

Sans Liege Wines
CALL TO ARMS



TECHNICAL INFO

VINTAGE: 2013

VARIETAL: 66% Grenache Blanc,
34% Roussanne

APPELLATION: Adelaida District,
Paso Robles

VINEYARD: Alta Colina

ALC: 15.5%

PRODUCTION: 9 barrels

OAK: 22% new French barriques,
67% neutral French barriques,
11% stainless steel

TIME IN BARREL: 18 months sur lie

FERMENTATION: 100% barrel fermented
malolactic conversion arrested after
primary fermentation completed

AGING POTENTIAL: 4-6 years

RELEASE DATE: April 13th, 2015

SERVING RECOMMENDATION:

Chill slightly, drink 15 minutes out
of refrigerator

TASTING NOTES

She awoke beneath the boughs of the northwestern woods. The moist ground smelled of **gingerbread**, iron shavings, caraway seed, and **white sage**. But the sun broke through the trees in bright splotches of white, like **candied grapefruit** and fresh newspaper. She made the indulgent choice to remain beneath the quivering pines, sprawled in a vanilla yet acidic half-slumber, until the sun reached just the right point in the sky.

OVERVIEW

1. ELEGANT

Old World complexity

2. ONLY 9 BARRELS

make them count!

3. CELLAR-AGED

in barrel for 18 months

4. WORLD-CLASS

California power through a Rhône lens

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