

Sans Liege Wines

LES JEUNES



TECHNICAL INFO

VINTAGE: 2017

VARIETAL: 100% Grenache Rosé

APPELLATION: Santa Barbara County

VINEYARDS: Grapes were grown, picked & pressed for this rosé: 80% from Santa Barbara Highlands, Block K 20% from Kopack

ALC: 12.9%

PRODUCTION: 108 cases

ÉLEVAGE: 4 months sur lie in 100% stainless steel

AGING POTENTIAL: 2-3 years

RELEASE DATE: March 30th, 2018

SERVING RECOMMENDATION:

Chill slightly 10-15 minutes in the refrigerator, pull the cork and enjoy!

We are compelled by the rush of youth to be the jubilant, the fearless, the ceaseless, the sleepless! We play in the now and regret only that we did not do more with the set-less sun. Fresh and unburdened by doubt, we belong completely to the moment. Our exuberance leaves no question to the quality of tomorrow.

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 Schachlin, Winemaker

TASTING NOTES

A repose from the afternoon heat never sounded so good. The sun looms high as you retreat to the shade of patio to nosh on **strawberries** and **macadamia nuts** from a bowl made of **sandalwood**. Scents of **fried plantains** meld with the blossoming **hibiscus** plants and citrus trees that line the property. Taking a sip of iced **peach green tea**, you watch a band of youngsters amble by. The littlest one plucks **smarties** from a wrapper and pops them in his mouth and you can't help but smile.

