

Sans Liege Wines
THE PROPHECESS



TECHNICAL INFO

VINTAGE: 2018/2019

VARIETAL: 55% Syrah, 45% Mourvedre

APPELLATION: Central Coast

VINEYARDS: 18 Mourvedre: Alta mesa
18 Syrah: White Hawk, Slide Hill,
RAG, Spanish Springs, BNV
2019 Syrah: Slide Hill

ALC: 15.3%

PRODUCTION: 215 cases

FERMENTATION: 25% stem return Syrah,
100% destemmed Mourvedre

ELEVAGE: 31 months

FRENCH OAK: 63% new, 37% neutral

AGING POTENTIAL: 7-10 years

RELEASE DATE: October 8th, 2021

SERVING RECOMMENDATION: Decant
2+ hours, serve slightly above cellar
temperature (55-60F)

*She is a proclaimer of truth and friend
to the wise; a recounter of what has been
and harbinger of what's to come. My
bellwether, my fearful navigator, The
Prophecess balances on the raging waves
of time with an outstretched arm and a
kind whisper that slices the darkness of the
unknown.*

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

You sit among the night violets near a **freshly fallen tree** and stare up at the midnight sky, waiting. Scents of **huckleberry, cinnamon plum** and **dusty stones** hang in the air. The din of chattering campers in the distance diminishes as you cradle a mug of **mocha** to stay warm. You hear a **pinecone** fall and then nothing. Calmness spreads now throughout the valley allowing you to see the meaning which looms in the patterns of the stars.

