

# SANS LIEGE WINES • JOURNEYMAN EDITION LONG WAY HOME



## TECHNICAL INFO

**VINTAGE:** 2015

**VARIETAL:** Syrah

**APPELLATION:** Santa Barbara County

**VINEYARD:** Bien Nacido, John Sebastiano, Lactitia, White Hawk

**ALC:** 15.4%

**PRODUCTION:** 100 cases

**FERMENTATION:** 33% whole cluster fermented in open top fermentors

**ELEVAGE:** 22 months in French Oak

**OAK:** 33% new barriques, 67% neutral barriques

**AGING POTENTIAL:** 7-10 years

**RELEASE DATE:** October 5<sup>th</sup>, 2018

**SERVING RECOMMENDATION:**

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

*Although I cut my teeth on and rely on Syrah, this is my first single varietal release. Syrah has been part of my air these long years. This wine is the celebration of the mute miracles in our lives and an homage to those who taught us how to build them.*

## 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

The light outside is waning as you check on the **slow cooking pot roast** and make an addition of ground **white peppercorn**. The rustic kitchen is dense with aromas of **red plum, bay leaf, all spice** and **fig**. A pan of homemade **molasses bbq** sauce simmers on the stove. He should arrive soon. It's been all too long, but you knew he'd come home.

