

Sans Liege Wines

CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2019

VARIETAL: 42% Viognier,
17% Roussanne, 17% Marsanne,
16% Grenache Blanc, 8% Clairette

APPELLATION: Central Coast

VINEYARDS: Viognier - Bien Nacido,
White Hawk; Roussanne - Alta Colina,
Santa Barbara Highlands; Grenache
Blanc - Alta Colina, Kopack, Last
Frontier; Marsanne - Bien Nacido;
Clairette - Melange du Rhone

ALC: 13.80%

OAK: 9% New Puncheon, 9% Third
Fill Puncheon 17% Third Fill French
Barrique, 57% Neutral French Barrique,
19% Stainless Steel

PRODUCTION: 18 barrels

AGING POTENTIAL: 4-6 years

RELEASE DATE: August 7, 2020

SERVING RECOMMENDATION:

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

*A treasure holds no value until it has been
fought for. Aspiring to create a worthy
homage to something precious and revered,
I sourced the hillsides to find the vines
for this Cotes- du-Coast. I take no credit
for the soul of this wine. Its lineage is
ancient; its roots, deep.*

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

Returning from a stroll in the early **ocean air** you smell the **honeysuckle**
and **lilac** which delicately climb the front wall of the cottage. **White**
strawberries emerge from their calyxes along the pathway made of
river rock which leads you to the door. You are met with aromas of
vanilla bean, melon, lime zest & guava as you approach and take pause,
beholden to this wonderful space on the coast.



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