

Sans Liege Wines
CALL TO ARMS



TECHNICAL INFO

VINTAGE: 2018

VARIETAL: 63% Grenache Blanc,
37% Roussanne

APPELLATION: Paso Robles

VINEYARD: Alta Colina

ALC: 14.3%

PRODUCTION: 8 barrels

OAK: 21% new French oak, 68% neutral
French oak, 11% stainless steel

TIME IN BARREL: 17 months sur lee

FERMENTATION: 100% barrel fermented
on the lees at cellar temp, Malolactic
conversion arrested on all barrels after
primary fermentation completed

AGING POTENTIAL: 4-6 years

RELEASE DATE: April 4 ,2020

SERVING RECOMMENDATION:

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

*Like a watchman signaling from his post,
the Alta Colina Vineyard signals the start
of the season from its privileged position
above the fog line. From its sun-gilt
height, this site's fruit is ripe before all
others; courtering the initial glimpse of
the coming harvest in all of its glorious
unraveling.*

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

The spring storm lifts and the air smells of lime zest, **brioche**, chalky stones and **sage**. As the sun appears, the world outside glistens. You hear little footsteps and then see her though the kitchen window running across the wet grass, pausing to pick daisies for her crown. You have prepared baked ricotta, **white nectarines**, and freshly cracked walnuts for snack time, but it will wait because she smiles and beckons for you to come outside.