

Sans Liege Wines
CÔTES-du-COAST



TECHNICAL INFO

VINTAGE: 2013

VARIETAL: 49% Viognier,
27% Roussanne, 15% Grenache Blanc,
9% Marsanne

APPELLATION: Central Coast

VINEYARD: Bien Nacido, White Hawk,
Alta Colina, Kopack, Santa Barbara
Highlands

ALC: 14.4%

PRODUCTION: 34 barrels

OAK: 20% new French barriques,
68% neutral French barriques,
12% stainless steel

TIME IN BARREL: 18 months sur lie

AGING POTENTIAL: 4-6 years

RELEASE DATE: April 13, 2015

SERVING RECOMMENDATION:

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

OVERVIEW

1. RIPE BUT NOT FLABBY

balanced acid and alcohol on the palate

2. MAKES RED WINE DRINKERS "THINK AGAIN"

they love the fullness and complexity

3. OLD WORLD MINERALITY & ACIDITY

with New World fruit and body

4. NOT SWEET

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 finished room, of freshly-sawn redwood, was not meant to hold such a crowd, but it swelled as the revelers danced, the subtle **lemon-drop** center warming with each beat to **orange blossom**, then **farragon**, until peppery like **allspice**. They swayed with such intensity and unison that a mist formed, sprinkling **honey milk**, sweet tea, and **lime** releasing an impossible delicious now.

