

SANS LIEGE WINES • JOURNEYMAN EDITION FOOL'S ERRAND



TECHNICAL INFO

VINTAGE: 2015

VARIETAL: Grenache

APPELLATION: Santa Barbara County

VINEYARDS: Santa Barbara Highlands - Alta Mesa Block, Derby, Alta Colina, Pipestone, Bien Nacido

ALC: 15.4%

PRODUCTION: 100 cases

FERMENTATION: 33% whole cluster fermented in open top fermentors

ELEVAGE: 22 months in French Oak

OAK: 25% New French Oak, 11% second fill, 64% neutral

AGING POTENTIAL: 5-9 years

RELEASE DATE: October 5th, 2018

SERVING RECOMMENDATION:

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

Grenache is my siren. I am a fool to follow it, but my heart is drawn. The greatest journeys are taken along the path least worn. I will follow this song to some broader height. This wine is born from the travels of the past 10 years, and points to a new land unseen.

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 wake early and groggily exit your tent, taking in the nature that is all around you. Scents of **wild strawberries**, **fennel** and **sandalwood** coax you from your drowsy state. When your coffee is ready you stir it slowly with a **cinnamon stick** from your pack, then take out some **figs** and **cherries** to nosh on. They may think you are a fool for taking this journey by yourself, but it has already changed your life.

