

SANS LIEGE WINES • JOURNEYMAN EDITION

FOOL'S ERRAND



TECHNICAL INFO

VINTAGE: 2013

VARIETAL: Grenache

APPELLATION: Santa Barbara County

VINEYARD: Alta Mesa, Santa Barbara Highlands, Bien Nacido, Larner, Alta Colina, Derby

ALC: 15.4%

PRODUCTION: 450 cases

FERMENTATION: Fermented with 25-30% whole cluster grapes in open top 1.5 ton fermentors

ELEVAGE: 22 months in French Oak

OAK: 15% new French Puncheons, 60% neutral French Puncheons, 15% second fill French barriques, 10% neutral French barriques

AGING POTENTIAL: 8-10 years

RELEASE DATE: September 14, 2015

SERVING RECOMMENDATION:

Decant 2+ hours, serve slightly below room temperature

TASTING NOTES

Rounding the corner a cabin came into view. A man resting in the window. Impossible! You are 100 miles from the trail and trying to get lost. The man is drinking **Turkish coffee**, whittling and plucking **cherries and chocolates** from a bowl. He invites you in for supper. You're awestruck as he produces sopressata, fig preserves and **blueberry compote** cooked in chargrilled shells. This is the North Slope, and none of this should be happening.

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 Rhone 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

