

Sans Liege Wines
THE PROPHECESS



TECHNICAL INFO

VINTAGE: 2019/2020

VARIETAL: 95% Syrah, 5% Mourvedre

APPELLATION: Central Coast

VINEYARDS: Slide Hill, White Hawk,
Old Potrero, Alta Mesa

ALC: 14.4%

PRODUCTION: 230 cases

FERMENTATION: 30% stem return Syrah,
100% destemmed Mourvedre

ELEVAGE: 32 months

FRENCH OAK: 24% new, 76% neutral

AGING POTENTIAL: 7-10 years

RELEASE DATE: October 7th, 2022

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

Dusk settles like a whisper over the rugged seacoast bringing with it scents of **pomegranate, cassis, coffee** and **cacao**. On the sand a small fire can be seen burning from a tangle of **cypress driftwood**. A female figure with hair of midnight emerges holding a weathered rope. She ties a knot as she looks up to the stars which now **pepper** the sky and another as she stares out at the sea which has begun to crash in violent waves.

