

SANS LIEGE WINES • JOURNEYMAN EDITION

LONG WAY HOME



TECHNICAL INFO

VINTAGE: 2017

VARIETAL: 86% Syrah, 14% Petite Sirah

APPELLATION: Santa Barbara County

VINEYARDS: Zotovitch, Laetitia, White Hawk, Old Potrero, Avenales Ranch

ALC: 15.4%

PRODUCTION: 150 cases

FERMENTATION: 33% Whole cluster fermented in open top fermentors

ELEVAGE: 29 months in French Oak

OAK: 40% New Hogshead, 22% Neutral Hogshead, 38% Neutral Barriques

AGING POTENTIAL: 7-10 years

RELEASE DATE: April 4, 2020

SERVING RECOMMENDATION:

Decant 2 hours, 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

Walking up the drive, you pass stacks of **fresh cut pine**, flowering grapevines, a patch of wild fennel. Nobody hears you enter. The foyer smells familiarly of **dried lavender** and tobacco. It doesn't matter how long you are away, it always feels home here. You follow the noise to the kitchen and are greeted by aromas of **dried cherry**, **anise**, plum skin and **green peppercorns**. No time passes before you are embraced by multiple sets of arms at once.

