

Sans Liege Wines

THE PROPHETESS



TECHNICAL INFO

VINTAGE: 2018

VARIETAL: 91% Syrah, 9% Mourvèdre

APPELLATION: Edna Valley

VINEYARDS: Syrah - Spanish Springs, Slide Hill . Mourvedre - Old Potrero

ALC: 14.40%

PRODUCTION: 6 barrels

OAK: Syrah - 2 New Hogsheads,

1 Second-Fill Hogshead,

2 Third-Fill Barriques

Mourvedre- 1 Stainless Steel Barrel

TIME IN BARREL: 21 months in barrel on the lees

AGING POTENTIAL: 7-10 years

RELEASE DATE: October 9, 2020

SERVING RECOMMENDATION:

Decant 3 hours, serve slightly above cellar temperature (55-60F)

She is a proclaimer of truth and friend to the wise; a recounter of what has been and harbinger of what's to come. My bellwether, my fearful navigator, The Prophetess balances on the raging waves of time with an outstretched arm and a kind whisper that slices the darkness of the unknown.

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

Dusty brambles encroach on the **weathered stone** threshold of the hut which is hidden deep in the forest. A **clove** scented smoke wafts through a crack in the door. Peering inside, you strain to see across the dimly lit room - the outline of an old woman sitting at the hearth comes into view. She intently stirs a brew releasing aromas **bay leaf**, **cassis**, **tobacco** and **plum skin**. A slight turn of her head makes you shrink back into the shadows, distrusting your own eyes..

