

SANS LIEGE WINES

LONG WAY HOME



TECHNICAL INFO

VINTAGE: 2019

VARIETAL: Syrah

APPELLATION: Santa Barbara County

VINEYARDS: White Hawk Vineyard

ALC: 15.1%

PRODUCTION: 215 cases

FERMENTATION: 1.5 ton open top fermentors with 25% stem return

ELEVAGE: 29 months in French Oak

OAK: 15% new Hogshead, 85% second-fill hogshead

AGING POTENTIAL: 7-10 years

RELEASE DATE: April 22nd, 2022

SERVING RECOMMENDATION:

Decant 1 hour, serve slightly above cellar temperature (55-60F)

Although I cut my teeth on and rely on Syrah, this is my first single varietal release. Syrah has been part of my air these long years. This wine is the celebration of the mute miracles in our lives and an homage to those who taught us how to build them.

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

After a day of traveling, you opt to pause for the evening on a bluff over the Pacific. The air smells of **wild olallieberries**, **licorice root** and **eucalyptus**. You prepare your coastal campfire on the gravelly earth peppered with bits of **seashells**, **white sage** bushes in the distance. Staring into the fire you nosh on **green olives** and **figs**. The road home is long, but has allowed you to revisit memories long forgotten.

