

Sans Liege Wines
THE PICKPOCKET



TECHNICAL INFO

VINTAGE: 2012

VARIETAL: Grenache

APPELLATION: Westside Paso Robles

VINEYARD: Alta Colina, Adelaida Road
Derby, Live Oak Road Pipestone,
Niderer Road

ALC: 15.2%

PRODUCTION: 12 barrels

OAK: 22 months in French Oak;
51% second fill barriques, 33% neutral
puncheon, 16% neutral barriques

AGING POTENTIAL: 8-10 years

RELEASE DATE: October 13th, 2014

SERVING RECOMMENDATION:

Decant for two hours, serve slightly
below room temperature

OVERVIEW

**1. FROM CURT'S THREE FAVORITE
WESTSIDE VINEYARDS**

Derby, Pipestone, & Alta Colina

2. COMPLEX AND HEDONISTIC
but not a fruit bomb

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

He would arrive unannounced. You think your parents had met him while backpacking through a country that has a different name now. His accent was articulate and rustic. His face weathered and healthy. His thick wool jackets smelt of the old Orient: preserved **cherries**, **Sandalwood**, Ceylon tea, rose petals, **cinnamon**, Peaberry coffee bean and cognac. He was always gone too soon but would leave you a box of gold wrapped chocolates, each with a different flavor: nutmeg, caraway, **plum** and mint. Years later, when asked, your parents looked confused, certainly no one like that had ever visited, besides, they had never travelled overseas.