

*vintage*  
2016

*varietal*  
100% SYRAH

*clones*  
174, 470, 877

*appellation*  
ARROYO GRANDE  
VALLEY

*vineyard*  
100% LAETITIA

*production*  
1 PUNCHEON

*fermentation*  
25% STEM  
RETURN

*élevage*  
21 MONTHS

*oak*  
61% NEW FRENCH  
39% NEUTRAL

*alcohol content*  
14.5% BY VOLUME

*tasting notes*  
Olive tapenade,  
crushed blackberry,  
peppered jerky, brandied  
cherry, tobacco, Licorice  
Allsorts, red oak, smoked  
meat, raspberry truffles


*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*




MMXVI

SANS  
LIEGE

 Sans Liege Wines

 @sansliege

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