

*vintage*  
2018

*varietal*  
ROUSSANNE

*vineyard*  
SANTA BARBARA  
HIGHLANDS

*pick date*  
NOVEMBER 7,  
2018

*production*  
4 BARRELS

*fermentation*  
OPEN TOP  
FERMENTED ON  
SKINS

*élevage*  
10 MONTHS ON  
THE LEES

*oak*  
FRENCH OAK

*alcohol content*  
9.20% BY VOLUME

*bottle size*  
500 ml

*tasting notes*  
Creme brulee,  
honeysuckle, bearclaw,  
mandarin orange,  
honeyed apricot, spiced  
apple cider, brown butter,  
rosewater finish


*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*




MMXVIII

SANS  
LIEGE

 Sans Liege Wines

 @sansliege

 info@sansliege.com