

*vintage*  
2018

*varietal*  
SYRAH  
<CLONES 470 & 174>

*appellation*  
CALIFORNIA

*vineyards*  
84% BIEN NACIDO  
16% SLIDE HILL

*production*  
77 CASES

*fermentation*  
25% STEM RETURN  
IN OPEN TOP  
1 TON FERMENTOR  
WITH  
PUNCHDOWNS

*élevage*  
27 MONTHS


*french oak*  
63% NEW, 37%  
SECOND FILL


*alcohol content*  
14.5% BY VOLUME

*tasting notes*  
ELDERBERRY, BLACK  
FIG, CAST IRON,  
CHARRED  
CEDARWOOD, CLOVE,  
BLACK PEPPER,  
RICH LEATHER

*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

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MMXVIII

SANS LIEGE