

Sans Liege Wines  
**THE OFFERING**



## TECHNICAL INFO

**VINTAGE:** 2016

**VARIETAL:** 48% Grenache, 32% Syrah, 19% Mourvedre, 1% Viognier

**APPELLATION:** Santa Barbara County

**VINEYARD:** Alta Mesa, Larner, Bien Nacido, White Hawk, Laetitia, Alta Colina, John Sebastiano, Zotovich, Derby

**ALC:** 15.4%

**FERMENTATION:** 25% whole cluster

**OAK:** 20% new puncheons, 17% neutral puncheons, 5% new barriques, 25% second fill barriques and 33% neutral barriques.

**TIME IN BARREL:** 22 months in French Oak

**AGING POTENTIAL:** 7-9 years

**RELEASE DATE:** January 14th, 2019

**SERVING RECOMMENDATION:**

Decant for 1+ hours, serve slightly above cellar temperature (60° F)

## TASTING NOTES

When you arrive the celebration is raging, much like the huge bonfire in the center of the crowd. You are met with scents of **anise**, **mulling spices**, **kirsch** and **leather**. A friend claps you on the back and hands you a bowl crafted from **juniper** proclaiming “wassail!” “Drink hail” you chorus with the rest of the group, taking a gulp and passing it on. Treats of **olive tapenade** and **plums** with **cinnamon** are shared as the merriment continues into the night.

*More dream than plan, The Offering began with days spent in the vines, late nights in the cellar, and thoughts on redemption. My prized cuvee from ten hand-picked sites, The Offering opens a window into my mutual respect for time-honored practices and fixation with whatever lies around the bend.*

## 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*

