven by Mourvèdre.

This long road has brought me face to face with his dragon. It has tried my wits more than once, but we now have our peace.

This wine is made by the master that resides in all good students.

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

Inside the cocina a pot of **dried plum** mole simmers over an open flame. Stirring it slowly, abuela ushers you over to have a taste. You cross the earthen floor, ducking under **tobacco leaves** tied with **leather** strips which hang from the **cypress** beams overhead. Scents of **truffle**, **strawberry** and **cardamom** linger in the air. As you accept the wooden spoon from her hand, you understand that she is entrusting you with a lineage of recipes that far predates your existence in this place.

