

Sans Liege Wines
EN GEDI



TECHNICAL INFO

VINTAGE: 2020

VARIETAL: 100% Grenache

APPELLATION: Central Coast

VINEYARDS: Alta Mesa, Bien Nacido,
Old Potrero

ALC: 15.4%

PRODUCTION: 210 cases

FERMENTATION: 33% whole cluster

ELEVAGE: 23 months in French oak

FRENCH OAK: 26% new puncheons, 51%
seconde-fill puncheons, 23% neutral
barriques

AGING POTENTIAL: 7-10 years

RELEASE DATE: October 7th, 2022

SERVING RECOMMENDATION: Decant
for 1 hour, serve slightly above cellar
temperature (55-60F)

Far above the desert of the Cuyama Valley lies a lush and verdant Alta Mesa vineyard, set like the oasis amid the arid lands. With peculiar grace, the core vineyard for this En Gedi delivers incomparably profound Grenache vintage after vintage. I am indebted to this place for showing me that the only way to ascend is by climbing from below.

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

Nestled amongst a rocky outcrop the café's lanterns glow in vibrant jewel tones. You lounge on a bench crafted from **sandalwood** with night **violets** peeking through it's ornately carved back. An **unlit cigar** sits on the table before you. Aromatic **dried teas, raspberry** and **clove** permeate the evening air as you inhale deeply, relaxing in the opulent setting.

