

Sans Liege Wines
THE OFFERING



TECHNICAL INFO

VINTAGE: 2017

VARIETAL: 45% Grenache, 33% Syrah, 21% Mourvedre, 1% Viognier

APPELLATION: Santa Barbara County

VINEYARDS: Grenache - Santa Barbara Highlands - Alta Mesa and Derby, Syrah - Laetita, White Hawk, Zotovich, Mourvèdre - Alta Colina, Santa Barbara Highlands - Alta Mesa, Derby,

Viognier - White Hawk

ALC: 15.40%

OAK: 17 months in French Oak. 12% new puncheons, 15% neutral puncheons, 15% new barriques, 25% second fill barriques and 33% neutral barriques.

PRODUCTION: 2502 cases

AGING POTENTIAL: 7-9 years

RELEASE DATE: August 23, 2019

SERVING RECOMMENDATION:

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

TASTING NOTES

The early fall breeze brushes through the orchard, bringing with it aromas of **red plum, cinnamon bark, cocoa, and freshly oiled leather**. The harvest table is bountiful; friends and family all gather round. Wooden bowls full of **green olives** and **mixed berries** are passed as you warm your hands on a rustic mug filled with **anise black tea**. You can't help but smile with gratitude for the season.

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 seven 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.

