

SANS LIEGE WINES • JOURNEYMAN EDITION

LONG WAY HOME



TECHNICAL INFO

VINTAGE: 2013

VARIETAL: Syrah

APPELLATION: Santa Barbara County

VINEYARD: Bien Nacido, Lerner, White Hawk and Watch Hill

ALC: 15.4%

PRODUCTION: 475 cases

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

OAK: 20% new French Barriques, 25% second fill French Barriques and Puncheons and 55% neutral French Barriques

ELEVAGE: 22 months in French Oak

AGING POTENTIAL: 7-10 years

RELEASE DATE: September 14, 2015

SERVING RECOMMENDATION:

Decant 3 hours, serve slightly below room temperature

TASTING NOTES

It was the most dangerous game of the year. Storm clouds, distant lightning, a construction zone and surrounded by grandmotherly homes. Why they chose this lot to play in you'll never know. As the storm grew, the scents from the neighborhood settled in: **plum pies**, petrichor, cracked **Mr. Sketch black markers**, sidewalk chalk, grilled blood sausage, **bent iron bar**, lilac bush, **cherry kirsch glazed apple**. You were at bat, distracted by the slip of rain when the ball struck and rang.

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

