

Sans Liege Wines

THE OFFERING



TECHNICAL INFO

VINTAGE: 2019

VARIETAL: 42% Grenache, 38% Syrah, 20% Mourvèdre

APPELLATION: Central Coast

VINEYARDS: Grenache: Alta Mesa, Kopack, Alta Colina, Derby, Jesperson, Spanish Springs. Syrah: Slide Hill, White Hawk, Zotovich, Old Potrero, Spanish Springs. Mourvedre: Alta Colina, Derby, Santa Barbara Highlands, Old Potrero

ALC: 14.9%

FERMENTATION: 30% whole cluster Grenache, 25% stem return Syrah, 100% destemmed Mourvèdre

ELEVAGE: 18 months in French oak.

OAK: 9% new, 35% second-fill, 56% neutral

AGING POTENTIAL: 7-9 years

SERVING RECOMMENDATION:

Decant 1+ hours, serve slightly above cellar temperature

TASTING NOTES

Sitting atop a wool blanket in the midst of the **redwood** forest you sip water with **muddled raspberries** & a sprig of **thyme**. Slivers of daylight shine down through the towering giants which surround you and the fall breeze brushes your face. It carries scents of **sassafras**, **wild strawberry** and **tobacco leaves**. After weeks of feeling stuck you finally begin to sketch, smelling the **graphite** from your pencil as it flicks across the page. The forest is replete with inspiration and offers all that you need.

ABOUT "THE OFFERING"

More dream than plan, The Offering began with days spent in the vines, late nights in the cellar, and thoughts on redemption. My prized cuvée 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



SANS LIEGE WINES



@SANSLIEGE



INFO@SANSLIEGE.COM